

PANNA COTTA DI LATTE DI BUFALA



CODE 21069

COUNTRY OF ORIGIN Italy, Veneto

WEIGHT 150 g

Delicious dessert made with buffalo milk

DESCRIPTION

Panna cotta produced by Tenuta Borgoluce exclusively with milk obtained by the buffaloes reared in the farm

APPEARANCE

The consistency is pleasantly compact but with the right softness

TASTE

Sweet but never cloying

PRODUCER

Borgoluce - Susegana (TV) - Veneto

OUR SELECTION

It is produced with milk and not with cream, so it has a lower fat content than a normal panna cotta, comparable to that of yogurt

CURIOSITY

Borgoluce is a 1200 hectares estate owned by Collalto family since the 12th century: pastures, woodlands, farms, arable fields, vineyards, orchards, canals, mills, dairies. In the past centuries this variety was needed to produce within the estate all the products necessary for daylife... a tradition that was maintained and that today takes the name of "circular economy"

SUGGESTIONS

Try it with a red fruits puree, for a gorgeous dessert, ready to eat