

## PANNA COTTA DI LATTE DI BUFALA



CODE	21069
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COUNTRY OF ORIGIN	Italy, Veneto
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WEIGHT	150 g
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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