



# PROVOLONE VALPADANA PDO<sup>®</sup>

Mild&Strong



**SAGEP**  
EDITORI



# PROVOLONE VALPADANA PDO

Mild&Strong



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**PROVOLONE  
VALPADANA  
PDO**



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# THE WORLD IN A TASTE

*The world in a taste:* so much more than a simple message of communication: it is a thought, or better still, a thrilling reflection. It reveals a culture and a quality of life that is attentive to naturalness, the environment and sustainability. By tasting *Provolone Valpadana* PDO cheese, the taster discovers the manifold values of this product's wonderful and distant origins, the genuineness of its land of production, all the knowledge and experience of its producers. Tasting it means retracing the steps of the product's history and origin: from milk to cheese, the creation of wonderful sensory qualities of two type of *Provolone Valpadana* PDO, mild or strong, all gradually aged for different lengths of time. All this culminates in a product that



not only is nourishment for mankind, but also an integral part of the consumer's quality of life.

A world of values that manifests itself in a tasting of *Provolone Valpadana PDO*!



# PROVOLONE VALPADANA PDO



*Provolone Valpadana PDO* is a spun paste cheese made from cow's milk. Its denomination of origin was recognised by the European Community by EC. Reg. 1107/96.

Despite presenting the consumer with two very different sensory profiles, both types, mild and strong, originate from the same production specifications.

Mild *Provolone Valpadana PDO* is white-straw yellow in colour, with a compact paste. To the touch it is elastic, meaning that it returns to its original shape if pressed or bent and is of limited hardness. On the nose it presents a typical milky aroma, enriched with buttery hints. Its typical sweet flavour emerges on the palate: it melts in the



mouth, unleashing the finest of dairy and plant-based aromatic descriptors. Fruity aromatic compounds may also be present in some limited mountain productions. The easy solubility of the cheese and the subtle humidity after chewing leaves the mouth fresh and ready to welcome a vast swathe of pairings, according to different schools of thought.

Strong *Provolone Valpadana* PDO, according to the length of ageing ranges from straw yellow in colour up to more marked reflexes; its paste is compound and presents

subtle fissures and/or the occasional hole. It is medium-hard and slightly oily to the touch. However it is the aroma that attracts the taster first and foremost. Indeed its olfactory descriptors are complex as its lactic base also contains paste rennet of animal origin. In the mouth it presents balanced base flavours from which a decisive trigeminal sensation and spicy flavour emerges, sometimes accompanied by a modest astringency. However the strong and persistent aroma triumphs in the mouth, which will be immediately ready to accept a good glass of wine.



## THE RECOGNISABILITY OF PROVOLONE VALPADANA PDO

The distinguishing brand of *Provolone Valpadana* PDO is a beautiful cockade depicting a cheese at its centre with the tricolour flag, standing against a blue background and framed by a green circle. The cockade bears the lettering “Provolone Valpadana Reg. (EC) 1107/96” and symbolises the genuine, real and first-hand experiences of men who, strong in their conviction, came together to determine a set of objectives and above all, achieve them.

At least twenty or so moulds are in use at dairies that produce *Provolone Valpadana* PDO. This is an evident sign of strong, entrepreneurial creativity, truly unique in the dairy industry, which has since been duly recognised with Protected Denomination



of Origin. Creativity on the one hand, consistency and experience on the other, insofar as each shape and size variation requires different ageing methods which refer to so much more than mere differences in lengths of time, but also to the exaltation of the cheese's sensory potential. Minimum ageing time is correlated with the cheese's weight and characteristics: ten days for mild cheeses up to 6 kg, thirty days for mild cheeses that weigh in at 6 kg or more; the minimum time for strong cheeses is ninety days. The cheese maker's experience and the natural evolution of characteristics



suggests that ageing for this length of time is suitable for cheeses up to 15-20 kg in weight and up to at least a hundred and eighty days for cheeses that weigh over 30 kg. For strong *Provolone Valpadana PDO*, when the product is aged for over two hundred and forty days and weighs in at 30 kg or more, the lettering "P.V.S.", which stands for *Provolone Valpadana Stagionato* (aged) can be fire branded onto the cheese, upon the producer's request. *Provolone Valpadana PDO* is an exemplary and valid model of versatile production at the service of the consumer!

