

STRACCIATELLA ARTIGIANA



CODE	24853
COUNTRY OF ORIGIN	Italy, Apulia
TYPE OF MILK	Cow's milk
WEIGHT	250 g

The soft and creamy heart of burrata by Artigiana

DESCRIPTION	Stracciatella made with cow's milk collected daily from farms in the Murgia highland near Bari, in Apulia
APPEARANCE	It is milky white in colour, with nicely sized mozzarella strips and a pleasant texture
TASTE	Sweet and fresh, with predominant notes of milk and cream
PRODUCER	Artigiana - Putignano (BA) - Apulia
OUR SELECTION	Only milk from the Murgia highland near Bari, collected daily from local farms using Caseificio Artigiana's own tankers. A high level of service, reliability and food safety combined with traditional stretching techniques, resulting in excellent products
CURIOSITY	The mozzarella strips deeped in cream are stretched by hand
SUGGESTIONS	Perfect on pizza and in puccia bread; delicious with a drizzle of extra virgin olive oil to accompany raw seafood appetisers, such as tuna tartare or prawns