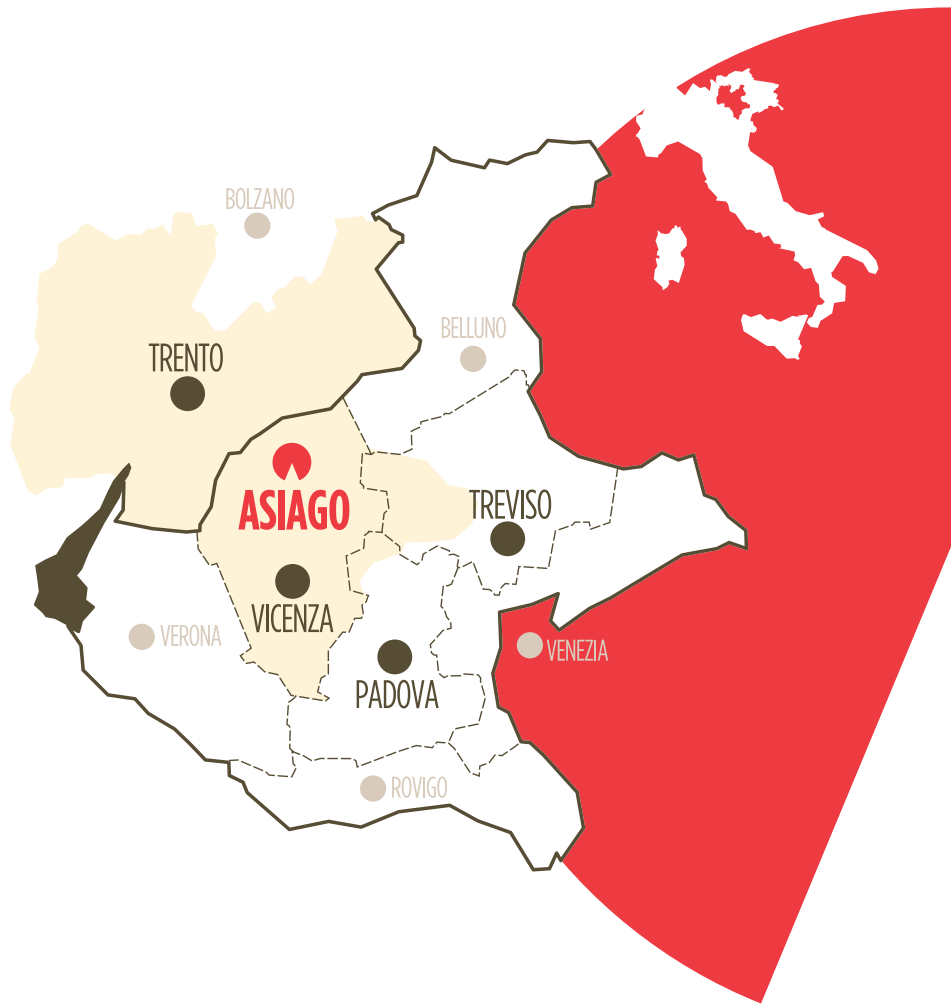


Asiago Pdo.  
Fresh, seasoned, delicious.



  
**ASIAGO**  
FORMAGGIO D.O.P.



## Asiago Pdo cheese

Asiago has been produced for thousands of years within a geographically well-defined area around the Asiago plateau. The cheese Asiago Pdo (Protected Designation of Origin) is a healthy, wholesome product with a delicious and unmistakable flavour, guaranteed by the Ministry of Agriculture and by the Consorzio Tutela Formaggio Asiago (Asiago Cheese Regulatory Board).

Asiago Pdo is a real friend at your table: suited to maintaining a balanced diet with a correct supply of energy and calories.

## Asiago Fresh Pdo Cheese

Fresh cheese with a milky flavour  
(maturing period from 20 to 40 days).



## Asiago Seasoned Pdo Cheese

Flavoursome ripened cheese.

