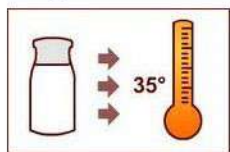


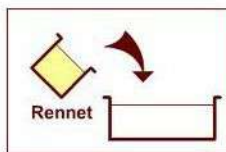
Asiago Cheese: production method

Here follow a list of the steps necessary for the production of Asiago Cheese:

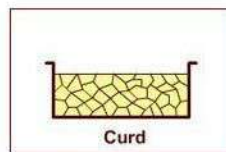
'Fresh' Asiago (also known as 'pressed' Asiago), produced using whole milk:



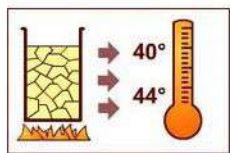
The milk is **heated**, bringing it to a temperature of **35°C**.



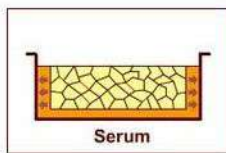
Bovine rennet is added to the heated milk (*1). The 'curd' takes form (*2).



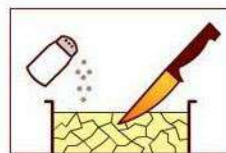
The curd is **broken into fragments** the size of a **walnut** (*3).



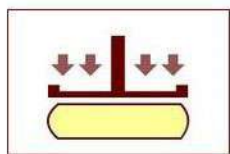
The curd is **cooked in two phases**, the first at **40°C**, the second at about **44°C**.



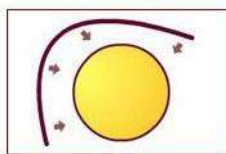
The 'serum', the liquid in which the curd is immersed, is **drained**.



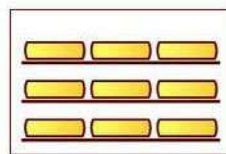
The curd is **salted, cut** and **mixed** by hand.



The paste thus obtained is **poured into molds**, where it is **pressed** (*4) for a few hours.

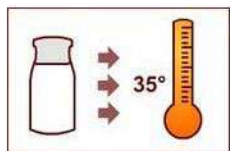


The paste is placed in a 'marking mold' (*5) which stamps the mark on its side (*7).

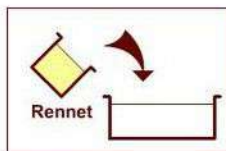


The cheese wheels are **seasoned** for about **20/40 days**.

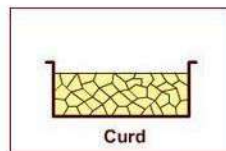
'Seasoned' Asiago (also known as 'Asiago d'Allevo'), produced with the milk from two milkings, one of which skimmed.



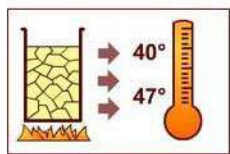
The **milk is heated**, bringing it to a temperature of **35°C**.



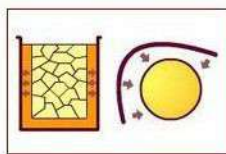
Bovine rennet is added to the heated milk (*1). The 'curd' takes form (*2).



The curd is **broken into fragments** the size of a **grain of rice** using the 'spino' (*6).



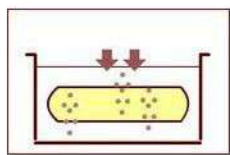
The curd is **cooked in two phases**, the first at **40°C**, the second at **47°C**.



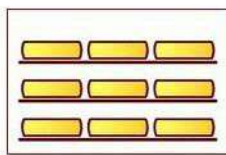
The 'serum' is **drained**. The resulting paste is poured in a special mold (*5).



The paste is placed in a 'marking mold' (*5) which stamps the mark on its side (*7).



The cheese is immersed for a few days in **brine**: this way it's **salted**.



The cheese wheels begin an aging process that can last many months.

Read more:

<https://www.webfoodculture.com/asiago-cheese-history-info-interesting-facts/>