THE OXFORD COMPANION TO CHEESE

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Foreword by
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Raschera is an Italian semihard, pressed, medium fat or fat PDO (protected designation of origin) cheese produced from cow's milk with the possible addition of small quantities of ewe's and/or goat's milk. Raschera today may be produced anywhere in the province of Cuneo, but it is a typical and historical product of the Monregalese valley and is named for the Alpe Raschera, a pasture at the foot of Monte Mongioie in the village of Magliano Alpi. About 720 tons of Raschera PDO are produced every year.

Raschera PDO cheese can be named "d'Alpeggio" when it is produced in the summer in mountain pastures over 900 meters above the sea level. After coagulation, the curd is cut to produce granules the size of hazelnuts. The curd is then collected, drained in muslin for ten to fifteen minutes, and finally put into cylindrical (called "fascele") or quadrangular (called "conca") forms where it is pressed at least twelve hours. The cheese is dry salted with or without a brine and ripened for at least one month (per disciplinare). Cylindrical Raschera has a diameter of 12–16 inches (30–40 centimeters), a convex edge of 3–4 inches (7–9 centimeters), and a weight of 15–20 pounds (7–9 kilograms) while the square shape has a side of 12–16 inches (30–40 centimeters), a straight edge of 5–6 inches (12–15 centimeters), and a weight of 18–11 pounds (8–10 kilograms). The rind is thin, elastic, and regular, reddish-gray with red patches. The paste is white or ivory with small and sparse eyes, elastic, and consistent. The fresher cheeses have a fresh and delicate odor with milk and cream characteristics, while for the aged cheeses the odor is spicy, savory, and persistent.

See also ITALY.

See also FARMSTEAD; RAW-MILK CHEESES; and UNITED KINGDOM.


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raw-milk cheeses are made from milk that has not been pasteurized. See PASTEURIZATION. Within the United States, no other processing technique is considered to be equivalent to pasteurization by the US Food and Drug Administration (FDA). Therefore the use of milk subjected to ther-