

Richmond Hill cafe & larder

CHEESE NOTES

Piave

Gorizia, Italy

This cooked curd cheese was until recently relatively unheard of in Australia by the majority of the cheese buying population, being found only in international delis wrapped in cling film and sold when very young.

It is made in a region called Gorizia, west of Venice in Italy. The cows that provide the milk for Piave graze on the abundant wild chicory that grows throughout the valley through which the Carnia River runs. Piave has a more famous cousin in Montasio, which can be an excellent cheese if aged. However, is not brined before maturation and therefore does not seem to develop the complex flavours of its cousin. The wheels of Piave are brined and matured in a thin porous waxlike rind which allows them to breathe, but discourages a lot of mould growth and seems to retain precious moisture. The interior is pale caramel in colour with the odd granule for crunch that is common in this style of cheese (lactose that caramelises under high cooking temperatures).

The flavour can be incredibly sweet and caramelly with undertones of tropical fruit - passionfruit in particular - and like good parmigiano, pineapple with lingering mixed nuts.