

VELOCHEESE SMOKED SCAMORZA

THE BASICS

MAKE:	Soft
SUB MAKE:	Fresh or Unripened cheese: lactic or rennet set
POST-MAKE:	Flavoured or Smoked, Wrapped, Rolled or Processed
SUB POST-MAKE:	Pasta filata
APPROXIMATE WEIGHT(S):	180g
DIMENSIONS:	9cm (D)
GEOGRAPHICAL ORIGIN:	Belfast, Northern Ireland
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Friesian
RAW/PASTEURISED MILK:	Pasteurised cows' milk
VEGETARIAN/ANIMAL	Animal
RENNET:	
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Velocheese's Smoked Scamorza has a firm, but elastic texture with a brown waxy skin. The flavour is more pronounced than the company's standard Scamorza with slightly sweet, smoky notes from the maple wood.

THE CHARACTER

Davide Tani, founder of Velocheese, is originally from Cagliari in Sardinia, Italy, and studied cheesemaking in Puglia. He moved to Belfast with his Northern Irish wife in 2015 and started Velocheese, producing pasta filata cheeses, before going into business with local cheesemonger Indie Fûde. Together they have set up a dairy and shop at Banana Block – a museum, events space and small business hub in a historic linen mill in East Belfast.

Tani is passionate about engineering and cycling ('velo' comes from 'velomobile' – a type of bicycle-car that he designs) and plans to deliver cheese in Belfast by bicycle.

The scamorza is made by hand, using starter cultures and animal rennet to create a curd, which is then cut and scalded at 40°C to remove some of the whey. The curd is then removed from the whey and salted, before being stretched in 90°C hot water to achieve an elastic texture. Pieces of the curd are then fashioned into pear shapes, which are hung by string in a maturing room for one week at 80% humidity and 15°C. The cheese is then cold smoked over maple wood and wrapped in compostable film.

PERFECT PARTNERS:

The smoked cheese works well with full-bodied reds such as Nero d'Avola and Primitivo, and adds depth to baked pasta dishes.