

SCAMORZA SMOKED 1KG

THAT'S AMORE CHEESE



Origin:	Thomastown, VIC, Australia
Classification:	Artisan
Milk Type:	Cow's Milk
Category:	Fresh - Stretched Curd
Form:	1kg Salume
Rennet:	Non-Animal
Code:	700054
EAN Barcode:	9340606076636
TUN Barcode:	N/A
Qty per Carton:	1kg x 16

Giorgio Linguanti's love of fine food began when working in a small shop in Sicily that specialised in products from the nearby Aeolian Islands. On arriving in Melbourne in 2004, with a love of food and speaking only Italian, he turned his hand to cheese making and in 2008 That's Amore was born.

That's Amore Cheese sources Australian milk that is transformed into a variety of artisan cheeses at Giorgio's purpose built facility in Melbourne. Traditional recipes and methods are used and all his cheeses are Halal Certified, suitable for vegetarians and free from preservatives and artificial colours.

"The key to cheese making is love! This is true for everything you do, not just for cheese making. If you do everything with love, the results will be obvious - they've got to be good! This is why my company's name, That's Amore, means That's Love." - Giorgio Linguanti

Cow's milk is used to make this pasta filata or 'stretched curd' style of cheese. Pasta filata styles require skill and the ability to 'read' the cheese over each production step. First farm fresh milk is pasteurised before non-animal rennet and citric acid are added to transform it into a custard-like consistency which is then carefully cut by hand at just the right moment, to separate the curds and the whey. The curd is strained longer than other popular styles of pasta filata cheese resulting in a firmer final product. After stretching, it is formed into 1kg logs or 'salumi' which is easy to slice and portion.

Smoking over Beechwood imparts a golden colour and genuine smokey flavour but doesn't overwhelm the milky tones of the cheese. Perfect for when you want to add a smoky hint to toasties, Panini and pasta dishes.