Panerone lodigiano



Description

Panerone, whose name derives from "pànera" (cream in the Lombard dialect), has a bitter taste as its main note when tasted. This is due to the absence of salt and, consequently, to the greater presence of whey in the forms, lacking the hygroscopic action of salt. The bitterness is however attenuated by other notes of cream and butter, which the absence of salt allows to be perceived more clearly. A very particular flavor, which may not be to everyone's liking: Panerone has both enthusiastic admirers and staunch detractors, and there are no half measures. For this reason, pairings are essential to enhance all their characteristics. Among the first documented admirers are Napoleon's soldiers. Once in Lombardy, they "adopted" this cheese, which they recognized as having notable nutritional and constituent properties.
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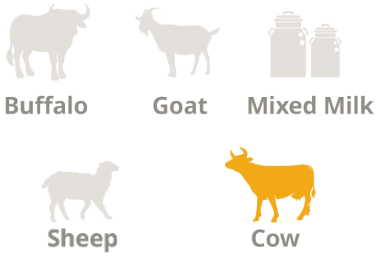
Characteristics

Characteristics

Region



Milk Origin



Appearance

Pale straw-yellow paste, soft and with very widespread medium-sized holes. Yellowish crust.

Taste

buttery, bitterish

Pairings

Red wines. Chestnut honey. Spicy fruit mustard, pumpkin jam. Ferrarese bread.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw
- **Salting:** absent
- **Seasoning:** 30 days
- **Production:** all year round
- **Fat:** 50% Mgss
- **Weight:** 10 kg
- **Diametro:** diameter 30 cm, h 20
- **Producers:** dairies in the provinces of Lodi and Cremona
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a