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OGGETTO: SALVA CREMASCO

# CHEESE & YOU!

*J Peter Aursnes on Raw Milk Cheese and Stuff*

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## ITALIAN CHEESE

COW

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### SALVA CREMASCO

A cheese made from skimmed cow's milk. The milk was separated and the cream was used to churn butter. So Salva Cremasco is a cheese made from excess milk. Hence the name Salvatore coming of salvare (to save in Italian). they saved the surplus skimmed milk and made as a cheese from it. A DOP (AOP) cheese. hails from the area just east of Milan in southern Lombardy.

Unpasteurized, but there is a pasteurized version too. Matured at least for 30 days, but can be matured up to a year. Compact, relatively dry, ivory colored paste, almost without holes. A certain sharpness as young turning into a more rich and full flavor with age. Try a ripe pear with it. I was also recommended a chutney made of green tomatoes.

**To drink:** Dry, fruity white wine from northern Italy. For the beer hounds; Try a Lager.

LINK - <http://cheeseandyou.com/gems/italian-cheese/>