

BURRATA



CODE	24901
COUNTRY OF ORIGIN	Italy, Apulia
TYPE OF MILK	Cow's milk
WEIGHT	250 g

Fresh pasta filata cheese of 250 g filled with strips of mozzarella and cream

DESCRIPTION	Pasta filata cheese produced with pasteurized cow's milk collected on the Murge Plateau near Bari
APPEARANCE	The paste shows a double structure: shiny, elastic and compact outside; creamy inside
TASTE	The taste is fresh and sweet, with a typical aroma of milk and cream
PRODUCER	Caseificio Olanda - Andria (BA) - Puglia
OUR SELECTION	The burrata from Caseificio Olanda is authentic and witnesses a level of craftsmanship that has few equals in the sector: the mozzarella sheets that become the heart of the burrata, are still rip by hand!
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	For the preparation of appetizers, salads and first courses, such as spaghetti with cherry tomatoes, olives and burrata. Delicious on a pizza or for an original dessert with strawberries. For an easy recipe to propose even to children, blend the burrata with peppers to get a tasty sauce!