

## 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

|               |  |
|---------------|--|
| 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  |