

# Formaggi

## Pizza quattro formaggi

Pizza quattro formaggi (Italian: [ˈkwattro forˈmaddʲi]; lit. 'four cheese pizza'), also known as pizza ai quattro formaggi or as pizza aux quatre fromage - Pizza quattro formaggi (Italian: [ˈkwattro forˈmaddʲi]; lit. 'four cheese pizza'), also known as pizza ai quattro formaggi or as pizza aux quatre fromage in French, is a style of pizza in Italian cuisine that is topped with a combination of four types of cheese, usually melted together, with (rossa, lit. 'red') or without (bianca, lit. 'white') tomato sauce. It is popular worldwide, including in Italy, and is one of the iconic items from pizzerias' menus.

## Dogstar (band)

Zealand. However, Miller left the band at the end of the tour. With Quattro Formaggi, they released their first disc, a four-track EP in 1996, via Zoo Entertainment - Dogstar is an American alternative rock band formed in 1994 in Los Angeles, California. The band consists of drummer Robert Mailhouse, bassist Keanu Reeves and guitarist/lead vocalist Bret Domrose (previously played bass with The Nuns), who joined in 1994 and later replacing founding member (Gregg Miller) in 1995 to become the vocalist, which he has been since 1995. They were initially active from the mid-1990s to the early 2000s, during which time the band found moderate success and garnered media attention due to Reeves' status as a Hollywood actor.

The band restarted jam sessions in 2020, and announced their reunion in 2022. Their latest album, *Somewhere Between the Power Lines and Palm Trees*, was released on October 6, 2023.

## List of Italian cheeses

sheep's milk cheese inoculated with *Penicillium roqueforti*, made by Argiolas Formaggi in Dolianova (Province of Cagliari) Brescianella – Lombardy Bricchetto - This page lists more than 1,000 types of Italian cheese but is still incomplete; you can help by expanding it.

Italy has the largest variety of cheeses of any nation in the world, with over 2,500 traditional varieties, of which about 500 are commercially recognized and more than 300 have been granted protected designation of origin status (PDO, PGI and PAT). Fifty-two of them are protected at a European level. Of all the regions, Lombardy has the most such cheeses, with 77 varieties including Granone Lodigiano (ancestor of all Italian granular cheeses such as Grana Padano and Parmigiano Reggiano), mascarpone, and the well-known Gorgonzola blue cheese. The Italian cheeses mozzarella and ricotta are some of the most popular worldwide. (See List of Italian PDO cheeses for a list of those Italian cheeses which have protected designation of origin under EU law, together with their areas of origin.)

In terms of raw production volume, Italy is the third-largest cheese producer in the European Union, behind France and Germany.

## Straciatella di bufala

Burrata Mozzarella Ottogalli, Giorgio (2001). *Atlante dei formaggi: guida a oltre 600 formaggi e latticini provenienti da tutto il mondo* (in Italian). Milan: - Straciatella di bufala (Italian: [strattˈaːtʰɪla di ˈbuˈfala]) is a cheese produced from Italian buffalo milk in the province of Foggia, located in the Apulia region of Italy, using a stretching (pasta filata) and a shredding technique.

## Ricotta

edu. Archived from the original on 2016-11-21. Retrieved 2017-10-23. "Formaggi tipici italiani: Ricotta Romana DOP" (in Italian). Agraria.org – Istruzione - Ricotta (Italian: [riˈkɔtta]) is an Italian whey cheese made from sheep, cow, goat, or Italian water buffalo milk whey left over from the production of other cheeses. However, modern ricotta is often made from milk. Like other whey cheeses, it is made by coagulating the proteins that remain after the casein has been used to make cheese, notably albumin and globulin.

Ricotta (lit. 'recooked' or 'refined') protein can be harvested if the whey is first allowed to become more acidic by additional fermentation (by letting it sit for 12–24 hours at room temperature). Then the acidified whey is heated to near boiling. The combination of low pH and high temperature denatures the protein and causes it to flocculate, forming a fine curd. Once cooled, it is separated by passing the liquid through a fine cloth, leaving the curd behind.

