



# FORMAGGIO CRUCOLO

Sweetest, Tastiest o With Wine...





# RIFUGIO CRUCOLO

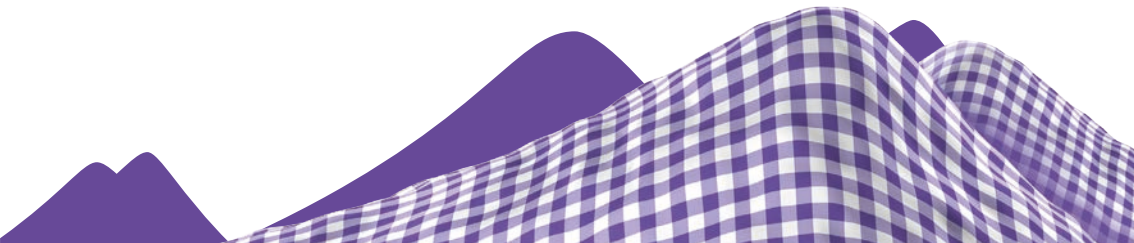
In the past, Crucolo cheese was aged and sold exclusively in the cellars of a mountain refuge at 3600 feet above sea level, amidst forests of pine and fir trees.

As the years passed, the cheese gradually became more and more popular. In the late 1990s, an increasing number of sales outlets wished to sell Crucolo cheese, thus creating the incentive to expand its range of flavors.

As a result, we decided to produce several kinds of cheese starting from the same basic product.

It's almost as if we found the "music" of our cheese and then came up with variations on its "theme".

Here are our variations. They represent the "notes" we offer to satisfy your desires and your fine, demanding palate.







## The Sweetest



**Color:** straw yellow (on the outside) and cream white (on the inside), rind is thin and pliable

**Texture:** semi-hard with pronounced, irregular holes

**Aroma:** pleasant

**Shape:** cylindrical, weighing about 12 kilos (26 lb)

**Aging:** about 30 days

**Best wine accompaniment:** young reds



# The Tastiest



**Color:** straw yellow (on the outside) and cream white (on the inside), pliable crust

**Texture:** semi-hard with distinct, irregular holes

**Aroma:** pleasant and pronounced

**Shape:** cylindrical, weighing about 12 kilos (26 lb)

**Aging:** 60-75 days

**Best wine accompaniment:** full-bodied reds





## With Wine



**Color:** dark grey/black (on the outside),  
cream white (on the inside)

**Texture:** semi-hard with distinct, irregular holes

**Aroma:** sweet-spicy-bitter

**Processing:** with Teroldego wines

**Shape:** cylindrical, weighing about 12 kilos (26 lb)

**Aging:** 60 days

**Best wine accompaniment:** classic, robust reds



# The greatest

Dedicated to ...  
whoever wants to astonish  
... whoever wants to exaggerate just like father Giordano  
did in his Crucolo mountain refuge with the longest salami in the world  
and with his Parampàmpoli, a flaming drink that lights up any party.

Dedicated to whoever wants **the largest cheese in the world**.  
For parties, weddings and special events.

**Dedicated to**  
... whoever is celebrating a birthday and doesn't want the usual cake. ...  
whoever wants something crazy.  
... whoever wants to throw an unforgettable party in the garden.  
Dedicated to whoever really is the greatest.

**Shape:** cylindrical, from 180 to 350 kilos (81 / 157,5lb)

**Color:** straw yellow (on the outside and cream white  
on the inside)

**Texture:** compact, semi-hard

**Aroma:** pleasant and full

**Aging:** over 90 days

# Crucolina

Semi-fat and semi-hard cheese made with selected high-quality Italian cow's milk derived from the Bruna Alpina breed, collected from the mountain barns located at an altitude of over 500 meters in the area north of Garda Lake. Organic apples, grown exclusively in the Trentino region, are added to the curd. Due to the artisanal nature of the product, the rind is irregular and pieces of apple can be seen in the cheese texture. The product has a sweet taste and the delicate aroma of the mountain meadows. The aging process of Crucolina is 30 days. It is perfect with apple chutney and a good "passito" dessert wine.



**Color:** white with pieces of apple, irregular rind

**Consistency:** soft texture

**Bouquet:** delicate with an aroma of mountain meadows

**Taste:** sweet, fragrant

**Aspect:** small evenly distributed holes



The recipes

## Golden Delicious apple goblet with berries and Crucolo cheese

### Ingredients for 4 persons

1½ cup of Crucolo cheese  
¾ cup of white cabbage  
2 Golden Delicious apples  
¼ cup of berries  
¼ cup of raisins

1 lemon  
1 tablespoon of sweet mustard  
3 tablespoons of extra-virgin olive oil  
Salt to taste

### Directions

Cut the Crucolo cheese into strips and lay them on a glass bowl. Add the finely chopped cabbage, the Golden Delicious apples peeled and diced small, and the raisins previously softened in lukewarm water.

