



Burrata

Cod.: 15000

Every single step of the process to make BURRATA and STRACCIATELLA, is completely manual and only whole pasteurised cow milk is used. The process is identical to Fior di Latte but Burrata is made by forming a shell or bag which will then be filled with STRACCIATELLA (the ripped bits of mozzarella dough).

First we form a thin sheet of dough to contain the filling, after it is filled, it is closed at the top to form a small bundle, and finally it is given a roundish shape and tied at the top to form a sort of tuft or clump, the entire process is carried out by hand.

The Burratas are immersed in brine for a few minutes to give the right amount of saltiness and then run under cold water for about 20-30 min. to give them firmness.

Ingredienti / Ingredients / Ingrédients:

Cow milk, cream, salt, and rennet. ALLERGENS: MILK and MILK protein

Category

Cheese
Selection
The fresh

Unità di misura / Unit of measurement / Unité de mesure:
Kilo

Tipo di confezione / Package Type / Type d'emballage:
In a bag wrapped in leaves

Type of milk

Cow

Peso per confezione / Weight per piece / Poids par pièce:
350 grams

Milk treatment

Pasteurized milk

Confezioni per collo / Pieces per box / Pièces par colis:
2 trays with 6 burrate

Availability

To order

Conservazione / Storage conditions / Conservation:
Refrigerate from 0°C to +4°C

Rennet

Animal

Mezzo di trasporto / Transportation / Transport:
Refrigerated from 0°C to +4°C

Edible crust

Without crust

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
9 days

Ordine minimo / Minimum order quantity / Commande minimum:
1 box (2 trays)

Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:

Grassi / Fat / Gras:

di cui acidi grassi saturi / of wich saturated fatty acid / Dont acides gras saturés:

Carboidrati / Carbohydrates / Hydrates de carbone:

di cui zuccheri / of wich sugars / Dont les sucres:

Proteine / Proteine / Protéines:

Sale / Salt / Sel: