

Fonduta di Fossa - Cheese Sauce with Fossa Sheep Milk Cheese

Ingredients	Preparation
<p>Ingredients: 350g Sheep Milk Aged Fossa Cheese 500ml Whole Milk Salt-Pepper</p> <p>To Garnish: Fresh Fava Beans Sour-Cherry Compote or Jam</p> <p>Suggested Wine Pairing: <u>Braschi Monte Sasso</u> <u>Famoso White Wine</u></p> <p>Serves: 2 portions</p>	<ol style="list-style-type: none"> 1. Gently peel the fava beans and place them into boiling water. When fork-tender, drain or scoop them out and immediately place them in a bowl of ice water to keep their vibrant color. When they are cooled, remove from the ice bath and set aside. 2. Grate or dice into small pieces the fossa cheese, set aside. Bring your milk to a simmer over low heat, stirring constantly. Add in the fossa cheese and stir well to mix. 3. Remove from heat and using either an immersion blender or stand blender, blend until a homogenous mixture. Taste and add salt and pepper as desired. Carefully cover with plastic wrap, gently touching the fonduta and let rest. After a few minutes, the fats in the cheese and milk should thicken and create a creamy sauce, ready to plate. 4. Serve the fonduta with a some of the vibrant fava beans spooned on top. Lastly, add a dash of tart sour-cherry jam or compote on top to add an extra dimension of flavor to the creamy cheese sauce. Pour yourself a glass of Famoso and enjoy!

This recipe comes from the kitchen of Chef Riccardo Severi of Romagna Italy from his farm-to-table project, Sovescio.

Fonduta is a classic sauce from Italy, in its most simple form a combination of milk and melted cheese. Different cheeses can be used to create different consistencies and a variety of flavors. In this recipe Chef Riccardo has chosen a local Romagnolo cheese, Fossa, to create a flavorful fonduta to serve with a few fava beans.

Made from sheep's milk, fossa has been given its name from the peculiar method in which it is aged. After creating the typical round wheel, the cheese is buried in a shallow pit, or *fossa* in Italian, lined with straw. After around 90 days, it is removed, cleaned and allow to age above ground for another three months. It is believed that this method of aging has been actively used in the Romagna area of Italy since the 15th century.