

# Burrata



## Source

- Puglia

## Type of milk

- Cow

Burrata is made with an external bag of thin stringy paste similar to that of 'fiordilatte' and is filled with cream mixed with milk enzymes and small off cuts (called 'lucini') of mozzarella. When the season permits, they are further enveloped in the large, fleshy leaves of a plant called 'vizzo' whose pungent aroma penetrates the cheese.

Available in various sizes, including the new version 125 g, 250 g, 1 kg.

## Organoleptic characteristics

**Aspect and texture:** external bag of white stringy paste, pure semi-liquid inside

**Taste:** fresh, milky with traces of cream and slightly acidic milk

**Serving suggestions:** white wines and lagers. Red tomato preserve.

Ciabatta bread, pasta without sauces

## Technical characteristics

**Milk:** full fat, pasteurized + cream, cow's milk

**Production method:** artisan

**Paste:** stringy

**Salting:** in brine

**Ripening:** none

**Production period:** throughout the year

**Fats:** 60 % F-Dm



Allevatore di Formaggi

**Weight:** 0.3-0.4kg

**Dimensions:** 10-12 cm diameter

**Producers:** dairies from Andria and Corato (Apulia)

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.