

MOZZARELLA DI BUFALA CAMPANA DOP LADYBÙ



CODE	25172
COUNTRY OF ORIGIN	Italy, Lazio
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	125 g

Mozzarella di Bufala Campana DOP produced in Lazio region

DESCRIPTION	Whole and raw buffalo's milk
APPEARANCE	The rind is thin and porcelain white in colour; the paste is like a classic pasta filata, elastic and watery
TASTE	The taste is sweet and pleasantly acid, with a milky aroma and some hints of nature; the aftertaste is long, pleasant and lactic
MATURING	Not expected
PRODUCER	Casearia Casabianca - Fondi (LT) - Lazio
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
CURIOSITY	The word 'mozzarella' derives from the italian verb 'mozzare', that means the operation of cutting curdled milk with two fingers to get single mozzarellas
SUGGESTIONS	Serve it at room temperature