

Bocconcini Mozzarella of Bufala



Bocconcini Buffalo Milk Mozzarella is a type of mozzarella cheese made from the milk that comes from Italian Mediterranean buffaloes. It is a dairy product traditionally produced in Campania, particularly in the provinces of Caserta and Salerno. Mozzarella is one of the only few cheese variants you will encounter on a regular basis that's made from the milk of water buffalo. In fact, most people who encounter buffalo milk mozzarella don't even recognize that what they are consuming is actually made from buffalo milk. Usually, people assume it's as closely related to buffalo as Buffalo wings are. But in fact, the highest, premium-quality mozzarella in the world is in fact made from the milk that comes from water buffaloes, and it's a hands-down, truly superior product, compared to mozzarella made from cow milk.

The word "mozzarella" stems from the old method called "mozzare," which means "cutting by hand," which is still the preferred method practiced by mozzarella cheese producers today. By cutting a piece of curd with your hands, detaching the individual mozzarella with your index fingers and thumbs. This is how the standard rounded shape of the mozzarella is obtained. Like most mozzarella variants, Buffalo Milk Mozzarella is prepared the same way. Bocconcini Buffalo Milk Mozzarella is recognized for its versatility and elastic texture. Moreover, it is often called "the queen of the Mediterranean cuisine," "white gold," or "the pearl of the table."

Mozzarella di Bufala Campana is an easily digestible cheese, with reduced lactose and cholesterol content. It is an excellent source of protein with a high biological value, accompanied by a moderate intake of fats. In addition, the cheese supplies high quantities of calcium, phosphorus and water-soluble vitamins such as B1, B2, B6, and Niacin. The digestive system of water buffaloes permits them to turn low-grade vegetation into rich milk which, due to its higher percentage of solids, provides higher levels of protein, fat, and minerals than cow milk.

Watch video how they are made: <https://www.youtube.com/watch?v=AKxURe2eBr0>