

SMOKED STRACCIATELLA



CODE	24838
COUNTRY OF ORIGIN	Italy
TYPE OF MILK	Cow's milk
WEIGHT	150 g

Smoked stracciatella produced in Puglia

DESCRIPTION	Stracciatella smoked with beech wood produced with pasteurized cow's milk
APPEARANCE	It is white in colour, the mozzarella strips have a medium size and a pleasant texture, as well as the cream
TASTE	It has a sweet and persistent flavour, with evident but well balanced notes of smoke and burnt wood
MATURING	Not expected
PRODUCER	Artigiana - Putignano (BA) - Apulia
CURIOSITY	The smoking of the stracciatella takes place inside special smoking rooms, without the addition of liquid smoke
SUGGESTIONS	Ideal with grilled vegetables or lightly smoked cured meats such as Speck or Capocollo di Martina Franca