

BURRATA ARTIGIANA



CODE	24836
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COUNTRY OF ORIGIN	Italy, Apulia
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TYPE OF MILK	Cow's milk
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WEIGHT	125 g
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Burrata packaged in 125 g cup

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 and lactic flavour
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
SUGGESTIONS	We suggest you to try the pairing with a Langhe DOC Arneis wine, which will give the palate a pleasant fine sip without overwhelming the delicacy of the mozzarella