

CACIOCAVALLO DI LATTE DI BUFALA



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

Spun cheese made from raw buffalo milk matured 30 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
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 natural, also perfect in the kitchen to make gratings, dissolved in fondue as a condiment or to keep a main course; from try also on