

MOZZARELLA BORGOLUCE DI LATTE DI BUFALA



CODE	21070
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	125 g

Delicate buffalo's milk mozzarella produced in Treviso

DESCRIPTION	Mozzarella made with raw buffalo milk produced in Treviso area by Borgoluce
APPEARANCE	White in colour
TASTE	Sweet, delicate, slightly savory and with intense notes of lactic; the animal hints are almost imperceptible
PRODUCER	Borgoluce - Susegana (TV) - Veneto
OUR SELECTION	This mozzarella is produced exclusively with raw milk obtained by the buffalos of the farm. The production chain is very short: the milk processing takes place in the dairy next to the barn
SUGGESTIONS	Excellent in a caprese salad, on a Margherita pizza and in a sandwich with prosciutto; the ideal ingredient in a bruschetta. We suggest to serve it at room temperature