



Smoked Filled Braid Scamorza DeMagi

These big braids of ham and olive stuffed scamorza paste are made of spun-paste cheese of whole pasteurised cow milk. Scamorza is like mozzarella past, only drier. After the paste has been made it is first rolled flat to lay the ingredients for the filling (ham and olives or other ingredients) on it, it is then rolled into a 5 cm diameter roll, and finally it is braided. The braids are put in cold water to cool, then in brine for half an hour, and finally cold-smoked (with Beechwood chips, below 18°C), to acquire the distinctive aroma and flavour. Can be eaten cold with tomatoes, green salad and any vegetable, however, for best results we recommend using it for warm dishes, if smoked it confers a unique aroma to any dish.

Ingredients: whole cow MILK, salt, rennet and smoke.

Weight: it depends on the size which usually goes from 2 to 5 kg.

Packing: in a Styrofoam box.

Shelf life of packed product: 20 days.

ALLERGENS: MILK and MILK protein.

Cheese characteristics:

SHAPE: braid.

EXTERNAL FEATURES: the medium consistency skin is smooth, glossy and uniform. The colour is intense amber.

INTERNAL FEATURES: the paste is creamy white, stringy and soft, when cut it is uniform and even and the stuffing is visible.

ODOR: it carries an intense smoky scent from the natural smoking process.

FLAVOUR: tasty, mildly salty and pungent due to the smoking process. The ingredients of the stuffing will also affect the flavour.

Availability: all year, but must be ordered.

Food pairing: for best results, we recommend serving it warm, either warming it up in the oven, microwave or in a pan, as long as it is warm.

Wine pairing: very tannic red wine.

Code 15016 **Weight** Kilo **Packing** Styrofoam box **Weight per piece** from 2 at 5 kg **Pieces per box** 1 piece **Storage** Refrigerate from 0°C at +4°C
Transportation Refrigerate from 0°C at +4°C **Product life in sealed packing** 20 days **Minimum order** 1 piece