It is also called:

**Mezzano** (maturing period from 4 to 6 months)

**Vecchio** (maturing period over 10 months)

**Stravecchio** (maturing period over 15 months).

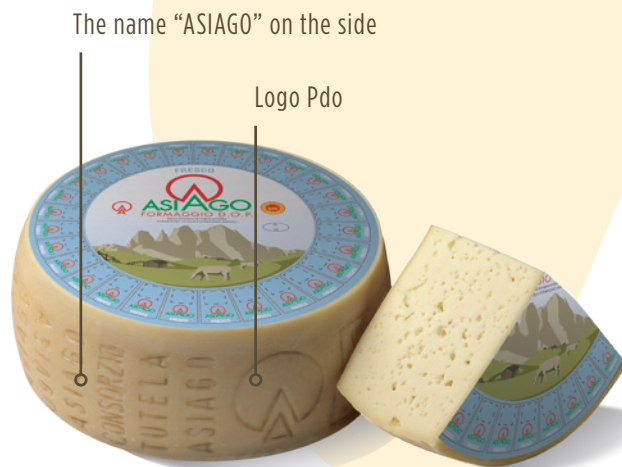


# Asiago PDO

## How to recognise it

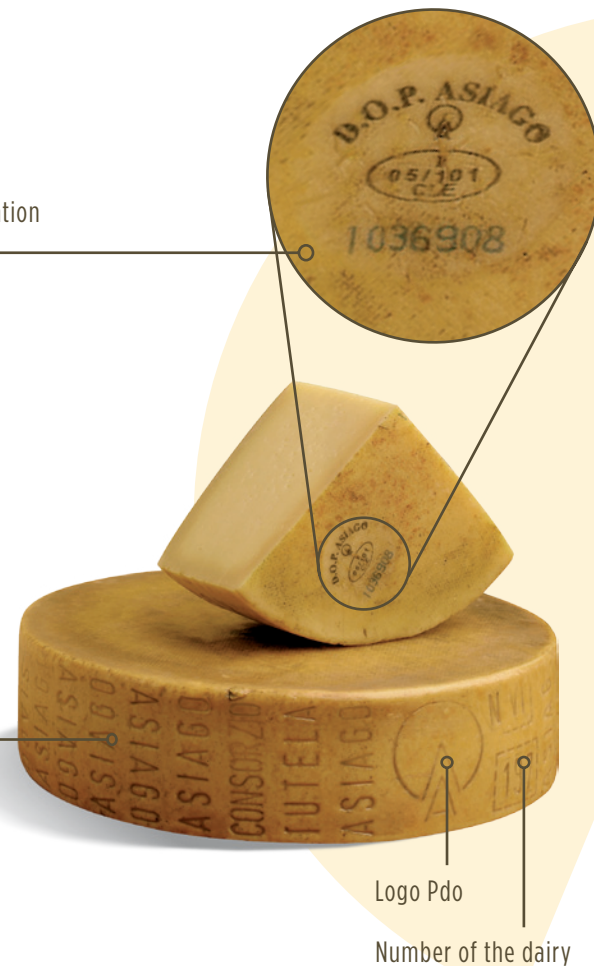
The markings and the quality seals of the Asiago cheese are stamped on the side.

All this guarantees the traceability of each cheese.



Casein stamp with the identification number of the whole cheese

The name of the dairy "ASIAGO" on the side



# ASIAGO FRESH

## How to recognise it by sight

White or a very pale straw colour.  
The openness or eye formation is marked and irregular.