Squeeze the lemon and pour the juice in a small bowl, then add a tablespoon of sweet mustard, a pinch of salt and the extra-virgin olive oil.

Whip for approximately three minutes and add the sauce thus obtained to the salad, mixing everything very gently. Place in a glass goblet and garnish with the berries.

Delicate and fresh vegetarian appetizer.



**Difficulty**  
**Easy**



**Ready in**  
**15 min.**

The recipes

## Crucolo cheese cubes

### Ingredients for 6 persons

1¾ cup of Crucolo cheese  
3 eggs  
½ cup of super-fine  
(Italian "00") wheat flour

½ cup of breadcrumbs  
Salt to taste  
Vegetable frying oil

### Directions

Cut the Crucolo cheese into cubes three centimeters on each side.

Cover the cubes in flour, then dip them in the battered egg and finally coat them with the breadcrumbs (repeat the breading at least four times, so that a crispy and solid crust will form when frying the cubes).

Between a breading and the other, we recommend you let the Crucolo cubes sit for 5 minutes in the refrigerator, so that the crust will harden.

Bring the vegetable oil to a temperature of 338 degrees F and dip the cheese cubes in the oil, frying them for about four minutes, until they are nicely browned.

**Excellent as appetizer served with the aperitif.**



**Difficulty**  
Easy



**Ready in**  
20 min.



**Cook**  
4 min.

## The recipes

# Cannelloni with Crucolo cheese

### Ingredients for 4 persons

1¼ cup of Crucolo cheese

¾ cup of milk

4 tablespoon of butter

¼ cup of super-fine (Italian "00") wheat flour

Extra-virgin olive oil

¾ cup of phyllo dough

1 egg yolk

Vegetable frying oil

1¼ cup of fresh peas

1 onion

Tomato sauce for garnishing

### Directions

In a pan with a high rim, melt the butter with the extra-virgin olive oil; add the flour, toast lightly and then pour in the milk brought at room temperature.

Mix until you have a soft cream, then add the diced Crucolo cheese; cook until the cheese melts, mix together and leave to cool. Cut the phyllo dough in squares about four centimeters thick and wrap them around small steel cylinders, sticking the cannelloni together using the yolk as glue. Immerse the cannelloni still wrapped around the steel cylinders in vegetable oil at 338 degrees F and fry them for a few minutes; drain and dry them thoroughly with a paper towel.

For the cream, pour in a pan a drizzle of extra-virgin olive oil, add the thinly sliced onion and fresh peas, and simmer for at least 15 minutes.

After removing the steel cylinders, fill the cannelloni with the Crucolo cheese cream using a pastry bag, and brown for a minute in a hot oven at 392 degrees F. Add a drizzle of extra-virgin olive oil to the cooked peas and blend until you have a smooth cream.

Cover a dish with the pea cream, place the filled cannelloni on top and decorate to taste with drops of tomato sauce.



**Difficulty**  
Moderate



**Ready in**  
20 min.



**Cook**  
30 min.

The recipes

## Appetizer with cheese Crucolo

### Ingredients for 4 persons

1 1/3 cup of Crucolo cheese

1 Fresh Baguett

1 jar of jelly

of balsamic vinegar

### Directions

Prepare the Crucolo cheese with flakes.

Slice the bread and toast briefly in the hot oven.

Transfer the toasted bread to the tray, sprinkle with the flakes of Crucolo cheese, add on each a teaspoon of balsamic vinegar jelly and serve.



**Difficulty**  
Easy



**Ready in**  
10 min.



**Cook**  
5 min.



The recipes

## Fondue of Crucolo cheese

### Ingredients for 4 persons

400 grams of crucolo cheese

1 tablespoon of butter

### Directions

Cut the Crucolo cheese into cubes.

Put the butter in the microwave for 3 minutes.

Remove from the oven and stir slowly.

Return to the oven for another 3 minutes at temperature of 356 degrees F.



**Difficulty**  
Easy



**Ready in**  
15 min.



**Cook**  
3 min.

## The recipes

# Crucolo soufflé

### Ingredients for 4 persons

1½ cup of Crucolo cheese  
¼ cup of ricotta cheese  
6 egg whites

1 tablespoon of butter  
Breadcrumbs to taste  
Salt to taste

### Directions

First, put the egg whites in the refrigerator to cool for five minutes before you use them to prepare the dish.

Then, with a blender, mix the cold egg whites with the Crucolo cheese and fresh ricotta, until you have a smooth and creamy dough.

Be careful not to whip too long, to avoid losing the perfect whip. Thoroughly grease four terracotta bowls with a diameter of about 15 cm (single serving), sprinkle them with the breadcrumbs, while getting rid of the excess and then pour the mixture up to the top of the bowls.

Bake at 392 degrees F for 15 minutes without opening the oven.

