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AURICCHIO

Provolone Piccante
(Sliced) 100g x 10

Origin: Italy
Classification: Co-Operative
Milk: Cow's Milk
Type: Semi Hard
Form: Slices
Item Code: 707549



Gennaro Auricchio began making provolone in 1877 in San Giuseppe Vesuviano, near Naples. His recipe focused on consistency of quality and craftsmanship which set his cheese apart from others. As demand grew, he decided to move his production to the Po Valley in the north, allowing him better access to the region's premium milk supply. Auricchio Provolone is still made there today using fresh milk from surrounding farms.

This pasta filata, or stretched curd cheese, is kneaded and stretched while still hot and pliable, before being hand-formed into massive sausage-shaped rolls known as 'salame.' Handcrafting ensures a compact texture and prevents folds from forming in the curd which might trap air and compromise quality during the long, slow maturation process. Once formed, the salame are brined for more than a week before maturation. Extra aging, typically 12 months or more, allows a spicy 'piccante' flavour to develop; a contrast to the milky sweet flavour of 'dolce' style provolone. Provolone Piccante really comes alive when melted, making it a traditional choice for pizza, toasted sandwiches and pasta dishes. This convenient retail ready format comes pre-sliced for ease of use.

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