Ricotta curds are creamy white in appearance, and slightly sweet in taste. The fat content varies depending on the milk used. In this form, it is somewhat similar in texture to some fresh cheese variants, though considerably lighter. It is highly perishable. However, ricotta is also made in aged varieties which are preservable for much longer.

## Caciocavallo

York: Simon and Schuster. p. 84. ISBN 0-671-42475-0. OCLC 7459647. "I formaggi storici di nicchia in Sicilia: aspet on ti produttivi e di mercato" (PDF) - Caciocavallo (Italian: [ˈkatˈokaˈvallo]) is a type of pasta filata ('stretched-curd') cheese made out of sheep's or cow's milk. It is produced throughout southern Italy, particularly in the Apennine Mountains and in the Gargano peninsula. Shaped like a teardrop, it is similar in taste to the aged southern Italian provolone cheese, with a hard edible rind.

## Pecorino romano

Famous Formaggi, Italy Magazine "IL FORMAGGIO DI SARDEGNA - Fiore Sardo Pecorino Sardo Pecorino Romano Canestrati Ricotta Formaggi Molli Formaggi di capra" - Pecorino romano (Italian: [pekoˈriˈno roˈmaˈno]; lit. 'Roman pecorino') is a hard, salty Italian cheese made from sheep milk, often used for grating over pasta or other dishes. The name pecorino means 'ovine' or 'of sheep' in Italian; the name of the cheese, although protected, is a description rather than a brand: [formaggio] pecorino romano means 'sheep's [cheese] of Rome'.

Although this variety of cheese originated in Lazio, most of its actual production has moved to the island of Sardinia. Pecorino romano is an Italian product with name recognised and protected (PDO) by the laws of the European Union.

Pecorino romano was a staple in the diet for the legionaries of ancient Rome. Today, it is still made according to the original recipe and is one of Italy's oldest cheeses. On the first of May (May Day), Roman families traditionally eat pecorino with fresh fava beans during an excursion in the Roman Campagna. It is mostly used in central and southern Italy.

## List of Italian PDO cheeses

Atlante dei prodotti tipici: Formaggi tipici italiani, Agraria.it &#039;Provolone del Monaco DOP&#039;;,  
Atlante dei prodotti tipici: Formaggi tipici italiani, Agraria - This List of Italian PDO/DOP cheeses includes

all the Italian cheeses which have protected designation of origin (denominazione di origine protetta, or DOP/PDO), status under European Union regulations. All of the formerly existing "DO" cheeses (protected under Italian law) were registered in the EU as "PDO/DOP" cheeses during the course of 1996. They have the Italian abbreviation for PDO (DOP) written on the cheese.

Prior to 1996 when the PDO system came into operation, many Italian cheeses were regulated under a denominazione di origine (DO) system, which arose out of the 1951 Stresa Conference and was established under the Italian law 125/54. These appellations of origin were recognized in a number of European countries with which Italy had bilateral agreements. The international framework of recognition was further developed, and extended from cheese to include other agricultural products, by the Lisbon Agreement for the Protection of Appellations of Origin and their International Registration, and the modifications made to it at Stockholm in 1967. Italian cheeses protected under this agreement remain protected. Geographical indications are also protected through the TRIPS Agreement of 1994.

## Burrata

7 September 2013. Ottogalli, Giorgio (2001). Atlante dei formaggi: guida a oltre 600 formaggi e latticini provenienti da tutto il mondo (in Italian). Milan: - Burrata (Italian: [burˈrata]) is an Italian cow's milk (occasionally buffalo milk) cheese made from mozzarella and cream. The outer casing is solid cheese, while the inside contains stracciatella and clotted cream, giving it an unusual, soft texture. It is a speciality of the Puglia region of southern Italy.

## List of pizza varieties by country

artichokes, cooked ham, olives, extra virgin olive oil pizza quattro formaggi (&quot;Four cheeses pizza&quot;): tomatoes, and the mozzarella, parmigiano reggiano - Pizza is a staple of Italian cuisine. It has become one of the most recognizable and popular dishes worldwide. Its widespread adoption into other cuisines, replacing the local traditional dishes, is traced to the early 20th century.

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