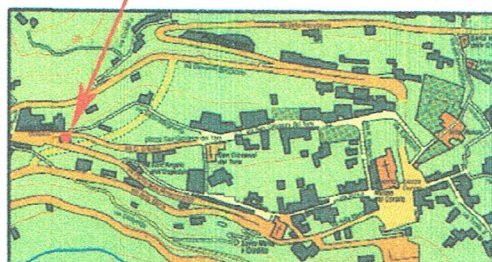


L'angolo del Casaro®



Caseificio Ravello



Caseificio Staiano
di Staiano Biagio



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Caseificio
Staiano

L'angolo del Casaro®



di Staiano Biagio

dal 1800 i migliori prodotti caseari italiani...

fior di latte,

ricotta,

bocconcini,

provole affumicate,

burro di altissima qualità,

caciocavalli, caciottine speziate

contattaci per qualsiasi evento...

Cheese Factory



Most cheesemaking on the Amalfi Coast, takes place in a fertile upland valley, where cows and flocks of sheep and goats are still a common sight. Cheerful, chatty Biagio Staiano operates one of the few caseifici (cheese

factories) within easy reach of the sea. It's in Ravello, on a pretty small square called Piazza Fontana, graced by a fountain, decorated with the evangelical symbols of the ox and the winged lion. He is the fifth



generation of cheesemaker, and with the help of his mother Maddalena in what is more a small workshop than a factory, Biagio keeps



alive the local traditions of artisanal cheesemaking. Below is the main shop, above the laboratory where, in two large vats, Biagio adds rennet to fresh Campania cow's milk, twice a day,

with a little milk from the day before (this is known as l'innesto - the catalyst) and heats

the liquid to around body temperature, stirring the rubbery mass with a traditional wooden paddle. He does this once in the early evening, and once in the middle of the night, between 2 a.m. and 3.30 a.m. according to the time of year. As well as classic Fior di Latte in various shapes (that's the mild form of mozzarella preferred by mostly pizza-makers), Biagio also makes creamy ricotta, using whole milk rather than just the curds to give a smoother consistency, caciocavallo, a classic local seasoned cheese, easily identifiable from its head-body figure-of-eight shape) and little caciottine (fresh cheese balls), which can be purchased plain or filled with chilli, rocket, walnuts, olives, cherry tomatoes, lemons or herbs. Biagio is also in demand at weddings, events and also holds classes of mozzarella in his cheese factory. With Biagio's Lightning, quick ability to fashion mozzarelle, caciottine, caciotte and nodini (little cheese knots) has made him popular also outside of Italy.