# TASTING PROVOLONE VALPADANA PDO

*Provolone Valpadana PDO* cheese is a high nutritional value food and as such is a primary commodity. It also provides the consumer with a high sensory value, expressed within a balanced context of flavours subjected to the south of Italy and exalted by the fertile lands of the Po Valley, where the sweet flavour is sweeter still and the spicy sensation is even more perceptible. A versatile cheese in terms of its shapes and sizes and therefore also in terms of its sensory values to the eye, touch, nose and on the palate, where it expresses the best of its scents, aromas and trigeminal sensations. *Provolone Valpadana PDO* also lends itself to smoking, providing consumers with an additional opportunity for combining flavours, aromas and taste sensations.



The tasting technique for *Provolone Valpadana PDO*, as with all other cheeses, simply involves reliving and repeating the same steps we usually take time and time again (sometimes mechanically and hurriedly), but with awareness, taking out time. For example, when we spot someone from a distance, we recognise them from how they dress and how they behave as they approach; the same goes for when we look at a cheese with the right attention: its colour, its paste, its structural characteristics communicate its very essence. It is up to us to perceive and interpret its messages: with relaxing and aware gestures, the manifold olfactory stimuli of the cheese are enhanced and its descriptors will be articulated in all their power.

In order to bring your nose closer to the cheese sample you are about to taste, you must touch it. In touching it, unconsciously you will be flooded by desire, if your senses of sight and smell have already recognised the product. Alternatively and in an aware manner, you can assess, the physical-mechanical properties of the product you

are tasting, by means of your sense of touch on your skin. Just like when you shake someone's hand, you either appreciate the encounter marked by two hands that embrace in a firm squeeze, or you undertake a critical process which may even result in repulsion, irrespective of the words uttered during the occasion.

In this aware process, once you place the cheese in your mouth, it will have already passed three assessments: visual, olfactory and touch. The tactile sensitivity of your teeth will confirm your initial "instinctive" sensations, or otherwise; once attentively chewed, it will unleash a flourish of sensory harmony: the composition, persistence and balance between flavours and aromas offered to us by the cheese. This is the moment in which you must know how to listen to the cheese best of all, because now is the time of the finest expression of its essence: it recounts its story, its journey and its evolution. As consumers, before hastily passing judgement, we will be required to listen with humility, both in metaphorical and practical terms: our hearing will also convey much information.









The sound it produces in the mouth is an essential part of aware tasting. Take a moment to think about the sheer diversity of information we glean from the crunchy sound of a walnut and the stickiness of a banana. It is important to slow our life rhythm down and take the necessary time to taste and savour cheese with awareness. The cheese sample must be carefully

examined, lifted with your fingers up to your nose, broken to appreciate its volatile fatty acids before being chewed by your teeth. Chewing it attentively gives us the chance to appreciate its singular organoleptic properties. Last but not least, we have the sensation in the mouth, detected by trigeminal nerves: freshness, spiciness, astringency and any after-tastes.

# ONE LAND ONE CHEESE

The land of production of *Provolone Valpadana* PDO is a trapezoidal, homogeneous area spanning Lombardy, part of Veneto, the province of Piacenza in Emilia Romagna and part of the Trento province.

An area of around 22,000 km<sup>2</sup>, more uniform than initially meets the eye. In terms of soil it is quite similar, as it shares the same geo-morphological peculiarities of the Po Valley which was once under the sea.

All products used to feed dairy livestock must be traceable and trackable, insofar as the entire production chain is monitored and controlled. Dairy cows are another important link in the chain; all are well fed and in excellent health. A process of

self-selection has resulted in dairy livestock consisting of the best milk producers, both in terms of quality and quantity. Two synergistic profiles that underpin economic sustainability, constituting a solid base for the overall biosafety of livestock farming that is ecologically and environmentally compatible. Bodies tasked with product control and certification focus above all on the overall values of the land and environment as well as the management of milk production conditions. In this way

dairy livestock is constantly monitored, their health and well-being is controlled, they are fed suitable forage, feed and supplements so that they sustainably produce good milk, with just the right fat content and above all, rich in proteins suitable for dairy production. Everyone is aware that good wine requires good grapes: the same goes for *Provolone Valpadana PDO*, as it is made from good milk sourced from good dairy farms which operate in accordance with the best farming practices.



