

Beat: Lifestyle

## CHEF DENNY IMBROISI - GRANA PADANO CHEESE (AOP) BRAND AMBASSADOR

### ITALIAN CUISINE WEEK

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**USPA NEWS** - Grana Padano is a cheese originating in the Po river Valley in northern Italy that is similar to Parmigiano Reggiano cheese. This hard, crumbly-textured cheese is made with unpasteurized cows' milk that is semi-skimmed through a natural creaming process. The Grana Padano is registered as Geographical Indication in Italy since 1954 and as a European Union protected designation of origin (PDO) since 1996.

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Grana Padano was developed by monks of Chiaravalle Abbey in the 12th century. It can last a long time without spoiling. It is a semi-fat hard cheese which is cooked and ripened slowly for at least nine months. If it passes quality tests, it is fire-branded with the Grana Padano trademark.

- The characteristics of Grana Padano aged from 9 to 16 months

- \* Delicate taste with a remarkable milky flavour.
- \* Soft textured, pale straw-coloured cheese, which hasn't yet acquired the grainy structure typical of Grana Padano.
- \* Ideal as a table cheese. Excellent when grated.
- \* Highly versatile, ideal for eating regularly and everyday cooking.

- The characteristics of Grana Padano aged Over 16 months

- \* Tasty but not overpowering, with an aroma of hay and dried fruit.
- \* Marked straw-coloured, grainy texture with evidence of calcium lactate crystals and flaky structure.
- \* Excellent table cheese. Ideal for grating.
- \* Perfect for the enthusiastic cooks who are always looking for that elusive "magic touch".

- The characteristics of Grana Padano PDO Riserva over 20 months

- \* Rich, full in flavour, yet never overpowering. The taste is both fragrant and delicate at the same time, with notes of butter, hay and dried fruit.
- \* Intense, uniform straw-coloured cheese, with a clear grainy texture, a marked presence of calcium lactate crystals and a flaky structure.
- \* Superb both as a table and grated cheese.
- \* Ideal for feasts and special occasions. The cheese of choice for true connoisseurs.

- The Consortium

For more than 60 years the Grana Padano Protection Consortium has been comprising Grana Padano producers, cheese maturers and retailers and has been preserving the original recipe and the high-quality standards recognisable in each and every single cheese wheel produced. The Grana Padano Protection Consortium was officially established with the Statute created and registered in Lodi on June 18th 1954. On April 24th 2002, a decree by the Ministry of Agriculture and Forestry formally acknowledged the Consortium's role in preserving Grana Padano and its Protected Designation of Origin (in Italian, Denominazione di Origine Protetta or DOP) status; in promoting it, supporting its development and taking care of its interests and in providing correct information to the public.

- How to store

- \* Grana Padano is best stored in a fridge kept at temperatures around around 4° C (39° F).
- \* It is best to not store alongside other strong-flavoured cheeses as this may compromise the integrity.
- \* Always wrap in a cotton or hemp cloth to prevent the texture from drying out. The cloth must be moist, clean and devoid of detergents' odours. Alternatively, you can opt for a good quality plastic freezer bag.

To celebrate The Italian Cuisine Week, Grana Padano Brand proposed a Cocktail Menu based on this cheese at l'Osteria - Eataly Paris Marais (November 23rd, 2021). Created by Italian Chef Denny IMBROISI

- \* Degustazioni dei vari grana
- \* Vitello Tonnato Grana Padano 16 mois
- \* Bresaola, Grana Padano 16 mois et olive taggiasche
- \* Artichaut à la juive nuage de Grana Padano
- \* Cappuccino de Grana Padano et potimarron, huile de pistache
- \* Risotto dans la meule de Grana Padano Riserva à la truffe
- \* Rezze-Paccheri al pomodoro burro et spuma de Grana Padano
- \* Fiori di zucca frite et farcie de Grana Padano
- \* Gelato al Grana Padano avec son crumble
- \* Tiramisu classique

Italian Chef Denny IMBROISI (born 1987), conquered the capital of France, so much so he was elected Best Italian Chef in Paris. Imbroisi's cooking is the result of his entire career, a tribute to the great masters who have shaped his personality and determination. After working in Star Restaurants and even going on TV, he opened Two Restaurants in Paris. With IDA and EPOCA, his taste-oriented Cuisine navigates between France and Italy to modernize the Landscape of the Italian Restaurants in Paris, always according to the seasons.

Source: Grana Padano

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