

BURRATA IN GLASS



CODE 24899

COUNTRY OF ORIGIN Italy, Apulia

TYPE OF MILK Cow's milk

WEIGHT 250 g

Pasta filata cheese filled with strips of mozzarella and cream, in glass

DESCRIPTION

Pasta filata cheese produced with 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

Fresh and sweet, with lactic notes and fresh cream notes

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!