

Pannarello



Source

- Friuli-venezia Giulia
- Trentino-Alto Adige

Type of milk

- Cow

Legend has it that Pannarello, a fresh cheese produced by adding a small amount of cream to the milk, was first created through a cheese maker's error in overheating the milk to be curdled and having nothing but a bucket of fresh cream with which to bring the temperature down.

Organoleptic characteristics

Aspect and texture: soft and compact, ivory white paste with a scattering of holes

Taste: sweet and fresh with traces of butter

Serving suggestions: Blueberry jam and marmalade, aromatic honey. Baguette type bread

Technical characteristics

Milk: full fat + cream, pasteurised, cow's milk

Production method: artisan and industrial

Paste: uncooked

Salting: in brine

Ripening: none

Production period: throughout the year

Fats: 50% F-Dm

Weight: 5-9 kg

Dimensions: 30-35 cm diameter, h. 6-8 cm

Producers: dairies in the Veneto and Friuli areas



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.