



ARTISAN CREAMERY

Sonoma County, California



CRESCENZA

BELLWETHER FARMS, CALIFORNIA

The recipe for our Crescenza was learned on a trip to Northern Italy in the spring of 1996. One of our customers, Carlo Middione, recommended we try this cheese. We were introduced to a small cheese maker a little west of Milan who processed about 100 gallons of milk at a time and made a variety of cheeses from each batch. Her creamery was a two person operation located on her family's dairy. The dairy was large and sold most of its milk to some large customer but she ran the small creamery and cheese shop herself. We spent the day with her and were able to help her make her cheeses. After returning to the US, I began working on the Crescenza. It took about 6 months before I was able to adjust the recipe to account for the higher but-terfat and solids of the Jersey cow's milk we were using. The secret of this cheese is balancing the acid development with the correct moisture level in the cheese to have it ripen properly.

Ingredients:

Pasteurized Jersey Cows Milk, Vegetable Rennet, Cultures and Salt

Texture: Soft

Aged: 1 week