

BOCCONCINI BORGOLUCE DI LATTE DI BUFALA



CODE	21061
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	250 g approx (9 x 27 g)

Mozzarella made with buffalo milk produced by Borgoluce

DESCRIPTION	Mozzarella made with raw buffalo milk produced in Treviso area. Not to be confused with Bufala Campana DOP
APPEARANCE	White in color
TASTE	Sweet, delicate, slightly savory and with intense notes of lactic
PRODUCER	Borgoluce - Susegana (TV) - Veneto
OUR SELECTION	This mozzarella is produced exclusively with raw milk obtained by the buffalos of the farm. The production chain is very short: the milk processing takes place in the dairy next to the barn
SUGGESTIONS	Excellent in a caprese salad, on a Margherita pizza and in a sandwich with prosciutto; the ideal ingredient in a bruschetta. We suggest to serve it at room temperature