

## BURRATINA WITHOUT KNOT



CODE	24898
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COUNTRY OF ORIGIN	Italy, Apulia
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TYPE OF MILK	Cow's milk
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WEIGHT	2 pieces of 125 g
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The classic burrata filled with cream and mozzarella strips, without knot

### DESCRIPTION

Small burrata produced with pasteurized cow's milk, without knot

### 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!