

SMOKED MOZZARELLA DI BUFALA CAMPANA DOP LADYBU



CODE	25173
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COUNTRY OF ORIGIN	Italy, Lazio
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TYPE OF MILK	Buffalo's milk
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WEIGHT	250 g
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Smoked mozzarella produced with raw buffalo's milk

DESCRIPTION	Raw buffalo's milk
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APPEARANCE	The rind is thin, light brown in colour; the marks of the rack used for smoking are visible on the surface
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TASTE	The taste is sweet and lactic, with pleasant smoky notes
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MATURING	Not expected
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PRODUCER	Casearia Casabianca - Fondi (LT) - Lazio
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OUR SELECTION	We choose these Mozzarelle di Bufala made by Caseificio Anteo because they are the result of an extraordinary mix of quality elements: passion in the rearing, careful work in the dairy, short production chain and green energy
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CURIOSITY	Mozzarella is smoked with a traditional process: it is put on a rack while the straw burns under it
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SUGGESTIONS	To enhance its taste it is advisable to immerse the bag in lukewarm water 30 minutes before consumption. Delicious with a good extra virgin olive oil which enhances the flavour
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