

STRACCIATELLA DI BUFALA



CODE	21083
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	250 g

Stracciatella made by La Maremmana with buffalo milk

DESCRIPTION	Stracciatella produced with raw milk obtained from buffaloes raised in a semi-wild state in Maremma, with the addition of cow's milk cream
APPEARANCE	The paste is white and shiny, the cream is rightly liquid with mozzarella's stripe of irregular sizes
TASTE	In the mouth you can feel the sweetness and softness of the cream that match perfectly with the irregularity of the strips which remember notes of buffalo milk; very pleasant
MATURING	Not expected
PRODUCER	La Maremmana - Principina Terra (GR) - Tuscany
OUR SELECTION	We have been looking for a long time for a buffalo burrata and stracciatella, and thanks to Guido Pallini of La Maremmana we were able to develop this project together: the result is a burrata and a stracciatella full of personality, beautiful to look at and with a sweet and balanced flavour
CURIOSITY	The buffaloes from which the milk is obtained for the production of Mozzarella and Burrata are raised in the semi-wild breeding on the owned farm on the Maremma hills. 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
SUGGESTIONS	It can be used on focaccia, bruschetta, toast and pizza as an alternative to mozzarella, also excellent to season pasta dishes