

STRACCIATELLA DI BUFALA BORGOLUCE



CODE	21056
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Buffalo's milk Cow's milk
WEIGHT	1 kg

One kilo pack of buffalo mozzarella

DESCRIPTION	Buffalo stracciatella by Borgoluce, produced with strips of mozzarella made by hand using raw milk from the company's own buffalo and mixed with cow's cream
APPEARANCE	Since mozzarella strips are handmade, they vary in thickness and length, offering an interesting sensory experience not only in terms of flavour but also in terms of texture on the palate; the cream is quite runny
TASTE	Cow's cream is quite liquid, delicate and not too overpowering; the overall flavour is very sweet, with pleasant hints of yoghurt and coconut.
PRODUCER	Borgoluce - Susegana (TV) - Veneto
OUR SELECTION	Borgoluce is a company that has made eco-sustainability and biodiversity its mission: 1,220 hectares of pastures, forests, livestock, cultivated fields vineyards, orchards, canals, mills, dairies. An intact environment, owned by the Collalto family since the 12th century
CURIOSITY	This stracciatella has all the characteristics of artisanal production: the milk used comes exclusively from the company's own buffalo farm and is processed in the Borgoluce dairy located a few steps from the milking area; finally, the mozzarella strips are stretched by hand
SUGGESTIONS	Creamy and delicious, perfect in sandwiches for a gourmet touch, excellent for topping crostini and pizzas: try it with mortadella, stracciatella cheese and pistachios