## THE PRODUCTION OF PROVOLONE VALPADANA PDO

The process used to turn milk into *Provolone Valpadana PDO* cheese is the classic “spun curd” process, based on physical, chemical and bacteriological criteria and which takes place in eight essential steps:

- 1) the preparation of milk in a boiler;
- 2) the addition of milk enzyme cultures
- 3) the coagulation of suitable milk with rennet (liquid calf for the mild version or kid paste for the strong product);
- 4) correct fermentation and cutting of the paste;
- 5) spinning;
- 6) shaping, cooling and hardening;
- 7) salting;
- 8) ligation (and possible smoking) and ageing of hung cheese.

**1** *The preparation of milk in a boiler*  
Whole raw cow's milk must be used to make *Provolone Valpadana* PDO; it can be heat treated up to pasteurisation temperature if it is used to produce Mild *Provolone Valpadana* PDO and Strong *Provolone Valpadana* PDO up to 6 kg in weight; milk used to make the strong variety that weighs in at 6 kg or more can only be thermized, at most.



**2** *Addition of milk enzymes*  
Milk enzyme cultures used in the process are made of natural whey starter which is a microbial culture naturally selected and specific to each dairy, started from the residual whey used in the previous day's cheese making. Whey starter is an essential ingredient in the creation of *Provolone Valpadana* PDO as the right bacterial load generates suitable conditions for the optimal completion of successive steps.



**3** *Rennet and coagulation*  
Rennet is the enzymatic complex that modifies the casein in milk, resulting in coagulation. Different kinds of rennet are used in the dairy industry, however in the production of *Provolone Valpadana* PDO only two are authorised:  
» liquid calf rennet;  
» lamb and/or kid paste rennet.  
The coagulation of milk, which in the production of *Provolone Valpadana* PDO takes place at around 36°-39°C, refers to the transformation of the physical state of milk (from liquid to curd), achieved thanks to the action of rennet on casein contained in milk.

**4** *Correct fermentation and cutting of the paste*  
After milk is processed in the boiler, the curd is left to rest on suitable surfaces so that it can ferment and acidify to just the right degree: this creates ideal conditions for the cutting of the paste. This fermentation





is a continuation of the process which first began with the addition of whey starter to milk, followed up by correct microbial development during paste processing and seasoning steps, monitored using modern equipment. Once ripened to perfection, the paste is cut and cooled to stop fermentation, before being spun.



**5** *Spinning*  
This technological practice is named after the “spinning of wool”, in the sense that the cheese paste reaches maturity when it is heated and pulled to create very long strings. Initially granular and irregular, the structure of the paste becomes regular and malleable.



**6** *Shaping, cooling and hardening*  
After spinning, the caseous mass is shaped when still hot, either by hand or with special moulds, to create programmed shapes and sizes. The cheeses are then placed under cold running water so that they cool rapidly and then harden.

**7** *Salting*  
Once cooled and hardened, the cheeses are salted in brine, for a period of time ranging from a few hours up to thirty days, according to their shape and weight.

Osmosis takes place during the salting process (exchange between mixable liquids), encouraging the entry of salt and removal of serum. After salting, cheeses are dried and prepared for ageing.

**8** *Ligature, possible smoking and seasoning*  
Preparation for ageing involves ligature with food grade ropes, in accordance with a technique that is traditional, practical and efficient in equal measure. The type of ligature with “mother ropes” is the individual cheese maker’s signature touch. Cheeses that have been suitably tied and perhaps smoked







are surface treated in accordance with legislation in force, in order to protect them from mould and mites. Before being dispatched to the warehouse, the cockade is affixed, according to the length of the cheese ageing process; this brand identifies PDO cheese only. Once aged, cheeses are labelled and paraffin wax coated before being dispatched for distribution.

In warehouses, thanks to the physical, chemical and microbiological processes of seasoning, cheeses are left wrapped in all their alluring complexity. It is important to note that ageing unleashes all the natural sensory potential of *Provolone Valpadana* PDO.





# IN THE KITCHEN AND ON THE TABLE

Various types of *Provolone Valpadana* PDO, in terms of shape, weight and maturity, product and sensory characteristics, have an infinity of uses on the end consumer's table, in catering businesses ranging from bars to restaurants and even in the ready-made meal industry. Each consumption channel has its own characteristics and requirements and *Provolone Valpadana* PDO, with its manifold varieties and distinctiveness, rises up to the challenge of providing even the most demanding of consumers with just what they want. However, unlike in the past, when the purpose of production was simply a knee-jerk response to the "hunger" of consumers, today the cheese's offering





must also take into account different consumer requirements, nutritional and dietary cultures.

