Discover Recipes With Parmigiano Reggiano And Great British Chefs

Monday 3 November, 2014

Parmigiano Reggiano is teaming up with acclaimed Great British Chefs for loads of online Parmesan-themed activities any connoisseur will adore. Find unusual recipes created by top chefs, a collection dedicated entirely to Parmesan and a competition to win you and a friend a master class with specialist in Italian cuisine, Theo Randall.

Four stunning new recipes have been devised by Great British Chefs: Richard Davies's (The Bybrook, Manor House) venison with butternut squash, Parmesan and truffle, Matt Gillan's (The Pass, South Lodge Hotel) Parmesan 'sponge' with tomato jam, chicken skin and Parmesan ice cream, Henry Harris's (Racine) smoked haddock with Parmesan glaze and James Mackenzie's (Pipe and Glass) Parsnip, Parmesan and sage bread.

Great British Chefs and Parmigiano Reggiano are running an online competition until November 13th to give away a masterclass for 2 people with Theo Randall in celebration of Global Parmigiano Reggiano Night. October 25th marked the third annual edition of this event, which began in 2012 as a way to thank supporters after earthquakes destroyed many production facilities in Italy. The prize includes a masterclass in the morning, wine tasting with the Head Sommelier, a three-course lunch with paired wine and a copy of Theo's debut cookbook 'PASTA'. For your chance to win, simply answer this question and enter here:

In Theo Randall's Chestnut Risotto how many grams of Parmesan does he use?

Every recipe is also being promoted on the Great British Chefs Twitter and Facebook pages as well as via their newsletter.

Make sure to get involved with Great British Chefs over the next month and experience Parmigiano Reggiano in unusual and exciting ways.

Take a look at the recipes, blog and competition here or connect on Twitter via @gbchefs

Find out more on Parmigiano Reggiano or connect on Twitter via @theonlyparmesan

Editors Notes

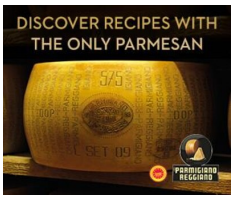
- Parmigiano Reggiano cheese, known as 'Parmesan', is one of the world's oldest and richest cheeses - still produced today as it was nine centuries ago. Totally natural - it's the only cheese that has such an extensive maturation which improves the nutrition, aroma and taste.
- The use of raw milk and the richness of natural ingredients make this cheese a unique and superior product - It takes 15 litres of milk to produce one kilogram of cheese! The minimum maturation time for Parmigiano Reggiano is 12 months, but only when it reaches approximately 24 months of age, is it at its best. As well as having fantastic nutritional qualities, it's easy to digest and is high in calcium.
- Parmigiano Reggiano is a PDO (Protected Designation of Origin) product. PDOs are defined and protected by European Union law in order to defend the reputation of regional foods. This mark ensures that Parmigiano Reggiano can only be produced in designated areas of Parma, Reggio Emilia, Modena, Bologna to the west of the Reno River and Mantua to the east of the Po River.

Website: www.parmigianoreggiano.com www.dialogueagency.com

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