Fiordilatte

Description

Traditionally, the name Mozzarella is reserved for fresh stretched-curd cheeses made from buffalo milk. The term Fiordilatte refers to the well-known and widespread stretched-curd cheese made from cow's milk. This was introduced a few decades ago to compensate for the scarcity of buffalo milk. Fiordilatte is available in the classic round shape, but also in oval or braided shapes. The latter can be preserved longer by smoking. Production is not limited to industrial production, but also includes artisanal businesses where hand-stretching ensures a texture that is not rubbery or tough. [guffanti_pdf_button]

Characteristics

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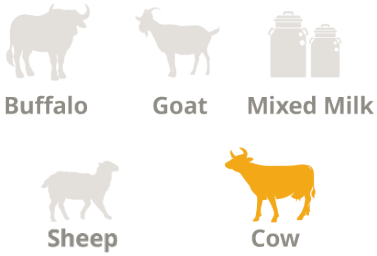
Region

Milk Origin



Appearance

White, compact, soft paste that oozes whey

Taste

Delicate, fresh, lactic

Pairings

White wines, light beers. Blueberry compote, orange marmalade, acacia honey. Ciabatta bread.

Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** absent or after smoking
- **Production:** annual
- **Fat:** 40% Mgss
- **Weight:** variable
- **Diametro:** variable
- **Producers:** cheesemakers from different regions of Southern Italy
- **Whole Cheese Code:** 0907507 - 0907544 - 0907597 - 0907574