A large chunk of *Provolone Valpadana* PDO consumption can be categorised as follows: at the table, as a natural dish, or in the kitchen, as an expression of culinary art, featuring in refined wine and food pairings, for which for brevity's sake it is worth mentioning three basic criteria: harmony, contrast and synergy. Harmonious pairings require an equal degree of intensity in flavours and aromas; contrasting pairings are those in which opposite flavours are enhanced (sweet-savoury, sweet-bitter, spicy-refreshing and so on). Today a new school thought is developing, one that strives to achieve sensory synergy, often subjective in its own right, highly attentive to both products brought together in pairings. In this sense it is recommended that products are tasted attentively and separately before selecting pairings that may seem daring or downright bold.









# TASTY RECIPES



# RECIPES WITH PROVOLONE VALPADANA PDO

*Provolone Valpadana PDO* is a versatile ingredient in the kitchen. It can be used in countless recipes, from simple and quick everyday dishes, to more elaborate preparations. The *Mild* version is best suited for cooked preparations, whereas the *Strong* version comes into its own as an uncooked ingredient or a garnish for different dishes. Here below we present five recipes for each type of *Provolone Valpadana PDO*. Many other recipes are available on the website [www.provolonevalpadana.it](http://www.provolonevalpadana.it) (in Italian and in English).



# RECIPES WITH MILD PROVOLONE VALPADANA PDO



- » Bread, capocollo (neck of pork) and mild *Provolone Valpadana* PDO balls (finger food) 41
- » Grilled polenta sandwiches con *Provolone Valpadana* DOP Dolce and *Salame Cremona* PGI 43
- » Lasagne with pumpkin, bacon and mild *Provolone Valpadana* PDO 45
- » Gnocchi with tomato, mild *Provolone Valpadana* PDO and basil 47
- » Roasted slices of mild *Provolone Valpadana* PDO with honey, walnut and rosemary 49





## BREAD, CAPOCOLLO (NECK OF PORK) AND MILD PROVOLONE VALPADANA PDO BALL

100 g mild *Provolone Valpadana* PDO  
80 g capocollo (neck of pork)  
150 g soft inside of stale bread  
150 ml milk  
2 eggs  
180 g breadcrumbs  
salt, pepper, seed oil for frying

for 4 people  
difficulty level: medium  
preparation time: 30 minutes + resting time

Soak the bread in the milk to soften it. Squeeze thoroughly and place in a bowl, break up into small pieces with your fingers. Add 100g of breadcrumbs, the finely chopped neck of pork, one egg, salt and pepper to taste. Mix the ingredients together thoroughly with a spatula, cover with cling film and place in the fridge for 30 minutes. Dice up the mild *Provolone Valpadana* PDO. Beat the one remaining egg, leave to one side and place the remaining breadcrumbs on a small plate. Remove the mixture from the fridge, remove 30 g at a time and shape into balls. Lightly press them down in the middle, add a cube of mild *Provolone Valpadana* PDO and delicately roll to enclose the cheese and form neatly shaped balls. Dip the balls in the whisked egg and bread crumbs then leave to rest in the fridge once more for 15 minutes. Fry the balls in abundant seed oil and place them on some absorbent kitchen paper. Serve hot.

Bread balls are perfect served with an *Americano* cocktail.





# GRILLED POLENTA SANDWICHES WITH MILD PROVOLONE VALPADANA PDO AND SALAME CREMONA PGI

500 g yellow firm round polenta  
300 g mild *Provolone Valpadana PDO*  
220 g thinly sliced *Salame Cremona PGI*

for 4 people  
difficulty level: easy  
preparation time: 15 minutes

Cut the polenta into eight 1cm thick slices and thickly slice the mild *Provolone Valpadana PDO*. Toast the polenta slices for a few minutes on both sides on a cooking plate then top with the mild *Provolone Valpadana PDO* and *Salame Cremona PGI* to form 4 sandwiches in total. Cut into diagonal pieces, skewer with a cocktail stick and bake in the oven for 5 minutes at 200°C. Remove from the oven and serve.





