Burrata



Description

Burrata is a renowned Italian fresh cheese, particularly prized for its dual texture. It features an outer shell of soft, stretched curd, similar to that of fiordilatte mozzarella, enclosing a creamy center. This filling is made of fresh cream mixed with lactic acid bacteria and shreds of the same stretched curd, also known as "lucini" (which, together with the cream, make stracciatella).

Depending on tradition and seasonal availability, Burrata can be further wrapped in green leaves, such as asphodel (sometimes called "vizzo" locally). This not only preserves its moisture and freshness, but can also impart a characteristic, light, pungent aroma.
[guffanti_pdf_button]

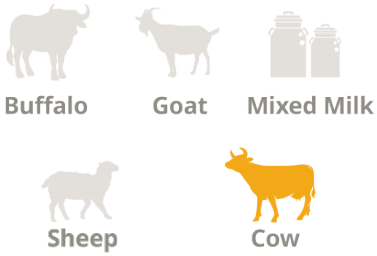
Characteristics

Characteristics

Region



Milk Origin



Appearance

External sac of white spun paste, semi-liquid interior of white color

Taste

Fresh, milky, with notes of cream and slightly acidified milk

Pairings

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

Technical specifications

- **Milk:** cow's milk, pasteurized milk and cream, whole milk
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** absent
- **Production:** all year round
- **Fat:** 60% Mgss
- **Weight:** 3-0, 4 kg
- **Diametro:** diameter 10-12 cm
- **Producers:** cheesemakers from Andria and Corato
- **Whole Cheese Code:** 0902570 - 0902578 - altri codici
- **Cutted Cheese Code:** n/a