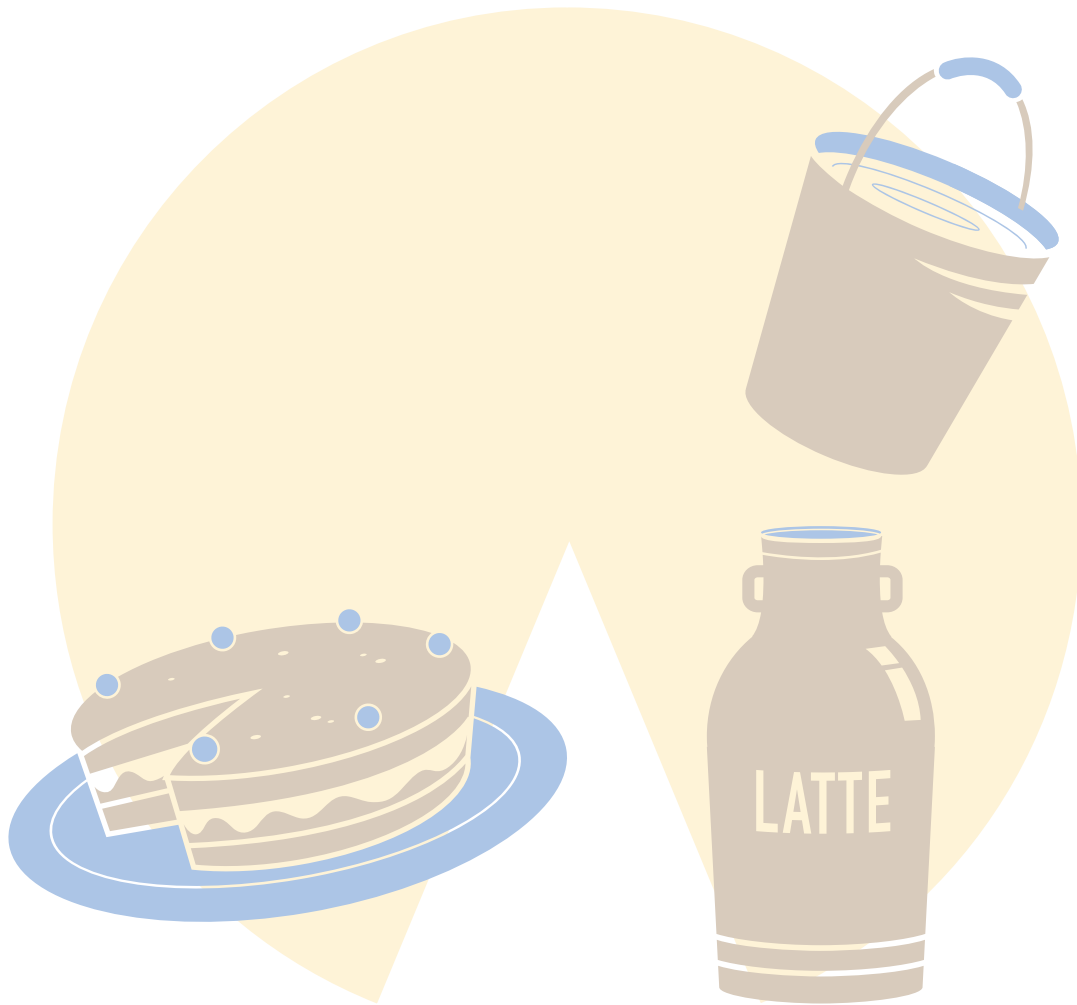
## How to recognise it by smell

**The closest references for smell are those of whole yoghurt and butter.** Put your nose over a pot of yoghurt and then over a slab of butter and inhale. Then sniff the cheese. The smells that you have perceived are similar to those of Asiago Fresh PDO.  
Chew a piece of cheese once or twice while pinching your nose shut with your fingers. Let go while breathing out. You now have the exact perception of the aromas of Asiago Fresh PDO.

# ASIAGO FRESH

## How to recognise it by feel

Upon taking a sample of cheese in your hand, you can feel it **as soft as sponge cake**. Asiago Fresh Pdo does not stick to your fingers and is not even greasy. It is delicate, soft and elastic.



## How to recognise it by taste

Asiago Fresh Pdo has a straightforward, unmistakeable flavour. It is neither salty nor bitter. **It is sweet like milk fresh from the cow** and has a slight acidity similar to that of whole yoghurt. It therefore has a very simple but highly agreeable taste.

# ASIAGO FRESH

## How to recognise it while chewing

When chewing Asiago Fresh Pdo you will have the pleasant sensation of feeling it melt fast in your mouth, similar to **when you eat meringue**. A pleasant sweet – acid flavour lingers in your mouth. It creates the desire to have another slice immediately.



### Ingredients: 4 servings

- 200 g Asiago Fresh Pdo
- 300 g button mushrooms
- 150 g streaky bacon
- olive oil, salt, pepper
- redcurrants or pomegranate seeds to garnish

## Fantasy salad with Asiago Fresh Pdo

### Preparation: 15 minutes

Thoroughly clean the button mushrooms under running water. Using a sharp knife cut the mushrooms into very thin slices. Cut the streaky bacon into strips and fry it in olive oil in a frying pan over high heat until it becomes crisp and crunchy. Remove the fat that is formed.

Take the mushroom salad, season it with salt and pepper and pour plenty of olive oil over. Now put the salad on a plate with Asiago Fresh Pdo cut into thin slivers and cover with the warm bacon.

If in season, serve with pomegranate seeds.



