

## 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 with a full and vivid texture, 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