

BURRATA DI ANDRIA CON TARTUFO



CODE 24903

COUNTRY OF ORIGIN Italy, Apulia

TYPE OF MILK Cow's milk

WEIGHT 250 g

The classic burrata enriched with black truffle

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| DESCRIPTION | Pasta filata cheese with a heart of strips of mozzarella and cream produced with high quality milk from Murge area and enriched with black truffle |
| APPEARANCE | The paste shows a double structure: a soft mix of cream and mozzarella strips, wrapped in a thin envelope of mozzarella |
| TASTE | Fresh and sweet, with a typical aroma of milk and cream and intense notes of truffle |
| PRODUCER | Caseificio Olanda - Andria (BA) - Puglia |
| OUR SELECTION | The burrata from Caseificio Olanda is authentic and witnesses a level of craftsmanship that has few equals in the sector: the mozzarella sheets that become the heart of the burrata, are still rip by hand! |
| CURIOSITY | Caseificio Olanda processes an average of 50 quintals of milk each day (against the industry that processes 30 times as much) coming exclusively from two stalls from the Murge, a plateau in the Apulian hinterland particularly suited to grazing and the breeding of dairy cattle |
| SUGGESTIONS | Delicious on its own, with vegetables or with pizza |