

TRECCIA AFFUMICATA



CODE	24840
COUNTRY OF ORIGIN	Italy, Apulia
TYPE OF MILK	Cow's milk
WEIGHT	3 kg approx

Braided mozzarella from Apulia, smoked with beechwood

DESCRIPTION	Stretched curd cheese made with raw cow's milk and naturally smoked with beechwood
APPEARANCE	The rind is smooth and shiny, very thin and homogeneous, with an amber color. The paste is cream white, with a fibrous structure and a soft texture; when cut it appears uniform and homogeneous
TASTE	Sweet with pleasant milky sensations and delicate smoky notes
PRODUCER	Artigiana - Putignano (BA) - Apulia
OUR SELECTION	The smoked braided mozzarella from Caseificio Artigiana is artisanally produced using only fresh milk. It is perfect for many recipes thanks to its ability to melt while cooking
SUGGESTIONS	Try it on pizza in thin slices or in a sandwich