

# MOZZARELLA DI BUFALA CAMPANA DOP LADYBÙ



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

Mozzarella di Bufala Campana DOP produced in Lazio region

<b>DESCRIPTION</b>	Whole and raw buffalo's milk
<b>APPEARANCE</b>	The rind is thin and porcelain white in colour; the paste is like a classic pasta filata, elastic and watery
<b>TASTE</b>	The taste is sweet and pleasantly acid, with a milky aroma and some hints of nature; the aftertaste is long, pleasant and lactic
<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>	The word 'mozzarella' derives from the italian verb 'mozzare', that means the operation of cutting curdled milk with two fingers to get single mozzarellas
<b>SUGGESTIONS</b>	Serve it at room temperature