

# Burrino del Molise



## Source

- Abruzzo
- Basilicata
- Calabria
- Campania
- Molise
- Puglia

## Type of milk

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This was originally a method devised by the shepherds in some of the internal southern Italian areas to keep butter. Sealed inside a sack of stringy paste and uncontaminated by the air, it could keep unaltered for many weeks, acquiring additional flavour in the meantime. It is commonly produced throughout southern Italy and is occasionally called Manteca ('butter' in Spanish) or Burrino (small butter) or Burriello (a variation of the former).

## Organoleptic characteristics

**Aspect and texture:** external sack of white or yellow stringy paste, butter inside

**Taste:** buttery, penetrating the external cheese layer

**Serving suggestions:** White wines, lagers. Red tomato preserve. 'Ciabatta' bread, bruschetta and pasta without tomato sauces

## Technical characteristics

**Milk:** full fat, raw + butter, cow's milk

**Production method:** artisan

**Paste:** stringy

**Salting:** in brine

**Ripening:** optional

**Production period:** throughout the year

**Fats:** 60-70 % Mgs



Allevatore di Formaggi

**Weight:** 0.5 kg

**Dimensions:** 10-12 cm diameter

**Producers:** dairies from Molise and Apulia

**Whole cheese code:** 1113340

**Cutted cheese code:** n.d.