

Stracciatella



Source

- Puglia

Type of milk

- Cow

Stracciatella is made with an extraordinary meeting of stringy paste similar to that of 'fiordilatte' with cream mixed small off cuts (called 'lucini') of mozzarella.

Organoleptic characteristics

Aspect and texture: white stringy paste, pure semi-liquid cream

Taste: fresh, milky with traces of cream and slightly acidic milk

Serving suggestions: white wines and lagers. Red tomato preserve.

Ciabatta bread, pasta without sauces

Technical characteristics

Milk: full fat, pasteurized + cream, cow's milk

Production method: artisanal

Paste: stringy

Salting: in paste

Ripening: absent

Production period: throughout the year

Fats: 60 % F-Dm

Weight: 250 gr - 1 kg

Dimensions: variable according to the quantity

Producers: dairies from Andria and Corato (Apulia)

Whole cheese code: 0902559 1 kg - 0902562 250 gr

Cutted cheese code: n.d.