

BURRATA AFFUMICATA



CODE 24855

COUNTRY OF ORIGIN Italy, Apulia

TYPE OF MILK Cow's milk

WEIGHT 125 g

Burrata smoked over beechwood, handmade

DESCRIPTION	Apulian burrata made from cow's milk collected daily from farms in the Murgia region of Bari, handmade and lightly smoked
APPEARANCE	Milky white on the inside and amber-coloured on the outside, with marks from the basket in which it is smoked
TASTE	A sweet, creamy milk heart with pleasant smoky notes that give it a distinctive flavour
PRODUCER	Artigiana - Putignano (BA) - Apulia
OUR SELECTION	Burrata from Caseificio Artigiana has won numerous awards, including first prize at the Italian Cheese Awards in 2019 in its category
CURIOSITY	It is placed in a small basket and smoked over beechwood
SUGGESTIONS	Perfect for finishing off a mushroom risotto or simply served plain with a drizzle of white truffle oil. Try it with a steamed fillet of salmon trout
