

CALENDAR

CHEESE COMPANY



GRATED PARMESAN 3KG

LA CASA DEL FORMAGGIO



Origin:	Glynde, SA, Australia
Classification:	Artisan
Milk Type:	Cow's Milk
Cheese Category:	Hard
Form:	3kg Bag
Rennet:	Non-Animal
Code:	705775
EAN Barcode:	N/A
TUN Barcode:	N/A
Carton Quantity:	3kg x 4

La Casa Del Formaggio was established in 1988 when Gerardo and Rosa Cicchiello converted their humble continental deli in South Australia into a full-time dairy, as demand grew for Rosa's homemade ricotta. Italian immigrants, both from dairy farming families in Campania, cheesemaking was in their blood. With a focus on milk quality and traditional technique, their business and their range slowly grew to meet the demand of the local Italian community in Adelaide.

Today, the family business is run by their children, Claude, Marissa and Sonia, who along with a dedicated team, maintain the company's original values of quality and tradition.

This Australian parmesan-style cheese is very finely grated and is a well-priced alternative to the more exclusive Grana Padano or Reggiano Parmesan cheeses made in Italy. Use it to top pasta and baked dishes, sprinkle over salads, or use in risottos.