



Allevatore di Formaggi

## Stracciatella



### Description

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Stracciatella is a skillfully blended combination of cream and small mozzarella scraps (called "lucini"). This extraordinary product, typical of some regions of Southern Italy (particularly Molise, Puglia, and Basilicata), is one of the dairy products today processed using an artisanal method that guarantees a unique and extremely high-quality product. [guffanti\_pdf\_button]

### Characteristics

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#### Region



Puglia

#### Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

#### Appearance

white stretched curd with the addition of pure white cream

### **Taste**

fresh, lactic, with notes of cream and slightly acidified milk

### **Pairings**

White wines, light beers. Red tomato jam. Ciabatta bread, plain pasta.

## **Technical specifications**

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- **Milk:** cow's milk, pasteurized milk and cream, whole milk
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** in pasta
- **Seasoning:** absent
- **Production:** all year round
- **Fat:** 60% Mgss
- **Weight:** 250 gr - 1 kg
- **Diametro:** variable according to the typology
- **Producers:** cheesemakers from Andria and Corato
- **Whole Cheese Code:** 0902559 (1 kg) – 0902562 (250 gr)