THE POWER OF

PARMIGIANO REGGIANO

TAKEN TO NEW HEIGHTS

YOU REALLY CAN TASTE THE DIFFERENCE!™
One thing that’s not changing is a list of those new beliefs, that list: Parmigiano Reggiano remains a very good cheese. Thanks to the good work of the Consorzio Parmigiano-Reggiano, formed in 1953, the baseline for this marvelous cheese is very high. The Consorzio—and every farmer and cheesemaker who participates—is held to the same standard of excellence. For their farmers alone, this is a big job. That’s why the Consorzio now visits every farm every year to make sure the milk is as pure as it can be and that the entire process is regulated. The cheese must, by law, be produced around the world—Parmigiano Reggiano remains at the top of the quality heap. All the cheese that bears the Parmigiano Reggiano name is produced according to very strict regulations. This is cheese that is made from raw milk, salt, starter and calves’ rennet. Just raw milk, salt, starter and rennet are allowed. Every cheese dairy is closely inspected and allowed. Just raw milk, salt, starter and calves’ rennet are allowed. Every cheese dairy is closely inspected and allow.
About half an hour drive to the east of the town of Reggio-Emilia, or about an hour north of the city of Verona, the cradles of Roncadella are one of my favorites for truly great Parmigiano. First and foremost, the flavor is fantastic. Not only the Verona, but parmesan-loving Veronese isn’t so strong. For me, the Roncadella Parmigiano Reggiano really hits a beautiful balance—salty, but not too salty; nutty but not too nutty. I’ve never sat down to write a piece of prose, pronounced and profound, but not heavy-handed. The Roncadella co-op is in the newly Parmigiano Reggiano area with a woman master cheesemaker. Marisa Roncadella makes some marvelous cheese. Just as you’re saying it right now, Italians pronounce the “r” sound. So, while I typically like to stay away from “Bolognese”-type dishes, I highly suggest picking up a package of Roncadella Parmigiano for the next time you host a dinner party. It’s a great conversation starter.

The message didn’t start to make sense for me, but why it didn’t make sense for me, I’m not sure. I’ve been following the history of cheese and its production for many years, and it’s a very complex and fascinating story. With the development of the food industry and the rise of mass production, the quality and variety of cheese began to decline. However, a growing number of people are seeking out traditional, artisanal cheeses that are made using traditional methods and high-quality ingredients. This has led to a resurgence in interest in cheese-making, and a number of producers are working to preserve and promote the production of these cheeses.

The story of Marisa’s husband’s cheese-making business is a good example of this trend. Despite the challenges of modern agriculture and the decline in the popularity of traditional cheese-making, the same passion and dedication that led to the founding of her husband’s cheese business continues to drive the production of high-quality cheese today. This passion is not only limited to the production of cheese, but also includes the preservation of the traditional methods and knowledge that have been passed down through generations.

The story of Marisa’s husband’s cheese-making business is a testament to the importance of preserving and promoting traditional cheese-making practices. As the demand for these cheeses grows, it is essential that we continue to support the producers who are working to keep this tradition alive.

This is an excellent example of how cheese-making is not only a product of the land, but also a reflection of the culture and values of the people who make it. The passion and dedication of Marisa’s husband and others like him are helping to keep this tradition alive, and we should be proud to support them.

As we learn more about the challenges and opportunities facing the cheese-making industry, it is clear that there is a need for continued support from consumers and producers alike. By supporting the production of these high-quality cheeses, we can help to ensure that these traditional methods and knowledge continue to be passed down for generations to come.

Ready to try some Parmigiano Reggiano but don’t feel like cooking? Here are some ideas:

- Ask about the ways we can make sure that the Parmigiano Reggiano we serve is of the highest quality.
- The Caesar salad at the Deli is made with one of the cheeses.
- Watch for a new Parmigiano Reggiano spread. Grace and I learned about it at a little restaurant near Pavia near our base camp.

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The Parm Project

GRADING, PACKAGING, MARKETING, DISTRIBUTION

While working here with the agents, it became clear that the quality of the cheese was directly related to the quality of the agriculture and the dedication of the farmers. Marisa’s husband, who is the owner of the dairy and cheese-making business, is a great example of this. He is passionate about the cheese-making process, and he works hard to ensure that the cheese he produces is of the highest quality.

In the end, the success of Marisa’s husband’s cheese-making business is a result of the dedication and hard work of the farmers who produce the milk, and the cheese-making process itself. By supporting these farmers and their efforts, we can help to ensure that these high-quality cheeses continue to be produced for years to come.

