

# CACIOCAVALLO DI LATTE DI BUFALA



CODE	21087
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	1 kg approx

Pasta filata cheese made from raw buffalo milk matured for at least 120 days

DESCRIPTION	Raw milk obtained from proprietary buffaloes reared in Maremma and self-produced whey
APPEARANCE	The rind is thin and elastic, the paste is compact, ivory white
TASTE	Sweet and lactic, pleasant hints of yogurt and cooked butter
MATURING	At least 120 days
PRODUCER	La Maremmana - Principina Terra (GR) - Tuscany
OUR SELECTION	We chose La Maremmana because it guarantees a very short supply chain and is a beautiful example of circular economy 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
CURIOSITY	Raw milk obtained from proprietary buffaloes reared in Maremma and self-produced whey
SUGGESTIONS	Delicious on its own, also perfect in the kitchen to make gratins, melted in a fondue or to season a first course; also to be tried on pizza