



Corzano e Paterno

Tegola

Milk temperature at 33°C with added ferments

Calf rennet

Broken curds and dried for 1 hour

Poured curds in containers and steamed

Salted in brine

Aged in cella at 12°C for 4 months

Added oil or tomato paste on surface

After 5 months ready to consume

Sold whole square cheese 2kg or smaller

