CALENDAR
CHEESE COMPANY

TALLEGIO DOP

701623 MAURI TALEGGIO DOP
MAURI

ORIGIN	Lombardy, Italy
CLASSIFICATION	Artisan
MILK SOURCE	Cow
FAT CONTENT	50%
TYPE	Washed rind
FORM	2.3kg
APPROXIMATE AGE	6 weeks

CHARACTERISTICS

The micro climate in the natural caves where these cheeses are matured, high in the Alps, encourages the development of a unique flora on the outer rind. Washed and brushed several times over a month, the cheese develops a thin bloom flecked with blue penicillium moulds.

Beneath the rind, the ivory chalky texture of the cheese begins to change slowly as it ripens, becoming buttery and soft. The creamy texture, when balanced with the delicious yeasty taste provided by the rind, is one of Italy's best kept secrets.

Mauri Taleggio is considered one of the finest DOP cheeses made in Italy and should not be confused with the industrial waxed or vacuum packed copies that are a poor imitation of the original.

Calendar Cheese
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