

Cooking Corner

Discovering Grana Padano, Italian Cheese At Its Best



Grana Padano, the world's best-selling "Protected Designation of Origin" (P.D.O.) cheese, is versatile enough to be enjoyed on its own, with wine or fruit, or grated over pasta.

(NAPSA)—As more Americans discover the delights of home cooking and entertaining, the popularity of high-quality imported food products is rising. One item enjoying growing esteem in the United States is Grana Padano, the world's best-selling "Protected Designation of Origin" (P.D.O.) cheese.

Produced in the northern region of Italy for the past 1,000 years, Grana Padano has a sweet, delicate flavor and rich, grainy texture. It is versatile enough to be enjoyed many ways—as a flavorful accompaniment to wine or fruit, crumbled in pieces alongside a stew, shaved over salads, grated over soup, pasta or risotto, or simply, on its own.

Made with semiskimmed milk, Grana Padano is a light yet nutritious cheese and an excellent source of protein, key minerals such as calcium, magnesium, copper and zinc, and vitamins such as A, B and E.

When buying Grana Padano, consumers should look for its diamond-shaped trademark on the rind of the cheese wheel, and a yellow, diamond-shaped logo on packaging of wedges and grated cheese. This mark, together with the European Union logo, designates the cheese as an authentic P.D.O. cheese, which means that its production and promotion are closely regulated by the methods and standards of a consortium of

producers to ensure the utmost quality.

For more information, visit www.granapadano.com.

Garganelli With Zucchini and Grana Padano

Serves 4

- 16 oz. garganelli pasta**
- 1 clove garlic**
- 2 Tbsp. finely chopped onion**
- 4 Tbsp. extra virgin olive oil**
- ½ pound diced zucchini**
- 1 slice (1 to 3 oz.) Prosciutto di San Daniele**
- Pinch sweet paprika**
- Salt to taste**
- 1 cup vegetable broth**
- Chopped parsley**
- Grated Grana Padano cheese**

1. Boil garganelli in salt water according to package directions.

2. Sauté garlic and onion with olive oil in large skillet.

3. Add zucchini, prosciutto, paprika, salt and vegetable broth. Cook gently on medium heat.

4. Drain pasta when al dente. Add to zucchini mixture. Sauté on high heat and blend well.

5. Garnish pasta with sprinkling of parsley and Grana Padano.