

BURRATA LA MAREMMANA



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

Burrata made with buffalo's milk from Maremma

DESCRIPTION	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
APPEARANCE	The paste is white and shiny, the cream is rightly liquid with mozzarella strips of irregular sizes
TASTE	Sweet and balanced, you can perceive notes of yogurt and musk when you bite the paste, a typical characteristic conferred by buffalo milk
MATURING	Not expected
PRODUCER	La Maremmana - Principina Terra (GR) - Tuscany
OUR SELECTION	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
CURIOSITY	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
SUGGESTIONS	Excellent to enrich appetizers or first courses, irresistible on pizza; try it in combination with a glass of Sylvaner Alto Adige DOC