Mozzarella di Bufala Campana & more

SCAMORZA DI BUFALA - DRIED BUFFALO MOZZARELLA



Ref: CHE-12

Weight: 250g/pcs, 500g/bag

Scamorza is a cheese made with buffalo fresh milk. The Scamorza owes its name to the shape, from the verb "Scamozzare" which means "to remove a part." It is a product with an elastic dough and uniform pale yellow colour. Its crust is thin, pale yellow in colour. Its flavour is predominantly sweet.

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