Mozzarella di Bufala Campana & more

BURRATINA DI BUFALA



Ref: CHE-03/1

Weight: 150g/pcs, 4pcs/bag

Burratina is a cheese made of spun dough of buffalo cheese with a ball of butter in the middle. The butter is made with the remaining whey from the cheese dough production, and is separated and given a round shape. During the production of the cheese dough, little dough sacks are made with butter in the middle. The name depends on the shape; when it's small with a little head it's called burratina and when it's large and completely round it's called burrata.

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.

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong