

Gorgonzola Cheese PDO: production method

Here follow the production method of the famous Italian cheese:



01. Fresh whole cow's milk, as soon as arrives at the dairy, is **pasteurized** and poured into special tanks.



02. **Rennet, lactic ferments** and spores of **penicillium glaucum** (a particular type of mushroom), are added to the milk (*1). The 'curd' is formed.



03. After about twenty minutes, **the curd is cut** (*2). Its **serum is purged** using a special inclined plane with drainage holes.



04. The curd is poured in special **molds** (in Italian 'fassirolì' or 'fascere'): these are turned by hand. At the end of this step, the dairy id number is stamped on each wheel.



05. The wheels are moved in a special cellar (known as the 'purgatory'), where they rest at a temperature of **18°/24°C**.

06. Inside the same cellar, the wheels are uniformly sprinkled with salt ('**salting**').



07. The wheels mature for about three weeks in cold rooms at a **temperature of 2°/7°C**, with a **humidity of 85/99%**.



08. The wheels are **punctured**: this facilitates the entry of air, leading to the formation of **edible molds**, from which come the famous **green/blue streaks** inside the pasta.

Once the seasoning is complete, **the wheels are cut into portions**: these are **wrapped in aluminum foils** bearing the **logo of the Consortium of Gorgonzola cheese: a large G**. The id number of the cheese factory and the Consortium's trademarks are **distinctive elements of the original Gorgonzola DOP**.

Notes:

*1: The preparation method for spicy Gorgonzola differs from that used for the sweet in **the use of a different type of penicillium** and in a **longer seasoning**.

*2: Gorgonzola is a '**raw cheese**' because the curd used for its preparation is not heated (look at step 03).

Read more:

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