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Roncadella

Perfume-rich and complex. It looks like I because I can smell fruit (which is quite rare to find), broth, and caramel. This complexly makes me think of the aromatic lavender. It's a very distinctive note, and I've only ever seen it on rare occasions. However, if I were to bite one piece, the aroma is that of dried fruits (in particular, hazelnut) and a lot of spices, like nutmeg. The taste is rich, perfectly balanced and persistent, with a long-lasting finish.
The diary at Borgotaro is located up in the mountains, about sixteen kilometers southwest of the small town and about an hour and a half from Parmalat. As you can see from the farm and the man, it’s almost like living in a mountain village. The soil here is firmer by far than that of the lowland plains at Valserena. But even in most of the mountains, it’s a whole different world here in the mountains that does not resemble Valserena or Parma. The workers here are used to the high altitude and the climate. The mountains inform the milk, which of course, makes the cheese what it is. The folks at the caseficio understand this. “The whole economy here depends on us,” its president, Stefano Cacchioli, told us. The area is known more formally as Borgo Val di Taro, but the name has been shortened to Borgotaro. Everything from the mountain to the air is altered. At Valserena my sister-in-law lives and was raised near the town of Parma. It’s a few hour’s drive from one dairy to the other, but as is true in so many mountain regions, you can see the mountains in the cheese. The mountains are a part of the local culture. If you live in Ann Arbor, think perhaps about the caseficio up here. In the mountains, even more, because that’s how the community comes together.

One of the things that makes this cheese so special is that it is aged using the most traditional methods. The mountains are a little more remote, but they’re still close to the mountains, and the people here are used to the high altitude and the climate. It’s a little more remote, but they’re still close to the mountains, and the people here are used to the high altitude and the climate. In the mountains, even more, because that’s how the community comes together. The mountains are a part of the local culture. If you live in Ann Arbor, think perhaps about the caseficio up here. In the mountains, even more, because that’s how the community comes together.

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Simone told us. “It’s one of the most interesting new developments in the Parmigiano Reggiano world. It is a look at what progressive cheesemaking can achieve to take the cheese to the next level. If you want another opinion, the recently retired Norwegian cheese expert who founded Neals’ Yard Dairy in London calls it “a thirty miler.”

Serve it by itself with a good sweet wine but also grated on pasta or in risotto with porcini or mushroom broth notes. The flavor is full and fills the mouth, leaving a complex and very long finish.

The flavor of the La Villa cheese is bright, more buttery than the others, perhaps with a bit more moisture and a hint of an almost gouda-like character. Carlo has very limited amounts—only 4 to 6 wheels produced a day. Really, he already sells all he makes so we’re lucky to get our hands on a few wheels. La Villa, of course, means “the home,” or “country home”—but this small production cheese is really very much the home of Parmigiano Reggiano for the 21st century. Every bite is a positive piece of a better future!
In the winter of 1993, after we had been baking for six months, we added about six new varieties of bread to our repertoire. Our partner Ari suggested that we make bread with the combination of Parmigiano Reggiano cheese and Tellicherry black pepper.

Zingerman’s Delicatessen was a great source for both of these ingredients. We purchase 80-pound wheels of this kind of cheeses and split and trim them each week to make what is still one of our most popular specialty breads. During our busiest days in December, we’ll bake more than 300 of these loaves daily for several consecutive days, which means that we use more than one wheel of cheese each day.

Because of the generous amount of cheese in each loaf, these are very delicate to shuffle in the oven with a large peel. Occasionally while unloading we’ll “stab” a loaf and it will be unsellable. While this is unfortunate, the loaf doesn’t go to waste. It gets placed on the rack next to the oven, where we keep our baking tools, and is usually there for no more than an hour. I should film our staff walking past this damaged unloading we’ll “stab” a loaf and it will be unsellable. While this is unfortunate, the loaf doesn’t go to waste. It gets placed on the rack next to the oven, where we keep our baking tools, and is usually there for no more than an hour. I should film our staff walking past this damaged

BREAK, DON’T CUT!
Perhaps most important of all—the best way by far to enjoy Parmigiano Reggiano is always to break it into small rough-texture pieces. The eating experience is significantly more interesting because you get more cheese exposed to your tongue. The uneven surface allows you to experience the cheese’s full complexity. By contrast, our “normal” American routine of slicing cheese with a knife leaves a surface that looks smooth but makes for suboptimal eating! Instead you’ll want to use the small, almond-shaped knives made especially for this purpose.

ATTENZIONE! IMPORTANT SERVING NOTES

SERVE MORE THAN ONE PARMIGIANO REGGIANO CHEESE AT A TIME!
With this wonderful new range of cheeses, one of the things I’m most excited about is the opportunity to serve five different Parmigiano Reggiano cheeses next to each other. Since each has its own flavor, mixing producers, seasons, etc. will make for a super interesting cheese board.

SERVE AT ROOM TEMPERATURE.
Right out of the refrigerator the cheese will still be too cold to get its full flavor. Be sure to always serve your Parmigiano Reggiano at room temperature.

GRATE TO ORDER!
When you’re using grated Parmigiano, be sure to grate it as close to the time you use it as possible. Pre-grating means the delicate cheese is exposed to air for far too long. Flavors and aromas get lost. In the same way you grind your coffee right before you brew, keep your cheese grinder close by and use it regularly. The aromas and the flavors of the cheese will then always be at their best!

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Remove the loaves from the oven and cool on a wire rack. Cool completely before slicing.