

CUOR DI BURRATA 'STRACCIATELLA'



CODE 24915

COUNTRY OF ORIGIN Italy, Apulia

TYPE OF MILK Cow's milk

WEIGHT 250 g

The heart of burrata made of strips of mozzarella in cream

DESCRIPTION

Strips of mozzarella and cream produced with pasteurized cow's milk

APPEARANCE

Irregular white strips of mozzarella in a shiny white soft cream

TASTE

Fresh and creamy with lactic notes

PRODUCER

Caseificio Olanda - Andria (BA) - Puglia

OUR SELECTION

For its artisanal production, the Caseificio Olanda selects only fresh milk from cows of the production area

CURIOSITY

Caseificio Olanda processes an average of 50 quintals of milk each day (against the industry that processes 30 times as much) coming exclusively from two stalls from the Murge, a plateau in the Apulian hinterland particularly suited to grazing and the breeding of dairy cattle

SUGGESTIONS

Delicious with fresh vegetables, but also on pizza or to finish a risotto