

Gorgonzola Piccante Brief

Overview of the product:

Produced in Italy by our longstanding partner dairy, made with cow's milk to a PDO recipe.

Gorgonzola Piccante is produced in the Lombardy region of Italy.

Gorgonzola Piccante is matured for a longer period of time than Gorgonzola Dolce and is therefore stronger and more 'piquante' as well as having a firmer and more crumbly texture.

It is savoury and tangy and extremely versatile for delivering punchy flavours.

The Brief:

- Think about complimentary ingredients that showcase the Gorgonzola and elevate the cheese
- Think about appropriate cuisines that could fit this ingredient
- Consider the application e.g. not just sliced into a sandwich. Is it a sauce? A dressing?
- Alternative and appropriate bread carriers: Focaccia/ flat breads/ wraps etc
- How can you make the Gorgonzola go further in your product:
 - In terms of the cost of the overall product
 - Also consider health criteria: fat/ protein/ salt

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Ideal for – Adding provenance to elevate a dish. Delicious on the cheese board, crumbled over a salad, pizza or soup, stirred into a creamy pasta dish.

Texture – A firm texture with a creamy mouthfeel, melts really well

Flavour – The Gorgonzola Piccante has a strong, spicy taste profile. A perfect pairing with creamy sauces or salads. The intense flavour allows a little to go a long way, therefore can be use sparing as an ingredient and still deliver the depth of flavour required. Meeting important price point targets.

Insight –Delivering premiumisation and ‘authentic’ Italian through depth of flavour and provenance.

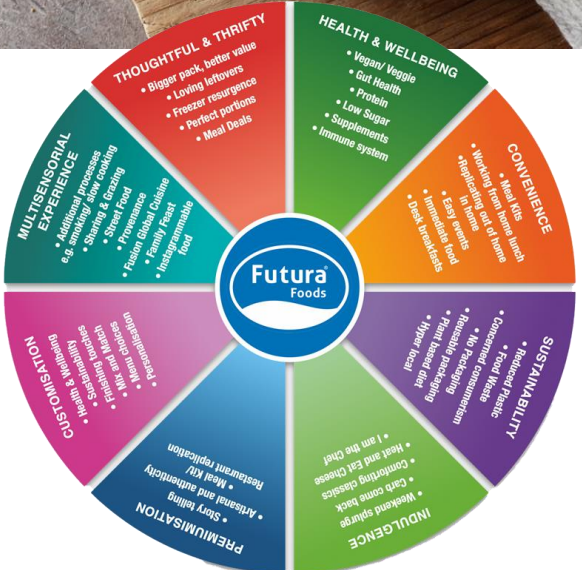
Cooking – Serve fresh or as a hot fill ingredient.

Ingredients – Cow’s milk, Animal Rennet (Non-Vegetarian)

Interesting fact: Gorgonzola Piccante is a DOP cheese made in the Lombardy Region of Italy.

Blue cheese can be challenging to processors, our market-leading innovation has created a solution. A product that is suitable for high care food processing environments, certified by Campden BRI to suppress the natural micro flora in the cheese, without damaging the taste profile.

Please contact Rhian.kinman@futura-foods.com for more information



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