**Excellent pairing with a tomato cream.**



**Difficulty**  
Hard



**Ready in**  
20 min.



**Cook**  
15 min.

The recipes

## Crucolo risotto with Reinette apple

### Ingredients for 4 persons

1½ cup of Carnaroli rice  
¾ cup of Crucolo cheese  
4¼ cup of vegetable broth  
2 Reinette apples

1 tablespoon of butter  
half white onion  
1 drizzle of extra-virgin olive oil  
¼ cup of grated cheese

### Directions

Braise the white onion thinly sliced in a pan with a drizzle of extra-virgin olive oil; add the rice and toast it for about two minutes.

Wet gradually with the hot vegetable broth prepared with fresh vegetables and continue to cook.

After eighteen minutes of cooking, add the diced Crucolo cheese to the rice and cook until it melts.

Meanwhile, with the help of a fruit spoon, cut the Reinette apples in half and add them to the rice when cooked. Finally, cream the rice with the butter and grated cheese.



**Difficulty**  
Moderate



**Ready in**  
20 min.



**Cook**  
15-20 min.

## The recipes

# Crucolo cheesecake

### Ingredients for 4 persons

1¾ cup of Crucolo cheese  
4 buns of stale bread  
½ cup of milk

4 eggs  
Salt to taste

### Directions

Prepare four bowls of porcelain or earthenware (single serving).

Cut the Crucolo cheese and the bread buns into slices. In each bowl, form four uniform layers, alternating the slices of bread previously softened in milk with the slices of Crucolo.

In a glass bowl, whip the four eggs with the remaining milk and a pinch of salt; then, cover the layers of cheese and stale bread with this mixture, making sure it sticks to the inner surface of the bowls. Bake in an oven at 392 degrees F for 18 minutes.

**Great as an entrée or as a hot appetizer.**



**Difficulty**  
Moderate



**Ready in**  
5 min.



**Cook**  
18 min.



The recipes

## Crucolo cheesecake with Reinette apple

### Ingredients for 2 persons

¾ cup of Crucolo cheese

1 bun of stale bread

2 Reinette apples

¾ cup of milk

2 eggs

1 tablespoon of pine nuts

1 tablespoon of raisins

Salt to taste

### Directions

Cut the bun and the Reinette apples (previously peeled and cored) into slices a centimeter thick. Then, in an earthenware bowl 18 cm in diameter, place, one above the other, in the following order, a first layer of stale bread soaked in milk, a layer of Reinette apple slices and a layer of Crucolo cheese cut into slices half a centimeter thick.

In a glass bowl, whisk the eggs with the remaining milk, the pine nuts, raisins and a pinch of salt; then, pour the mixture into the earthenware bowl and, with the help of a fork, distribute it evenly, so that it sticks to the layers placed in the bowl.

Bake at 392 degrees F for 15 minutes.



**Difficulty**  
Moderate



**Ready in**  
20 min.



**Cook**15  
min.

# Poetry

It's not merely a question of choosing your cheese, but also of being chosen by it. You see, there's a mutual relationship between cheese and customer: every cheese waits for its patron.

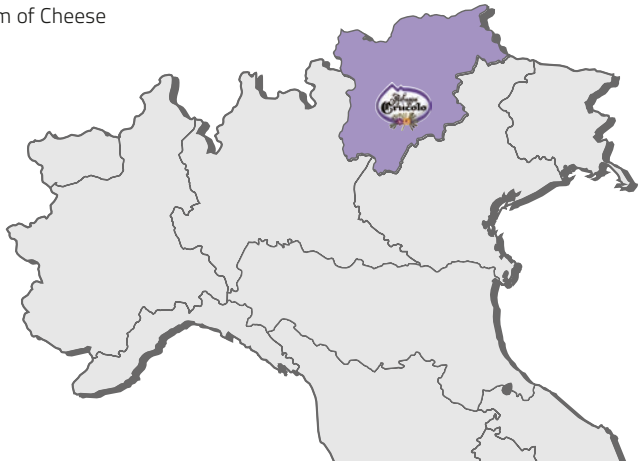
...

You have to understand the simple, direct, physical relationship that exists between Man and cheese. And not must you see the names of cheeses, concepts of cheese, meanings of cheese, stories of cheese, contexts of cheese, psychologies of cheese... instead of cheese.

...

Because you, the customer, would not gain a true knowledge of cheese, which includes an experience of flavors and a combination of recollection and imagination.

By Calvino, Palomar, the Museum of Cheese







Behind every Crucolo cheese lies those who love the land and experience it completely, whose pace changes with the seasons, who see milk take "form", who process cheese with passion and then age it to perfection.

Behind every Crucolo cheese there are customs and secrets handed down over the years, from generation to generation, since the early 1782.

**Crucolo Srl**

Loc. Lagarine, 20 - Scurelle - Trento - T. 0461 763707

info@crucolo.it - [www.crucolo.it](http://www.crucolo.it)

