



Codice prodotto: 15021

Truffle Burrata

This is a new burrata and a variation of the classic one to offer our customers something new and surprising! Burrata is a spun paste fresh cheese, similar to mozzarella with a softer and stringier consistency. This cheese is typical of Murgia, a region in Puglia, and specifically from Corato (Bari). This is a sweet, buttery cheese with white skin that is smooth and glossy. Grated truffle is mixed with the stretchy strings of paste that are inside it. This burrata is hand made from beginning to end.

Categoria

Cheese
Selection
The fresh

Tipo Di Latte

Cow

Reperibilità

To order

Caglio

Animal

Edibilità Crosta

Without crust

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

Kilo

Tipo di confezione / Package Type / Type d'emballage:

In a bag wrapped in leaves

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

250 grams

Confezioni per collo / Pieces per box / Pièces par colis:

2 trays with 8 burrate

Conservazione / Storage conditions / Conservation:

Refrigerate from 0°C to +4°C

Mezzo di trasporto / Transportation / Transport:

Refrigerated from 0°C to +4°C

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)