Potato gnocchi with scalions and fossa cheese

Sauté 8 finely chopped scalions in a pan with a little butter and a pinch of salt.
Meanwhile cook 500 gr. of gnocchi in boiling salted water.
When cooked, drain the gnocchi and place them in the pan with the scalions, add 2 knobs of butter some chives and fossa cheese shavings to taste.
Serve hot.

Antiche Fosse

ANTICHE FOSSE s.r.l.
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OUR BRAND GUARANTEES:

The Production of cheeses specially prepared to undergo a second fermentation in the dark depths of the "ancient pits"

The Ripening for a minimum period of 60 days in suitable aging enviroments

The Selection of every inividual mould, examined one by one, before being enclosed in white canvas sacks to be laid in the sandstone cavities, known as "Tuff Pits" in the local lingo.

A Ditching **period of 80 to 100** days in the "Ancient Pits", **located inside the historical center** of Sogliano al Rubicone and that have always been used **since the 1700 s** by the Mengozzi family and its heirs, for the typical transformation of common cheeses into sublime *" Formaggio di Fossa "*

The *"Antiche Fosse"* , in addition to being the historical *" Formaggio di Fossa "* company, with their own registered trademark, are also a leader in the production of cheese recognized and protected by the registered name of **"Formaggio di Fossa di Sogliano D.O.P."**

This cheese is prepared in accordance with strict **production regulations** that:
° Establish the quality and hygiene parameters product
° Codify cheese processing methods
° Confine the area of milk production and cheese processing to the territories of Romagna and Marche
° Establish the suitability of the **pits** and their placement within the historic Malatesta settlements
° Preserve the ancient sunkening processes
° Guarantee the product's authenticity to the consumer

FORMAGGIO DI FOSSA
Antiche Fosse

www.memastudio.com 10/20

FORMAGGIO DI FOSSA
Antiche Fosse

In Romagna, in the historical town center of Sogliano, the Mengozzi family have always used their own tuff pits to bury the best local cheeses, only to have them revived and transformed, after 3 months, into the sublime "**Formaggio di Fossa**" product that gives off scents and flavours considered lost in time.

The particular environmental conditions, the laborious method of preparation, jealously preserved, the experience, the care and the passion put into it by the owners of the "*Antiche Fosse*", descendants of the Mengozzi Family and guardians of the centuries-old tradition, make "**Formaggio di Fossa**" a unique product and unrepeatable elsewhere.

The reshaped moulds that re-emerge into the light appear to be greasy and deformed, wrapped in an unmistakable and inebriating aroma. Their off-white or straw white pressed interior easily crumbles and is immediately ready to melt inside the mouth and then fill it with its decisive taste but at the same time sweet and delicate, run by a bitter caress, sometimes tending towards spicy.

The ditching of cheeses in the pits originates as a method of keeping cheese protected from the weather and the environment that limited its preservation in the hot summers, and as a way of protecting food from raids and wars, which were very frequent in these territories in the medieval era (the cheese was buried therfore hidden).

FORMAGGIO DI FOSSA DI SOGLIANO DOP

The aroma is very important to define the FORMAGGIO DI FOSSA, but it has a highly nutritional meaning too: in fact, it nourishes without weighing down and the aging makes it particularly digestible and less fat. The high content of protein, vitamins and minerals makes it a highly nutritional food, energetic and of biodynamic value. In Romagna, it is used to flavor the filling of cappelletti, passatelli pasta dough, grated and cut into flakes on carpaccio, on salads, soups and many other dishes.

For lovers of intense flavors, you can taste it with chestnut honey and jams. But in reality FORMAGGIO DI FOSSA doesn't need to accompany other foods: it is exceptional by itself. Its aristocratic sapidity asks only to be associated with an aged red wine or a delectable straw wine.