

How Italian gorgonzola is made - Video comprehension

Go to <https://youtu.be/KPqK5LyGsiE>, watch the video about how Italian gorgonzola is made and complete the text below with the words given.

fungus - unskimmed - months - 20 - northern - salted - caves - flavour - warm - blue (x2) - creamy - hard - ripen - punctured - green - cow - beginning - curd - moulds - pungent - wheels - age - 4 - colder - mild - texture - days

Gorgonzola is a typical cheese produced in Italy and its origins can be traced in Val Sassina, where it used to in natural

The peculiar and of this cheese are due to a, which is used to it.

There are two typologies of Gorgonzola, the first one and, with light veins, the other and with dark veins.

Gorgonzola is produced with pasteurized milk, to which the fungus is added at the of the production process. Then the milk is left resting for minutes until the is formed. After that period of time, it is transferred in to create the traditional gorgonzola

The moulds are turned times and then left resting overnight.

The following day the wheels are and the ageing process can start.

It is divided in two phases: first the cheese is left for 3 (if mild) or 5 (if hard) in rooms, then moved to places where it is to ease the formation of the veins and left ageing for a second period, which lasts from 2 (if mild) to 5 (if hard)