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Parmigiano Reggiano: The World's Greatest Cheese

The Parmigiano Reggiano cheese is known to be the world's greatest cheese. It is one of the best specialties in Italian cuisine. Parmigiano Reggiano has been handcrafted by Italian artisans for centuries. Made from cow's unpasteurized milk, hard and pressed. This Italian cheese is to be stored for 30 to 36 months. The handcrafted [Parmigiano Reggiano cheese](#) is known for its flavorsome, rich, and appetizing taste. It is mainly used to add more flavor to a lot of dishes. This can also be used as a table seasoning. You can grate it and add it to your pastas and baked dishes.

Choosing the Best Parmigiano Reggiano

You have to be able to select the best place to purchase the Parmigiano Reggiano cheese. You have to select a high quality Parmigiano cheese. If you want to be sure, buy the one that still has a rind on it so you can be sure of the origin. The genuine Parmigiano Reggiano cheese has its traditional markings all over its rind. This cheese comes from Italy's provinces in Reggio in Emilia, parts of Modena and Parma. This cheese has a taste that no one could possibly copy. When you visit your local cheese shops, you may talk to the cheesemonger and ask them about information on this cheese. You can befriend your local cheesemonger and be able to ask them about information about all types of cheeses. You may even ask them for the cheese's maturity process. To get the best tasting quality, get the one that has aged for at least a year or more.

How to Prepare Parmigiano Reggiano

It is important to use the genuine Parmigiano Reggiano cheese in serving it with your pasta dishes. It is the best authentic parmesan cheese in the world. Parmigiano Reggiano cheese makes a great table and dessert cheese. You can grate it or slice it into tiny portions and prepare it with fruits. You can cut it in bite-sized slices. You can put a few drops of honey over your Parmigiano for more enjoyment. You can cut your Parmigiano in paper thin slivers or grate it into your mixed green salad. Its rind can also be used in soups as this will provide a more tasty soup as well as a rich texture.

Dietary Value of Parmigiano Reggiano

Parmigiano Reggiano is an excellent source of protein, calcium and other vitamins and minerals. People with osteoporosis use this cheese because it contains calcium as well as phosphorous. This cheese can be used in any of the recipes you have at home.

Nowadays, this cheese can be found in almost all cheese stores. There are a lot of cheese shops that offer real cheese goods. You really have to taste this cheese or you'll be missing a lot. Drop by the cheese store in your neighborhood and shop for the perfect Parmigiano Reggiano cheese. You can also shop at a [gourmet cheese shop](#) online.

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