# ASIAGO SEASONED

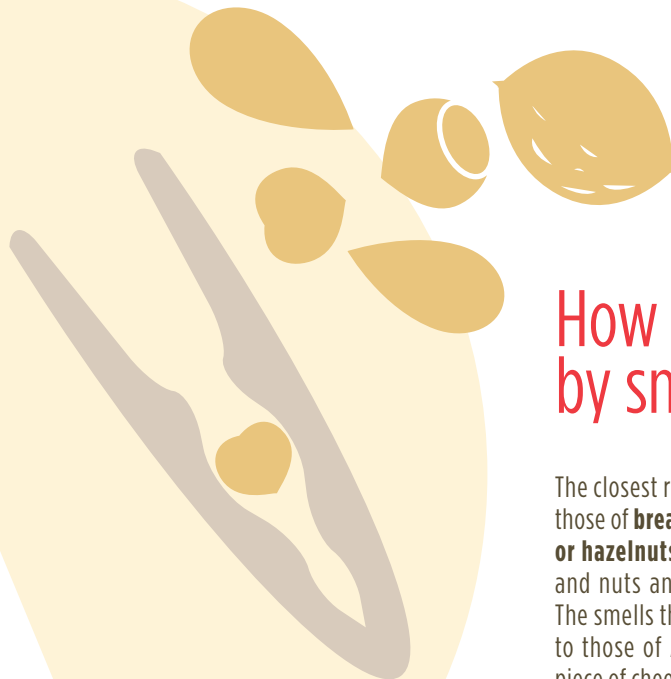
## How to recognise it by sight

Straw or a light straw colour.  
The openness or eye formation is small to medium (less than 1 cm).



## How to recognise it by smell

The closest references for smell in this case are those of **bread or pizza dough and dry almonds or hazelnuts**. Put your nose over pizza dough and nuts and inhale. Then smell the cheese. The smells that you have perceived are similar to those of Asiago Seasoned Pdo. Now put a piece of cheese into your mouth and chew while pinching your nose shut with your fingers. Let go while breathing out. You can now enjoy all the aromas of Asiago Seasoned Pdo.





# ASIAGO SEASONED

## How to recognise it by feel

When you take a sample of Asiago Seasoned Pdo (Mezzano) cheese in your hand, you can feel it **close-textured yet soft in its structure, like a frankfurter**. As it matures it becomes hard like a “Grana” cheese. It does not stick to your fingers, but leaves a light and pleasantly fragrant greasiness.



## How to recognise it by taste

Asiago Seasoned Pdo has a decisive, flavoursome taste. **Sweet like a boiled chestnut**, its aromatic and salty flavour gradually increases towards the rind.

Pleasantly spicy hints can be perceived in the more mature Asiago Pdo. A feature that all the Asiago Seasoned Pdo cheeses have in common is a marked and unmistakeable character.

# ASIAGO SEASONED

## How to recognise it while chewing

Asiago Seasoned Pdo is a cheese for meditation: it should not be hurriedly bitten and swallowed but calmly chewed. **It is hard like a parboiled carrot.** Our advice is to close your eyes, let your saliva surround it and then suck it, as if it were a sweet. In this way the cheese becomes perfectly soluble and you will be able to appreciate all its distinctive flavour and aroma. Now meditate on how good Asiago Seasoned Pdo is.



### Ingredients: 2 servings

- 150 g Asiago Seasoned Pdo
- 2 green apples
- 50 g single cream
- 2 spoonfuls sugar

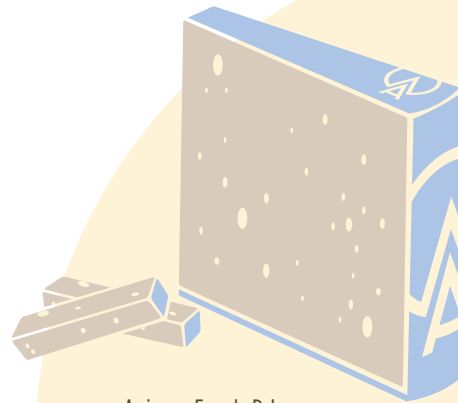
## Green apple with Asiago Seasoned Pdo mousse

