

## That's Amore Cheese Drunken Buffalo 1.8kg

Origin: Victoria, Australia

Classification: Artisan

Milk: Buffalo's Milk and Cow's Milk

Type: Semi Hard Form: 1.8kg Wheel



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

A blend of 80% buffalo's milk and 20% cow's milk is used to make this semi-hard cheese. After pasteurizing the milk, non-animal rennet and starter cultures are added, and the resulting curds are cut and hooped. After draining, the newly formed cheese is bathed in Nebbiolo grape must and lees. These come from a family winery based in Heathcote, Victoria - Vinea Marson, who specializes in Italian style wines. After 6 months, this porcelain white, fine textured cheese, develops dark, claret-coloured rind and a mild, creamy flavour with a delicate hint of red wine. A striking addition to cheese platters and buffets.

