

BURRATINA



CODE	24924
COUNTRY OF ORIGIN	Italy, Apulia
TYPE OF MILK	Cow's milk
WEIGHT	125 g

Burrata pugliese 125 g individually packaged

DESCRIPTION	Small 125 g burrata made with only pasteurised cow's milk from the Murgia region
APPEARANCE	Burratina is a small and tasty version of burrata. The paste is milky white, shiny and compact on the outside and creamy on the inside
TASTE	Sweet and fresh with the characteristic aroma of fresh milk and cream with a creamy, sweet heart
MATURING	Not expected
PRODUCER	Caseificio Olanda - Andria (BA) - Puglia
OUR SELECTION	Caseificio Olanda's burrata is authentic and bears witness to a level of craftsmanship that has few equals in the industry: the mozzarella strips that become the heart of the burrata, for example, are still made by hand!
CURIOSITY	Caseificio Olanda processes an average of 30 quintals of milk (as opposed to the industry, that process 30 times as much). Milk exclusively comes from three cowsheds in the Murgia area, a plateau in the Apulian hinterland particularly suited to grazing and raising dairy cattle
SUGGESTIONS	It is suitable for preparing appetisers, salads and first courses, such as spaghetti with cherry tomatoes, sweet olives and burrata cheese. Very tasty on a pizza or for an original dessert, perhaps with strawberries. For an alternative combination we recommend a cocktail: the Gin Fizz