## llaria's Italian K I T C H E N



Gorgonzola from Mercato Italiano in Bridport

GORGONZOLA DOLCE, "The Sweet One," is sometimes called Cremificato or Dolcelatte in Italy. In Bridport and the surrounding area, it is known as 'that delicious cheese we get from Mercato Italiano!'

Said to have originated in the 12th century in the quaint town of Gorgonzola in Lombardy, the cheese is crafted much like Piccante, with the key difference being age: Dolce matures in about two months, while Piccante takes at least three.

As the creamiest of blue cheeses, Gorgonzola Dolce is perfect spread on bread with preserves, stirred into pumpkin soup or cream sauce, or simply enjoyed with fresh figs and honeycomb. A sprinkle of black pepper adds a kick. It pairs delightfully with a Tuscan Vin Santo or Prosecco.

Originally established as a weekly market stall, supplying high quality cured meats and cheeses directly imported by Ilaria using her Italian produce contacts, Mercato Italiano has become the go to destination for authentic pizza, coffee, cocktails and so much more.

The café and deli on the Dreadnought Estate is also a great stop for lunch where you can enjoy home made pasta or a delicious Italian panini from 12-3pm, Wednesday to Saturday.

Be sure to visit https://mercatoitaliano.uk and subscribe to their newsletter to keep up with events, tastings and exclusive offers.



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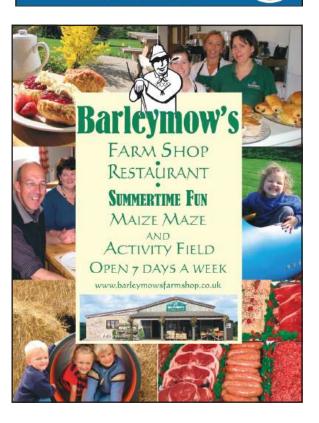


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