

## The Salva Cremasco PDO

The **Salva Cremasco PDO** (Protected Denomination of Origin) is a **soft raw paste cheese with a washed rind**. It is produced exclusively with **cow's whole milk**.

The **area of production** of the **Salva Cremasco PDO** is **Lombardia**, in the provinces of **Bergamo, Brescia, Cremona, Lecco, Lodi** and **Milan**.

In this area **must take place** all the operations of **milk production, cheese-making** and **maturing**.

The **Salva Cremasco PDO** has a **parallelepiped quadrangular shape**, between **11 cm** and **13 cm** or from **17 cm** to **19 cm** and the **straight side** between **9 cm** and **15 cm**. Its **weight** goes from **1,3 kg** to **1,9 kg** or from **3 kg** to **5 kg**.

It has a **smooth** and **thin rind**. The **paste** tends to be **compact, crumbly** and **softer immediately under the rind**. Its **colour** is **white** tending to **straw yellow** with increasing **aging**.

**Salva Cremasco PDO** has a **characteristic taste, aromatic** and **intense**, and it assumes **more distinct features** with **increasing ripening**.

During the **maturing period**, which lasts **75 days minimum**, the **form** of cheese is frequently **rotated** and **treated** with a cloth soaked in **saline solution** or **brushed dry**.

**Rind treatment is forbidden**, except for **sponging** with **water** and **salt**, and the possible use of **food oil** and **aromatic herbs**.

### A bit of history...

The name "**Salva**" in Italian means "**to save**", and **it comes from the traditional practice of saving the plentiful spring productions of milk**.

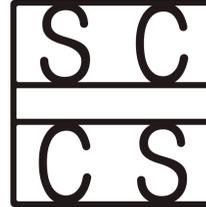
The **origin** of **Salva Cremasco PDO** dates from the **XVII** and the **XVIII century**, when it's already possible to identify the profile of the cheese upon some decorative briquettes. The **Salva Cremasco PDO** has a **close relationship** with the seasonal **transhumance** that "**bergamini**", dairymen and cattlemen at the same time, undertook with their cows, **down from** the villages in the **valleys** of **Bergamo** and **Brescia** to the farms in the **lowland** in the **fall**, and coming back the following spring. During these trips, **the excess milk** particularly abundant in the spring, **was transformed into Strachi da Salva** (northern Italian dialect for "Stracchino di Salva") so **they could keep it** for the **hot season**.

It seems that the leader Bartolomeo Colleoni appreciated so much the **Salva Cremasco** that, whenever he returned to inspection the military fortifications in the city of **Crema**, he wanted the citizenship gave him some forms.

## The Consortium

The **Consortium for the protection of Salva Cremasco** was formed on **November 21, 2002**.

The **Consortium** operates several **activities** for the **protection** of its cheese, the most important are: the **surveillance on marketing**, the **promotion** and **dissemination** of the **product**, the continued **commitment** in the **scientific decision-making** for a **better knowledge of the characteristics** and for **research in constant improvement in the production standard**.



The surface of the whole **Salva Cremasco PDO** reports the **Consortium logo**, which must be **clearly visible** also in the portions for sale.

Its **presence guarantees** the **cheese** has been **produced** in full **compliance** with the **technical standards** foreseen.

The **number** into the logo **identifies** the **production dairy** and it is uniquely assigned by the **Consortium** to each **member** (dairy or maturing).

Also the **wrapper** that covers the cheese quotes the **Consortium logo**.

## Contacts

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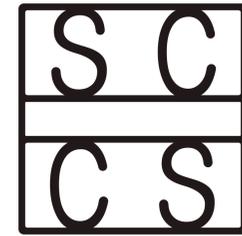
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# Salva Cremasco PDO



# The Salva Cremasco PDO in the typical traditional cuisine

*Enjoy your meal with Salva Cremasco!*

## Appetizer: Fried nuggets of Salva Cremasco

### Ingredients for 6 people

300 gr. Salva Cremasco

2 eggs

100 gr. breadcrumbs

1 spoon white flour

4 figs

Black pepper q.s.

Salt q.s.



**Preparation:** Cut the Salva Cremasco PDO into slices half a centimeter thick, triangular shape, eliminating the crust.

With a whisk, beat the eggs.

Mix 100 grams breadcrumbs, a spoon flour, a little of salt and of black pepper, then stir.

Now switch the cheese into beaten egg and then in the mixture of bread and flour.

Fry it in hot oil and serve it garnished with figs.

## Risotto with asparagus tips

### Ingredients for 6 people

300 gr. Salva Cremasco

480 gr. rice

½ glass of dry white wine

10 asparagus tips

½ onion

50 gr. butter

Salt q.s.



**Preparation:** Chop up half an onion finely and let it brown with butter. Add the rice and toast it, stirring it for a minute and then moisten it with half a glass of dry white wine, let it evaporate and cook it for 5 minutes. Add the **Salva Cremasco DOP** and the boiling broth necessary, slowly, stirring constantly.

Halfway through cooking, add the remaining Salva Cremasco PDO cut into small pieces and the asparagus, previously well washed and cut. Serve warm.

You can taste the cheese **Salva Cremasco PDO** throughout the meal, from appetizer to dessert, in the most **traditional recipes**, or in those **more daring** which also **enhance** its **flavour**.

The **Salva Cremasco PDO** is **traditionally combined** with **tighe** (green Lombard peppers preserved in vinegar), but it also combines well with **traditional Italian mustard**, rather than with **honey** or even with **quince jam** or with **Williams pear**.

Its **aromatic** and **intense flavour** combines well with **beer**, especially with the German Weiss, but also with the **delicate white wines** or with **young red wines**, such as Pinot Noir.

## "Tighe" and Salva Cremasco



### Ingredients for 6 people

500 gr. Salva Cremasco

200 gr. tighe (northern Italian dialect for a kind of green Lombard peppers preserved in vinegar)

Extra virgin olive oil

Freshly ground black pepper

**Preparation:** Cut the Salva Cremasco PDO into cubes about half a centimeter and add the coarsely chopped *tighe*.

Let it rest in the refrigerator for at least 2/3 hours.

Just before serving, add to the **Salva Cremasco PDO** a drizzle of extra virgin olive oil, a dash of black pepper and mix together gently.



Nutrition facts of Salva Cremasco PDO	
(Average values expressed per 100 gr. of product)	
Energy Kcal	368
Energy KJ	1542
Water (g)	45,59
Proteins (g)	23,45
Carbohydrates (g)	0
Fats (g)	30,47
Calcium (mg)	465
Magnesium (mg)	24,4
Vitamin A (mcg)	240
Vitamin B2 (mcg)	132

## Dessert: Pasty apple and Salva Cremasco



### Ingredients for 6 people

200 gr. Salva Cremasco

100 gr. white flour

100 gr. corn meal

200 gr. sugar

100 gr. butter

5 eggs

1 envelope of baking powder

5 Golden apple

1 package Frozen puff pastry

**Preparation:** Peel and cut the apples into cubes, except for one that will be cut into slices. Quickly cook the apple-cubes in a pan with sugar. Whisk the eggs with the sugar, add the melted butter and add into it the two flours, spices and baking powder in order to obtain a soft dough. Roll out the pastry on the bottom of a baking pan and arrange on top of it the apple cubes, then cover with the soft dough. Decorate with the apples slices, cubes of **Salva Cremasco PDO** and bake it at 175 degrees for 40-45 mins. When it's cold, dust with icing sugar.

