

RICOTTA BORGOLUCE DI BUFALA GRANDE



CODE	21059
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	1,2 kg approx

A new big format of the buffalo ricotta by Borgoluce

DESCRIPTION	Buffalo ricotta produced with the whey remaining after Mozzarella processing
APPEARANCE	It has a white colour with grayish reflections, is particularly compact but not dry
TASTE	Sweet, delicate, well balanced in salt and with intense lactic notes due to the use of self-made lactic starter which makes it unique
MATURING	Not expected
PRODUCER	Borgoluce - Susegana (TV) - Veneto
OUR SELECTION	It is produced exclusively with the whey obtained after processing the mozzarella. The supply chain is very short: the milk processing takes place in the dairy next to the barn and it is completely traditional
CURIOSITY	Borgoluce is a company that has made eco-sustainability and biodiversity its mission: 1.220 hectares of pastures, woods, farms, cultivated fields, vineyards, orchards, canals, mills, dairies. An intact environment, owned by the Collalto family from the 12th century
SUGGESTIONS	Try it in a finger food with basil pesto and confit tomatoes. For an original dessert serve it with layers of pear and chocolate and chopped hazelnuts. We recommend serve fresh but not cold