

Richmond Hill cafe & larder

CHEESE NOTES

Cravero Parmigiano Reggiano

Raw cow's milk, hard cooked
Modena, Italy

Parmigiano Reggiano is the ultimate Italian cheese. Produced under strict guidelines in the designated area of Northern Italy by only 500 small dairies to guarantee its age and origin.

Cravero is a hard-cooked, raw cow's milk cheese handmade in the Appennini hills of Modena from the milk of a small herd of less than 100 cows. It is made by the San Pietro dairy, who produce only six cheeses a day! After being matured at the dairy for six months the cheese is then graded by Giorgio Cravero before being taken to Bra.

Giorgio Cravero and his family have specialised in selecting and maturing Parmigiano from small dairies, like San Pietro, since 1855. Now in their fifth generation of operation, the cheese is matured in purpose built storerooms in Bra.

The Cravero is now two years old and displays a succulent moist, nutty texture. The complex fruity caramel sweetness sets it apart from the often bitter and dry cheeses matured by the larger cooperatives, further proving the Cravero family's dedication to their treasured works of art.