

How Italian Gorgonzola Cheese Is Made <https://youtu.be/KPqK5LyGsiE>

1. What is the main focus of the video content?

- A. The history of Gorgonzola cheese
- B. The process of making Gorgonzola cheese
- C. The economic value of the Gorgonzola industry
- D. The different types of Gorgonzola cheese

2. How many dairies in the world can produce Gorgonzola cheese?

- A. 29
- B. 59
- C. 99
- D. 129

3. What gives Gorgonzola cheese its marbled interior?

- A. Penicillium roqueforti
- B. Enzymes
- C. Rennet
- D. Yeasts

4. How long does it take for milk to become curd in the production process?

- A. 10 minutes
- B. 20 minutes
- C. 30 minutes
- D. 40 minutes

5. How many Gorgonzola wheels are made every day at Caseificio Si Invernizzi?

- A. 250-300
- B. 350-400
- C. 450-500
- D. 550-600

6. How long do mild Gorgonzola wheels stay in the salting rooms?

- A. 1 day
- B. 2 days
- C. 3 days
- D. 4 days

7. What is the purpose of the warm and humid salting rooms?

- A. To release excess whey from the cheese
- B. To favour the activity of yeasts inside the cheese
- C. To speed up the aging process
- D. To prevent the growth of bacteria

8. What is the purpose of puncturing Gorgonzola?

- A To release air bubbles.
- B To allow oxygen into the cheese.
- C To create a signature texture.
- D To speed up the aging process.

9. How long does it take for the blue creamy Gorgonzola to age?

- A One month.
- B Two months.
- C Three months.
- D Four months.

10. How does the taste of the blue creamy Gorgonzola differ from the green pungent one?

- A The blue creamy Gorgonzola has a stronger bite.
- B The blue creamy Gorgonzola is milder.
- C The green pungent Gorgonzola is creamier.
- D The green pungent Gorgonzola has a stronger bite.

11. What did the in-house chef cook with the Gorgonzola cheese?

- A Spaghetti with tomato sauce.
- B Spaghetti with squid ink.
- C Pizza with Gorgonzola topping.
- D Salad with Gorgonzola dressing.

12. How is Gorgonzola cheese protected?

- A It is wrapped in aluminium foil.
- B It is subject to quality checks.
- C It must meet specific standards.
- D All of the above.

13. What is the purpose of the Protected Designation of Origin Scheme?

- A To ensure the cheese is made in Italy.
- B To protect the Gorgonzola cheese recipe.
- C To regulate the production of Gorgonzola cheese.
- D To promote the consumption of Gorgonzola cheese.

14. How would you describe the texture of "Gorgonzola dolce"?

- A Hard and crumbly.
- B Soft and creamy.
- C Smooth and velvety.
- D Chewy and elastic.