

# SMOKED MOZZARELLA DI BUFALA CAMPANA DOP LADYBU



**CODE** 25173

**COUNTRY OF ORIGIN** Italy, Lazio

**TYPE OF MILK** Buffalo's milk

**WEIGHT** 250 g

Smoked mozzarella produced with raw buffalo's milk

<b>DESCRIPTION</b>	Raw buffalo's milk
<b>APPEARANCE</b>	The rind is thin, light brown in colour; the marks of the rack used for smoking are visible on the surface
<b>TASTE</b>	The taste is sweet and lactic, with pleasant smoky notes
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	Casearia Casabianca - Fondi (LT) - Lazio
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	Mozzarella is smoked with a traditional process: it is put on a rack while the straw burns under it
<b>SUGGESTIONS</b>	Delicious with a good extra virgin olive oil which enhances the flavour