

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



Formaggi per Tradizione

Weight: 0.3-0.4kg

Dimensions: 10-12 cm diameter

Producers: dairies from Andria and Corato (Apulia)