

Burrata Cheese



FEATURES OF BURRATA CHEESE

It's a delicate, almost sweet cheese that melts in your mouth. It is shaped like a little bag, where the outside is a layer of mozzarella and the inside a mixture of mozzarella threads and fresh cream. It has a knot on the top and when it is cut, it spills over onto the plate. The peculiarity of the cow milk is that it is richer in protein since it does not have carotene (a yellow pigment found in cow's milk), buffalo burrata is whiter. It should be kept cold and bathed in whey until it is eaten, otherwise, it will dry out. Its shape and structure are the most characteristics of this fashionable food since it consists of a round-shaped bag that is kept submerged in serum until consumption and that inside is much creamier or buttery since it is burrata itself with flavor cream and cheese mixture.

The outer bag is curdled milk or cheese paste that is dipped in whey once it is filled with a mixture of spinning pasta or mozzarella and cream. It is native to southern Italy and made from cow's milk, although there is also buffalo milk, currently, it is produced trying to resemble the original version in different countries. We curry the one from Italy and also we have Burratina domestic!

Both Outstanding!