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OGGETTO: God save the cream

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God Save the Cream

POSTED BY BRANDON C - FORT WORTH CHEESE, 10/10/2014

You have to try Salva Cremasco! New for our [Alpine Cheese Festival](#) and similar to Taleggio, this cheese, means 'saved cream' as it was traditionally made from excess milk and saved from spoiling. Made with raw, Italian cow's milk, this cheese speaks to it's earthy Alpine landscape with hints of mushroom flavors.



Aging from the outside in, this cheese tends to be creamy and funky towards the rind and more crumbly and light towards the center. This change of texture entices the tastebuds into experiencing two different cheeses in one bite.

Don't be scared of the rind, while inedible, it does produce a variety of harmless, colorful molds, this will give you a chance to educate your guests and 'wow' them with your cheese knowledge. Salva Cremasco has fresh and sharp flavors, with earthier and aromatic traces toward the end of its tasting experience. Perfect paired with your favorite lager and green tomato mostarda. Check this, pour the mostarda over this cheese and I promise this is a combination that will make an appearance on your cheese board from this day forward! Both the green tomato mostarda and Salva Cremasco are available in the cheese department of all nine stores.

ABOUT THIS BLOG:

More, Please! is brimming, bursting and oozing with all that we love about food—in delightfully bite-sized chunks, served up daily.

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FOODIE FINDS

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