

BURRATA ARTIGIANA



CODE	24834
COUNTRY OF ORIGIN	Italy, Apulia
TYPE OF MILK	Cow's milk
WEIGHT	1 kg (125 g x 8 pieces)

Burrata in tray of 8 pieces of 125 g each with knot

DESCRIPTION	Cow's milk collected daily from Murgia's farms, with thin spun paste outer layer that on its inside contains spun paste strips mixed with cream
APPEARANCE	Burrata without knot, the outer part is very thin, because the curd is stretched by hand
TASTE	Fresh, milky, sourish and savory
MATURING	Not expected
PRODUCER	Artigiana - Putignano (BA) - Apulia
OUR SELECTION	The curd is stretched by hand, the filling, that is the stracciatella, consists of hand-made mozzarella strips, with the addition of cream
CURIOSITY	The Burrata of Caseificio Artigiana has won many awards including the first prize at 'Italian Cheese Award in 2019' for its reference category