### Preparation: 25 minutes

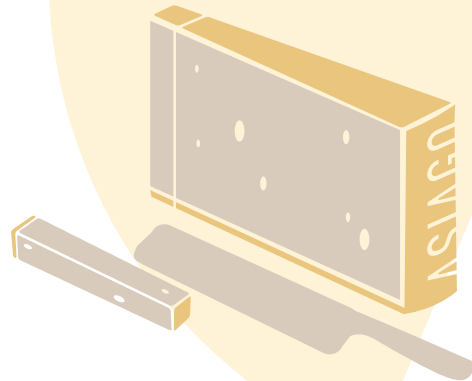
To prepare the mousse, warm the Asiago Seasoned Pdo with a little cream. Let it cool and then whip it with a whisk keeping it very soft. In the meantime core the apples and cook them in water and sugar until they become crunchy. Cut them horizontally into 1 cm thick rings. Now put the apples back together filling them with mousse.

## How to serve it

When offering Asiago PDO for tasting, it is advisable to present a portion of the cheese with the label clearly visible or with the writing stamped onto the rind so that it is recognisable.



Asiago Fresh PDO



Asiago Seasoned PDO



## Wine & Food mating

Some ideas to enjoy it:

### ASIAGO Fresh PDO

Dandelion honey  
Dog Rose berries jam  
Little strawberries mustard  
Light white wine

### ASIAGO Seasoned PDO

Honeydew  
Elder jam  
Figs mustard  
Rich red wine

# OUR RECIPES



## Nettle risotto with Asiago PDO and chestnut honey

### Ingredients (2 servings)

- 50 g Asiago Fresh or Seasoned PDO
- 200 g rice
- 1 l meat stock
- 50 g nettles
- 10 g shallot
- 10 g celery
- 1 coffee-spoonful of chestnut honey
- extra virgin olive oil
- knob of butter, salt to taste

### Preparation 30 minutes

Brown the celery and shallot in the extra virgin olive oil. Stir in the rice. When the mixture is well browned, pour in a little of the meat stock (the fat having been skimmed off) at regular intervals so that the rice “does not stick” to the pan and add the nettle leaves, stirring all the time. Towards the end of the cooking time, fold in the chestnut honey, Asiago Fresh PDO or, if you prefer, Seasoned PDO, a knob of butter and a drop of extra virgin olive oil.

## Fresh egg noodles (fettuccine) with Asiago Seasoned PDO and butter

### Ingredients (2 servings)

- 100 g Asiago Seasoned PDO
- 200 g fresh egg noodles
- 30 g butter
- salt to taste

### Preparation 20 minutes

Cook the pasta “al dente” (still some bite to it). Drain it, keeping half a glass of the cooking water. Sauté the pasta in a frying pan with the butter and the Asiago Seasoned PDO cut into thin slivers. To keep the pasta soft while stirring, pour in a little of the cooking water. Serve piping hot.

# OUR RECIPES



## Mushrooms with crusty bread and Asiago Fresh Pdo

### Ingredients (2 servings)

- 100 g Asiago Fresh Pdo
- 200 g mushrooms
- 100 g loaf of bread
- extra virgin olive oil
- salt to taste

### Preparation 20 minutes

Thoroughly wash the mushrooms. Drain well and sauté in a frying pan. Drain off the excess water and return them to the frying pan with extra virgin olive oil and salt. Put them on a plate on top of hot toasted bread cut into cubes and lastly add very thinly sliced Asiago Fresh Pdo.

## Potato “gnocco” filled with Asiago Fresh Pdo fondue

### Ingredients (2 servings)

- 100 g Asiago Fresh Pdo
- 200 g potatoes
- 20 g egg
- a little flour
- a little fresh milk
- grated Asiago Seasoned Pdo
- extra virgin olive oil
- salt to taste

### Preparation 45 minutes

Boil the potatoes for about 20 minutes in water or even better cook in a steamer. Peel them, mash with a potato masher and bind with some of the egg (approx. 1/3), adding a little flour and salt. Spread out this mixture, dividing it into 5 cm round pieces (similar to ravioli). In the meantime melt the Asiago Fresh Pdo in the milk and let it cool. Put it in the “ravioli” and close them. Sauté briefly in the frying pan with extra virgin olive oil and grated Asiago Seasoned Pdo. Serve in a hot dish.