## LASAGNE WITH PUMPKIN, BACON AND MILD PROVOLONE VALPADANA PDO

250 g mild *Provolone Valpadana PDO*  
250 g lasagne pasta sheets  
600 g pumpkin pulp  
300 g diced bacon  
300 ml béchamel  
1 large onion  
30 g breadcrumbs  
extra virgin olive oil, salt, pepper

for 4 people  
difficulty level: difficult  
preparation time: 50 minutes

Sauté the bacon in a pan, remove with a skimmer and place on some absorbent kitchen paper. Add the diced pumpkin to the same pan, with the finely chopped onion and 4 spoons of extra virgin olive oil. Cook for around 20 minutes with the lid on, stir occasionally and season with salt and pepper. Blend half of the pumpkin using an immersion blender, mix the blended and unblended parts together and add 30 ml of water. Stir and leave to one side.

Evenly coat the bottom of a small rectangular baking tray with a little béchamel. Add the first sheets, then some more béchamel and a few spoons of the pumpkin sauce, a sprinkling of bacon and some diced mild *Provolone Valpadana PDO*. Repeat in the same order until you finish all the ingredients. Top the last layer with a sprinkling of breadcrumbs, add a drizzle of oil and bake at 200° for around 20 minutes; be sure to cover the lasagne with some tin foil if it darkens excessively. Remove from the oven, leave to cool slightly and serve.





## GNOCCHI WITH TOMATO, MILD PROVOLONE VALPADANA PDO AND BASILO

Peel the onion and the garlic clove. Thinly slice the onion, cut the garlic clove in half and remove the germ. Place both ingredients in a large pan, add 4 spoons of extra virgin olive oil. Sweat on a low flame until translucent. Add the tomato purée and the sugar, stir thoroughly, turn up the flame and cook the sauce for 20 minutes with the lid slightly tilted; stir occasionally. Season with salt. Cook the gnocchi in abundant salted water, drain using a skimmer as soon as they float to the surface and place them in the pan with the sauce. Add the diced mild *Provolone Valpadana PDO* and leave to melt for roughly a couple of minutes; add a few fresh basil leaves. Place the gnocchi in individual bowls, garnish with the discs of mild *Provolone Valpadana PDO* and serve.

800 g gnocchi (small potato dumplings)  
800 g tomato purée  
1 onion • 1 garlic clove  
4 teaspoons of sugar • 2 teaspoons of salt  
120 g diced mild *Provolone Valpadana PDO*  
4 discs of mild *Provolone Valpadana PDO*, 10 g each  
extra virgin olive oil  
fresh basil

for 4 people  
difficulty level: easy  
preparation time: 30 minutes



## ROASTED SLICES OF MILD PROVOLONE VALPADANA PDO WITH HONEY, WALNUT AND ROSEMARY

Cut the mild *Provolone Valpadana* PDO into 8 equal slices using a round pasta stamp. Brown them in a heated non-stick pan for 8 minutes, 4 minutes either side, or turn them over when a golden crust forms along the entire surface of the cheese. Place the roasted slices on individual plates, generously drizzle with honey and add a sprinkling of walnuts and rosemary. Serve immediately.

320 g mild *Provolone Valpadana* PDO  
4 spoons of acacia honey  
80 g of coarsely crumbled walnuts  
a handful of rosemary needles

for 4 people  
difficulty level: easy  
preparation time: 10 minutes





# RECIPES WITH STRONG PROVOLONE VALPADANA PDO



» Beef balls with tomato  
and strong *Provolone Valpadana PDO* 53

» Focaccia with sausages,  
broccoli and strong *Provolone Valpadana PDO* 55

» Potato and onion puréed soup  
with crisp bacon  
and strong *Provolone Valpadana PDO* 57

» Asparagus with eggs  
and strong *Provolone Valpadana PDO* 59

» Beef fillet with  
strong *Provolone Valpadana PDO* and truffle 61





## MEATBALLS WITH TOMATO AND STRONG PROVOLONE VALPADANA PDO

250 g mixed beef and pork mince  
120 g strong *Provolone Valpadana PDO*  
250 ml tomato purée  
60 g soft inside of stale bread  
50 ml milk • 1 egg  
1 fresh spring onion • 2 tufts of basil leaves  
extra virgin olive oil  
salt, sugar

