

Provolone del Monaco DOP



The production area for this cheese is in the municipality of Vico Equense and the nearby Agerola. According to one theory, the name of Monk's Provolone derived from the fact that it was originally produced on monastic lands. However, according to another theory, it was the due to the original cheese makers' dress similar to a long monk's habit whilst, to yet another, it is down to the dark brown colour of the ripened forms. It is a stringy paste with deeply rooted traditions that can be ripened for more than two years.

Organoleptic characteristics

Aspect and texture: compact, elastic, yellow paste with several elongated holes

Taste: intense and distinctive, more piquant when ripened

Serving suggestions: White and red wines, lagers. Red tomato preserve, hot green tomato preserve. Homemade bread

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan

Paste: stringy

Salting: in brine

Ripening: none

Production period: at least 30 days

Source

- Campania

Type of milk

- Cow

Brands





Allevatore di Formaggi

Fats: 45% Mgs

Weight: 1.5-3 kg

Dimensions: 15-20 cm diameter

Producers: dairies from the Sorrentino Peninsula

Whole cheese code: n.d.

Cutted cheese code: n.d.