# OUR RECIPES



## Salad of asparagus, Asiago Fresh Pdo and Alto Adige Igp Speck

### Ingredients (2 servings)

- 100 g Asiago Fresh Pdo
- 50 g Alto Adige Igp Speck (smoked cured ham)
- 100 g asparagus
- 50 g in-season green salad
- extra virgin olive oil
- salt, pepper to taste

### Preparation 20 minutes

Cook the asparagus in salted water (0.5 l water, 10 g coarse salt, 5 g sugar). Cut them into small 1 cm pieces. Cut the Asiago Fresh Pdo into 1 cm cubes and the Alto Adige Igp Speck into 1 cm strips. Cook the speck in a frying pan until it is crisp. Add it to the Asiago Fresh Pdo, asparagus and in-season salad in a bowl. Mix, adding extra virgin olive oil, salt, pepper and if desired a few drops of balsamic vinegar.

## Omelette with Asiago Fresh Pdo and seasonal herbs

### Ingredients (2 servings)

- 100 g Asiago Fresh Pdo
- 2 eggs
- 50 g in-season herbs
- extra virgin olive oil
- salt, pepper to taste

### Preparation 20 minutes

Whisk the eggs well in a bowl, add the Asiago Fresh Pdo cut into 1 cm cubes and season with salt and pepper. Gently heat a drop of extra virgin olive oil in a frying pan and sauté the typical herbs that grow wild in your region in spring. Then add the eggs and cheese and cook.

# OUR RECIPES



## Asiago Seasoned Pdo Soup

### Ingredients (2 servings)

- 200 g Asiago Seasoned Pdo
- 20 g shallot
- 20 g celery
- thyme, marjoram, rosemary
- meat stock
- extra virgin olive oil
- salt to taste

### Preparation 20 minutes

Prepare the beef or hen broth. Skim off the fat. Fry the vegetables lightly in a little extra virgin olive oil. Add the herbs and the Asiago Seasoned Pdo cut into small pieces and as much broth as required. Blend everything together and strain it through a “chinoise” or a fine mesh strainer. Warm up and serve.

## Courgette blossoms filled with Asiago Fresh Pdo and Asiago Seasoned Pdo

### Ingredients (2 servings)

- 50 g Asiago Seasoned Pdo
- 50 g Asiago Fresh Pdo
- 6/8 courgette blossoms (or leaves of other vegetable such as chard or spinach)
- a little white flour
- starch flour
- and beer for the tempura
- extra virgin olive oil
- salt to taste

### Preparation 20 minutes

Wash the courgette blossoms and dry them well. Chop up the Asiago Fresh Pdo and the Asiago Seasoned Pdo in small pieces. Prepare the tempura: mix a little white flour and a little starch flour into the beer until a clear mixture is obtained with the consistency of a beaten egg. Fill the blossoms with the Asiago Fresh Pdo and the Asiago Seasoned Pdo, dip them one by one in the tempura and then fry them in extra virgin olive oil until they are crisp. Alternatively make rolls with the leaves of other vegetables such as spinach or chard after they have been parboiled.



# OUR RECIPES



## Polenta with Speck Alto Adige Igp and grated Asiago Seasoned Pdo

### Ingredients (2 servings)

- 100 g Asiago Seasoned Pdo
- 20 g grated Asiago Seasoned Pdo
- 200 g polenta (maize) flour
- 100 g Speck Alto Adige Igp (or other dressed pork products such as bacon, raw ham)
- salt to taste

### Preparation 50 minutes

Cook the polenta adding sufficient boiling salted water to keep it soft and with a “dropping” consistency. In the last few minutes of cooking add the grated Asiago Seasoned Pdo. Pour the polenta onto a serving dish and add the Speck Alto Adige Igp cut into thin strips and the Asiago Seasoned Pdo in very thin slivers, which will melt with the heat of the polenta. As an alternative to the speck you can use other dressed pork products such as bacon or raw ham.

## In-season vegetable salad with grated Asiago Seasoned Pdo

### Ingredients (2 servings)

- 100 g Asiago Seasoned Pdo
- in-season vegetables such as courgettes, carrots, onion, celery
- extra virgin olive oil
- salt, vinegar to taste

### Preparation 20 minutes

You can make this dish both in a winter version with cooked vegetables and in a summer version using raw vegetables. If cooking the vegetables, preferably steam them having cut them into suitable sizes so that when cooked they all have the same consistency and keep just the right degree of crispness. For raw vegetables it is instead advisable to prepare them julienne style (cut into fine strips). When the vegetables are prepared, arrange them in a dish, cut the Asiago Seasoned Pdo and season to taste.



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