

BURRATA DI ANDRIA IGP



CODE	24899
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COUNTRY OF ORIGIN	Italy, Apulia
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TYPE OF MILK	Cow's milk
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WEIGHT	250 g
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Burrata IGP in a 250 g format, produced in Andria

DESCRIPTION

Pasta filata cheese produced with pasteurised 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 30 quintals of milk each day (against the industry that processes 30 times as much) coming exclusively from three barns from the Murge, a plateau in the Apulian hinterland particularly suited to grazing and the breeding of dairy cows

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!