

Fiordilatte



Source

- Basilicata
- Calabria
- Campania
- Puglia

Type of milk

- Cow

Whilst the name 'Mozzarella' is traditionally reserved for fresh stringy cheese made exclusively from buffalo milk, the expression 'Fiordilatte' (for which denomination of protected origin –DOP – status has been requested) indicates a much more widely available and well known cow's milk version introduced over the past few decades due to the scarcity of buffalo milk. It is produced in the classic round format and as small ovals or 'plaits' (the latter can be preserved for longer by a smoking process) both industrially and by artisan cheese makers where the hand drawing of the paste ensures a less 'rubbery' and leathery outcome.

Available in various sizes, including the new version 125 g in cup (0907549)

Organoleptic characteristics

Aspect and texture: white, compact and soft paste, weeping serum

Taste: delicate, fresh and milky

Serving suggestions: White wines, lagers. Blueberry jam, marmalade, acacia honey. Typical 'Ciabatta' bread

Technical characteristics

Milk: full fat, raw or pasteurised cow's milk



Allevatore di Formaggi

Production method: artisan and industrial

Paste: stringy

Salting: in brine

Ripening: none unless smoked

Production period: annual

Fats: 40 % F-Dm

Weight: variable

Dimensions: variable

Producers: dairies from various regions in the south of Italy

Whole cheese code: n.d.

Cutted cheese code: n.d.