

## 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

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|---------------|---|
| 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                       |