Mozzarella di Bufala Campana & more

TRECCIA DI MOZZARELLA



Ref: CHE-04

3 sizes available: 250g, 500g, 1000g

We import our mozzarella di bufala (also called buffalo mozzarella) from Italy twice a week so you always get it fresh! Buffalo mozzarella is a mild, fresh, stretched-curd cheese made of very thin layers. It has an elastic texture at first and then it becomes softer and deeper in texture as it matures. Rich in calcium and high in protein and lactic flora substances, and with a high vitamin and mineral salt content, buffalo mozzarella is highly nutritional. Treccia Buffalo mozzarella is made in the same way as our classic buffalo mozzarella, and is therefore packed full of nutritional goodness, however it comes in the form of a plait!

The Producer

Caseificio Ponte di Legno is a small producer located in Amaseno (FR) in Lazio region. Currently, about 500 buffalos are used for the production of mozzarella cheese, knots, braids, fresh ricotta and smoked, cheeses, scamorza, caciocavalli, smoked mozzarella, ricotta dried, smoked cheese, first white salt, spiced or seasoned, and the creamy cheese. The whole production is made exclusively with 100 percent of buffalo milk that is handcrafted raw without pasteurization.

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