

Deli cheeses



Bon Food is proud of the quality selection of local and international cheeses it offers to customers. Bon Food's cheeses come from Australia and Italy, with something for all tastes and preferences.

This **Parmesan** is well-aged and has a shiny, oiled rind which, when cut, reveals a dry, grainy and often crunchy texture. A robust cheese, it has a slightly sweet and fruity flavour that lingers on the palate. **Matured Pecorino** has a harder, but still crumbly in texture and has a buttery and nutty flavour. **Pecorino Romano** is a hard, salty cheese that's made from sheep's milk. It is most often used as a grating cheese over pasta dishes. Its distinctively aromatic, pleasantly sharp, very salty flavour means that it's preferred for some pasta dishes with highly-flavoured sauces, especially those of Roman origin, such as bucatini all'amatriciana or spaghetti alla carbonara. **Mascarpone** is a triple-cream cheese made from crème fraîche. It is milky-white in colour and spreads easily. It is used in various dishes of the Lombardy region of Italy, where it is a specialty. It is a main ingredient of tiramisu. **Gorgonzola DOP** is made from cow's milk and originates from the town of Gorgonzola near Milan. Gorgonzola is a veined Italian blue cheese, made from unskimmed cow's and/or goat's milk. It can be buttery or firm, crumbly and quite salty, with a bite from its blue veining. **Italian ricotta** is made from the whey of sheep, cow, goat, or water buffalo milk. It is low in fat and sodium and is naturally sweet.

Ricotta al Forno (baked) is produced by placing a large lump of soft ricotta in the oven until it develops a brown, lightly

charred crust, sometimes even until it becomes sandy brown all the way through. Ricotta al Forno is popular primarily in Sardinia and Sicily. **Ricotta Salata** (salted) is the pressed, salted, dried and aged variety of the cheese. It is milky-white and firm and used for grating or shaving. **Parmigiano Reggiano DOP** is made from cow's milk and originates from Emilia Romagna. It is a hard, granular, sharp-tasting cheese; cooked but not pressed. It is named after the producing areas near Parma, Reggio Emilia, Modena, and Bologna – all in Emilia-Romagna. **Grana Padano DOP** is made from cow's milk and originates from Pianura Padana. It is one of the most popular "Denominazione di Origine Controllata" cheeses of Italy. It's a hard cheese with a distinctively grainy texture, ideal for grating and as a substitute for Parmigiano. Grana Padano cheeses are less crumbly, milder and less sharp-tasting than Parmigiano. **Asiago** is made from cow's milk and originates from Trentino in Northern Italy.

Asiago d'Allevo DOP is aged for five months, becoming fuller in flavour, with notes of hazelnut and fruit. Excellent as a table cheese with Barolo, Asiago d'Allevo also shreds and melts well in cooked dishes. **Asiago Pressato DOP** is the youngest, mildest and sweetest form of Asiago. It has a springy, pale interior and pairs wonderfully with a light, fruity wine. **Montasio DOP** is made from cow's milk and originates from the Veneto and Friuli regions. Montasio is a creamy, unpasteurised and hard cheese. The body is firm with small holes. It is creamy, rich and fruity. **Pecorino Romano DOP** is made from sheep's milk and originates mainly from Tuscany and Sardegna. It is salty and firm, which makes it an excellent grating cheese. It works well as an ingredient because it doesn't melt into strings when cooked. In its milder versions, it is a nice addition to a cheese platter or with fruit, especially pears. Also, a chunk with a piece of crusty bread and a glass of red wine makes a fine snack. **Gran Moravia** is a type of hard, parmesan cheese, similar to Grana Padano.