Burrino del Molise



Description

Burrino del Molise, also known as **Manteca**, is a dairy specialty rooted in an ancient and ingenious butter preservation technique traditionally practiced by shepherds in the inland areas of Southern Italy.

This preparation consists of a core of fresh butter, carefully sealed inside a protective casing of stretched curd. This method, by preventing contact with air, not only guaranteed the butter's prolonged preservation for several weeks, but also allowed its flavor profile to develop and enrich.

Today, Burrino (or Burriello) and Manteca (a term of Spanish origin meaning 'butter') are produced in numerous regions of southern Italy, representing a living testament to this tradition. "Burrino del Molise" is one of the most prized regional expressions of this particular process.

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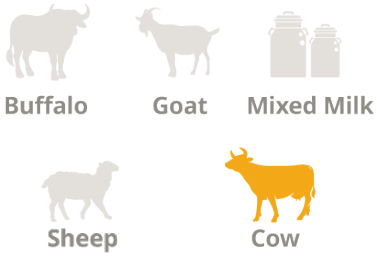
Characteristics

Characteristics

Region



Milk Origin



Appearance

External pocket of white or straw-coloured stretched curd, internal pocket of butter

Taste

Buttery, also transmitted to the cheese that covers the butter

Pairings

White wines, light beers. Red tomato jam. Ciabatta, bruschetta, and pasta without tomatoes.

Technical specifications

- **Milk:** cow's milk, raw milk and butter, whole milk
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** optional
- **Production:** all year round
- **Fat:** 60-70% MGSS
- **Weight:** 5 kg
- **Dimensions:** diameter 10-12 cm
- **Producers:** cheesemakers from Molise and Puglia
- **Whole Cheese Code:** 1113340
- **Cutted Cheese Code:** n/a