

MOZZARELLA WITH BUFFALO MILK - LA MAREMMANA



CODE	21080
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	200 g

Fresh pasta filata cheese produced with raw buffalo milk

DESCRIPTION	Buffalo milk exclusively from Tuscany
APPEARANCE	The outer part is smooth and homogeneous, white and shiny; the paste is compact and succulent
TASTE	Sweet and delicate, with no animal notes with important hints of milk
MATURING	Not expected
PRODUCER	La Maremmana - Principina Terra (GR) - Tuscany
OUR SELECTION	We have known La Maremmana buffalo milk mozzarellas for some time: sweet and delicate, made by the expert hands of a cheesemaker from Campania but with a clear personality given by the excellent milk from which they are made. The farm is a virtuous example of circular economy, short supply chain and sustainability in all fields: the biogas plant transforms cereals, livestock and dairy processing wastes into energy; the cultivation of cereals is aimed at feeding the buffaloes; all the milk produced by the stable is processed; animal welfare is placed at the centre, together with that of the staff and of the environment
CURIOSITY	Mozzarella stretching begins at 4 a.m.: the raw milk is heated and the whey starter, self-produced from the previous day's stretching whey through controlled fermentation, and rennet are added. The curd ripens for four hours, so the stretching begins at 8 a.m. After moulding, the mozzarellas have to be cooled, so that their texture and outer skin are formed. They are then plunged into water and 'salsetta' to create the mozzarella's governing liquid, which will preserve it and give it flavour. The mozzarellas are made every day of production
SUGGESTIONS	Excellent tasting alone, served at room temperature