Mozzarella di Bufala Campana & more

RICOTTA DI BUFALA



This rich fresh cheese is slightly grainy but smoother than cottage cheese. It's white, creamy and has a slightly sweet, mild flavor. Most ricotta cheeses are made from the whey drained off while making other cheeses such as mozzarella and provolone. The word ricotta means re-cooked and is derived from the fact that the cheese is made by heating the whey from another cooked cheese.

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.

Ref: CHE-BUF

Weight: 250g/pcs

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