for 4 people  
difficulty level: medium  
preparation time: 60 minutes

Soak the bread in a bowl with the milk. Place the mixed mince in a bowl and add the egg,  $\frac{3}{4}$  of the washed and finely chopped basil and the thoroughly wrung out bread. Mix the ingredients together, add salt and pepper, mix some more and leave to rest on the coldest shelf in the fridge for 15 minutes. Peel the spring onion, leave the green tip to one side and thinly slice the white part. Place it in a pan with 3 spoons of oil, brown on a low flame then add the tomato purée. Add 1 spoon of sugar, salt to taste and cook on a medium flame for 10 minutes. Remove the mixture from the fridge, shape into small balls by hand. Fry in abundant oil, place them on some absorbent kitchen paper, then add them to the tomato sauce. Cook for another 5 minutes, remove from heat and leave to cool slightly. Cut the Strong *Provolone Valpadana PDO* into thin squares. Arrange the meatballs on a tray, add a drizzle of sauce. Place a square of strong *Provolone Valpadana PDO* over each ball and skewer with a cocktail stick. Sprinkle with the chopped up green spring onion and serve.





## FOCACCIA WITH SAUSAGES, BROCCOLI AND STRONG PROVOLONE VALPADANA PDO

1 oven baked white round focaccia  
500 g broccoli  
200 g sausages  
150 g grated strong *Provolone Valpadana PDO*  
1 garlic clove  
extra virgin olive oil, salt, pepper

for 4 people  
difficulty level: medium  
preparation time: 35-40 minutes

Prepare the broccoli by removing the toughest parts, wash thoroughly under running water. Peel the garlic clove and place in a pan with 3 spoons of extra virgin olive oil. Cook on a medium flame and as soon as the garlic browns evenly, add the washed and trimmed broccoli. Mix thoroughly, cover with a lid and leave to sweat for around 20 minutes. Remove the lid, season with salt and leave to cook. Skin the sausages and place them in a small non-stick pan on a medium flame. Mash with a wooden cooking fork and cook for 20 minutes; remove from heat and leave to one side. Line a baking tray with parchment paper and place the focaccia on it. Top the broccoli and sausages, add a drizzle of oil and bake at 200° for 10 minutes. Remove from the oven, sprinkle with a little grated strong *Provolone Valpadana PDO* and serve.



## POTATO AND ONION PURÉED SOUP WITH CRISP BACON AND STRONG PROVOLONE VALPADANA PDO

100 g strong *Provolone Valpadana* PDO  
600 g potatoes  
4 onions  
2 carrots  
80 g butter  
600 ml vegetable broth  
150 g sliced bacon  
salt, pepper

for 4 people  
difficulty level: easy  
preparation time: 50 minutes

Peel and prepare all the vegetables. Cut the potatoes and carrots into small pieces and the onion into slices. Place the butter in a pot and heat on a low flame. Add all the vegetables and brown for around 10 minutes. Add the hot vegetable broth and cook for another 30 minutes. Blend with an immersion blender and season with salt. Brown the bacon in a pan without adding any cooking fat. Drain onto some absorbent kitchen paper and coarsely crumble. Pour the soup into individual bowls, garnish with the crumbled bacon and a drizzle of oil. Complete with the shards of strong *Provolone Valpadana* PDO, a sprinkling of black pepper and serve.





# ASPARAGUS WITH EGGS AND STRONG PROVOLONE VALPADANA PDO

Thoroughly trim the asparagus and cook in boiling salted water. Place the butter in a large pot and heat on a medium flame. Add the eggs and cook them sunny side up, season with salt. Portion out the asparagus onto individual plates, tip with the eggs and sprinkle with some strong *Provolone Valpadana PDO* and freshly ground black pepper. Serve.



1 kg asparagus  
4 eggs  
120 g butter  
120 g grated strong *Provolone Valpadana PDO*  
salt, black pepper

for 4 people  
difficulty level: medium  
preparation time: 20 minutes





## BEEF FILLET WITH STRONG PROVOLONE VALPADANA PDO AND BLACK TRUFFLE

Cook the beef fillets on a hot cooking plate, as desired by diners. Cut them into round pieces and place on plates. Place the potato purée in a pastry with a star-shaped tip and squeeze to form small curls to garnish the fillet. Drizzle the truffle oil over the meat, season with salt and pepper. Add a sprinkling of strong *Provolone Valpadana PDO* and some thin shards of black truffle. Serve.


4 beef fillets, 250 g each  
1 small black truffle  
4 spoons of truffle oil  
150 g shards of Strong *Provolone Valpadana PDO*  
230 g potato purée  
salt, pepper

for 4 people  
difficulty level: medium  
preparation time: 25 minutes












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