

FORMAGGI di ZONA MONTANA



Quadrellone
to be cooked on a grill



**CASEIFICIO
PALENI**



Quadrellone to be cooked on a grill

Cheese produced with mountain milk. Its paste is semi-cooked and ivory yellow coloured, it is easy to be cooked on a grill and its flavour is strong and distinctive. Its aging lasts about 60 days, its weight is about 3 kg, it has got a parallelepiped shape and a length of 25 x 10 x 10 cm.

HOW TO COOK IT: Heat the grill at its highest temperature, cut the "QUADRELLONE" into slices of 8 to 12 cm of thickness. Put the slices on the grill and cook until the cheese is golden (for about a minute), use a spatula to turn the slices and cook them on the grill for some seconds. Cut the slices vertically into 4 or 8 small squares (if you like) and serve the golden "quadrellone" hot.

Ingredients	Milk Origin	Aging	Nutritional Characteristics (for 100 g of product)	
COW'S MILK, salt, rennet	ITALY	60 day	Humidity (T.Q.): 40,99% Fat (S.S.): 49,94%	Energy 367,82 kcal /1526,44 kJ Fat 29 g (saturated fat 17 g) Carbohydrates 0,5 g (sugar 0,4 g) Protein 25 g Salt 2,2 g

Mountain cheese of dairy "Caseificio Paleni"

From the beginning of 20 century, from Avaro mountain's pastures, Paleni produced mountain cow milk. Nowadays in the new centre at Casazza, Caseificio Paleni still goes on with old traditions thanks to the production of characteristic cheese of Bergamo's valleys.



info@ingraphic.it



Via S. Lorenzo in Cavallas, 2 - Tel. (035) 813033 - Fax (035) 813109
V.le Rimembranze, 4 - Tel. (035) 810294 - 24060 CASAZZA (BG)
www.caseificiopaleni.com - e-mail: info@caseificiopaleni.com

