

Panerone Iodigiano



Source

- Lombardia

Type of milk

- Cow

Panerone (from pànera or 'panna' – cream – in the Lombardy dialect) has as its most distinctive characteristic a bitter taste due to the absence of salt and the presence of serum in the forms. This is, however, softened by other overtones of cream and butter. It is a singular taste that some can find unpleasant so it is important to find the right accompaniments that can make the best of its special features.

Organoleptic characteristics

Aspect and texture: soft, light yellow paste with average holes.

Yellowish rind

Taste: buttery and slightly bitter

Serving suggestions: Red wines. Chestnut honey. Hot Italian fruit chutney, marrow preserve. Ferrara bread

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan

Paste: uncooked

Salting: none

Ripening: 30 days

Production period: throughout the year

Fats: 50% F-Dm

Weight: 10 kg



Allevatore di Formaggi

Dimensions: 30 cm diameter, h. 20 cm

Producers: dairies from the provinces of Lodi and Cremona

Whole cheese code: n.d.

Cutted cheese code: n.d.