



# CHEERS *and* CHEESE TO *EU*



## Christmas with Bubbles and Cheese:

### Grana Padano PDO and Prosecco DOC on the Table

The air in December is filled with the scents of Christmas, warm lights and lavishly laid tables, and during this period, Grana Padano PDO and Prosecco DOC can take centre stage at the most eagerly awaited celebrations of the year. From aperitifs to desserts, these products of excellence can be paired and reinterpreted to make our dinners and convivial moments unforgettable experiences.

#### *Grana Padano PDO: a classic that knows how to astound*

Grana Padano PDO is not just a great cheese to serve at the table, but also a valuable ingredient in the kitchen, capable of astounding with its versatility. The reason? Its personality changes with time: when younger - aged between 9 and 14 months - it has a delicate flavour, perfect for soft fondues, sauces and for stirring into risotto to make it irresistibly creamy. When it reaches 16 months (and beyond), Grana Padano acquires a fuller, more aromatic character, with a drier, crumbly texture that lends itself to flavouring salads, completing carpaccios or adding a distinct touch to simple dishes. Finally, Grana Padano Riserva, aged over 20 months, offers an intense and complex bouquet, with that typical grainy texture and presence of crystals that make it perfect to enjoy carved into wedges and paired with nuts, honey or jams.



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Looking for an elegant and simple Christmas starter idea? Try puff pastry baskets filled with 9-month aged Grana Padano cream and walnuts. Heat some fresh cream and add grated Grana Padano, or make a classic béchamel sauce enriched with cheese: a touch of finesse that is sure to win everyone over.

## *Prosecco DOC: the bubbles of lightness*

Prosecco DOC accompanies every toast with its freshness and aroma. Its fruity and floral notes make it ideal for both informal aperitifs and gourmet pairings. It is a multifaceted universe, made up of types that vary in rhythm and intensity, but with the same underlying lightness. Some prefer the drier, more intense Brut versions, others love the soft balance of Extra Dry, and others choose the gentle roundness of Dry; not to mention the Rosé version, with its hints of red berries, which combines the typical characteristics of Glera with a touch of Pinot Noir aromas. A lively family of bubbles, capable of adapting to different moments, tastes and styles.





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Paired with Grana Padano PDO, the result is surprisingly harmonious: the savoury flavour of the cheese meets the liveliness of the bubbles, creating a perfect balance. For a creative touch, you can serve Grana Padano croquettes, prepared with cheese aged over 9 months for a softer heart, or one aged over 16 months if you want a more intense flavour, accompanied by a Prosecco DOC reduction. Simply simmer the wine in a pan – choosing a Brut for a cleaner, more vertical result or an Extra Dry for a softer roundness, together with lightly fried shallots, and then finish with a little cream. An elegant finger food that will captivate both the eye and the palate.

## *Christmas ideas and recipes*

Gourmet pairings and recipes. Even a simple risotto deglazed with Prosecco DOC and creamed with plenty of grated 16-month Grana Padano PDO becomes a delicate and fragrant dish, while slices of toasted bread with 16-month plus aged Grana Padano cream, caramelised pears and a drizzle of honey are transformed into Christmas canapés, paired to a glass of Prosecco DOC Extra Dry.

The duo can also surprise in desserts: a mascarpone semifreddo with 9-month Grana Padano flakes and almond brittle pairs perfectly with a Prosecco DOC Dry, as does a cheesecake enriched with the savoury and pleasant sensations of Grana Padano. A combination of flavours that allows you to play with contrasts and textures, making each course a small moment of celebration.



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## *Versatility and conviviality*

Grana Padano PDO and Prosecco DOC are much more than just ingredients: they are tools for creating conviviality. From initial toasting to the main courses and the final small tastings, their presence stimulates creativity in the kitchen and ignites the magic of the table. Choosing these two protagonists means celebrating Italian tradition with lightness, elegance and a touch of culinary joy, but even on their own or together, they are a gift to bring to the Christmas table, as they are excellent for starting, accompanying or ending a dinner or lunch.



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## *About Cheers&Cheese:*

Cheers&Cheese to EU is a three-year (March 2024 – February 2027) information and promotional project co-funded by the European Union in the frame of Reg. (EU) 1144/2014 and jointly promoted by Consorzio Tutela Grana Padano PDO and Next Generation Pro, an Association which reunites Prosecco DOC producers.

The aim of this project is to raise awareness on the PDO logo among European consumers and professionals, especially in the UK and Switzerland, as well as to improve the knowledge about Grana Padano PDO and Prosecco DOC in the two markets. These products are indeed quality certified products, authentic and maximum expression of their land of origin. In addition, both Grana Padano and Prosecco producers are actively involved in the global effort to make agri-food products more sustainable and environmentally friendly.

**Website:** [www.cheersandcheese.eu](http://www.cheersandcheese.eu)

## *Social Medias:*

### **Instagram:**

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### **Facebook:**

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