



HEINEMAN

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Latteria Soresina

New Product From

Caciocavallo This cheese originates from Southern Italy. It's a traditional, stretched curd cheese made from cow's milk. It's gourd-shaped and tied at the thin end with a cord to hang. After the period of three months this cheese can be eaten as a table cheese, after the period of two years it is used for grating. There are also smoked versions of this cheese. Cavallo means "horse" in Italian and it is said that this cheese was originally made from mare's milk. In Italian language the expression "to end up like Caciocavallo" means to be hanged.



Item #06427 4Lb



Item #06428 8lb

Provolone Piccante Center-Cut Wedge
Provolone is an all-purpose cheese used for cooking, dessert purposes and even grating. It is traditional, creamery, stretched, curd cheese. This cheese appears in various shapes. The thin, hard rind is golden-yellow and shiny. Sometimes it is waxed. Provolone Piccante is aged for six months to two years, it is darker with small holes and a spicy flavor. A semi-hard cheese that tingles the tongue, it is perfect on an antipasta tray.

Parmigiano Reggiano 20 Month

Parmigiano-Reggiano is made only in Italy in the provinces of Parma, Reggio-Emilia and Modena, and in specific regions in the provinces of Bologna and Mantua. Cheese from all of these areas will have the words "Parmigiano-Reggiano" stamped into the rind. The hard, yellow rind forms naturally over time. It is initially started by bathing the cheese in brine for several weeks. As the cheese ages, it is brushed and oiled. The flavor is sweet, piquant and nutty, with herbal and floral notes. The flavor intensifies the longer the cheese is aged, whether it be two years (vecchio) or three years or more (stravecchio). Parmigiano-Reggiano is flavorful and melts well, which makes it ideal for cooking.



Item #06429

1/8th wheel approximately 10lb

