



FOREVER CHEESE debuted in 1998 with a simple mission – to share the finest artisanal Mediterranean products with specialty shops, chefs, and consumers. We have dedicated our lives to finding the exquisite; you can trust that with our 20 years of expertise, every product we carry is best in class, and tastes just like you were eating it in its native country.

## Parmigiano Reggiano DOP Mitica® 24 Months



**TYPE CHEESE:** Hard raw cow's milk  
**ORIGIN:** Emilia Romagna, Italy  
**AGING:** Minimum 24 months  
**SHELF LIFE** Minimum 6 months  
**INGREDIENTS:** Raw cow's milk, salt, rennet.  
**PACK SIZE:** 1/85 lb wheel, 1/20 lb quarters, 2/10 lb eighths, 20/7 oz wedges

**APPEARANCE:** The cheese comes in a cylindrical, slightly convex form weighing upwards of 85 lbs. The rind has an oily sheen and is dark or naturally golden yellow in color. The words Parmigiano Reggiano are repeatedly stamped around rind. Inner paste is straw yellow in color.

**FLAVOR:** The flavor is delicate and complex: look for fruity, nutty notes and a sweetness balanced by savory umami a classic Parmigiano Reggiano trait. The texture is very compact and granular. The cheese will slightly resist the bite but will melt in your mouth coating the palate.

**KEY POINTS:** Considered the King of Italian Cheeses. While it is the most common grating cheese, it is excellent as a table cheese. The cheese is at its peak between 18-24 months and can continue to be used in cooking application beyond 30 months of age.

**HANDLING:** Keep cool. Before opening the wheel wipe with a clean towel and vinegar and water. When sampling allow the cheese to reach room temperature. Uncut wheels may be stored in refrigeration for quite some time. Once cut, wrap unused cheese tightly in plastic. If mold grows on the cheese, it can be easily removed by lightly scraping the area.

**HISTORY:**

Parmigiano has records dating back to the 13th and 14th centuries. Remarkably those documents show that the cheese made then is very similar to the one made now. Mitica® Parmigiano Reggiano is hand selected and sourced only from carefully selected caseificios (creameries) from the best Parmigiano Reggiano producing regions of Parma, Reggio and Modena. The cheese is chosen based on flavor profile, quality and consistency production. All Mitica® Parmigiano Reggiano is tested a second time by the Consorzio for Parmigiano Reggiano and receives the coveted “Export” stamp which is branded on the rind. We select larger wheels-- typically upwards of 85 lbs which is at least 20 lbs over the average weight of a wheel. The larger wheels are able to age and develop the highly desirable crunchy tyrosine crystals while also maintaining the moisture balance that we are looking for.

**SERVING RECS:**

Of course, we recommend grating on pasta dishes light in flavor or as an ingredient in risotto, polenta and minestrone soup. There are multitudes of cooking applications and even the rind can be dropped into soups to thicken the broth and add depth of flavor. Pesto is a classic application in combination with Pecorino Romano. Also try savoring its sophisticated flavor on its own. Serve it drizzled with Saba or paired with a glass of Lambrusco.