Mozzarella di Bufala Campana & more

MOZZARELLA AFFUMICATA



Smoked Mozzarella

Smoked Buffalo Mozzarella is a version of "classic" Buffalo Mozzarella. It is subjected to smoke with a natural process and it is called "buffalo mozzarella smoked". The smoking is done in the traditional manner: the mozzarella are tied in pairs on a stick resting on the bricks. The smoke is produced with bay and laurel.

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-02

Weight: 250g/pcs, 1kg/bag

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