

# BURRATA LA MAREMMANA



<b>CODE</b>	21084
<b>COUNTRY OF ORIGIN</b>	Italy, Tuscany
<b>TYPE OF MILK</b>	Raw Buffalo's milk
<b>WEIGHT</b>	125 g

Burrata made with buffalo's milk from Maremma

<b>DESCRIPTION</b>	Burrata produced with raw milk obtained from the buffaloes reared in semi-wild state, with a soft heart of mozzarella strips and the addition of cow cream
<b>APPEARANCE</b>	The paste is white and shiny, the cream is rightly liquid with mozzarella strips of irregular sizes
<b>TASTE</b>	Sweet and balanced, you can perceive notes of yogurt and musk when you bite the paste, a typical characteristic conferred by buffalo milk
<b>MATURING</b>	Not expected
<b>PRODUCER</b>	La Maremmana - Principina Terra (GR) - Tuscany
<b>OUR SELECTION</b>	We had been looking for a buffalo burrata for a long time and, thanks to Guido Pallini of La Maremmana, we were able to develop this project together: the result is a burrata full of personality, beautiful to look at and with a sweet, balanced flavour. The burrata is processed every day of production
<b>CURIOSITY</b>	The buffaloes from which the milk for the production of this burrata is obtained are raised in a semi-wild state on their own 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
<b>SUGGESTIONS</b>	Excellent to enrich appetizers or first courses, irresistible on pizza; try it in combination with a glass of Sylvaner Alto Adige DOC