

Cheesella

Source

- Campania

Type of milk

- Buffalo
- Cow



What happens when two spectacular dairy traditions meet? When the legendary Mozzarella (made with Water Buffalo milk) is literally preserved in the rich stringy pasta of Caciocavallo (from cow's milk)? Basically when do you marry buffalo's milk and cow's milk pasta? Fresh and seasoned? One answer, the news of 2020: the fabulous CHEESELLA.

A novelty with more than 200 years of history behind it.

(Re) discovered by Guffanti!

Organoleptic characteristics

Aspect and texture: straw-colored paste, light and uneven due to the various pastes contained, straw-yellow skin



Allevatore di Formaggi

Taste: lactic, persistent and with buttery notes

Serving suggestions: White wines, light beers. Red tomato jam. Rye bread, artisan breadsticks.

Technical characteristics

Milk: Buffalo milk and pasteurized cow's milk

Production method: artisanal

Paste: stringy

Salting: dry

Ripening: minimum 10 days

Production period: For acid-presamic coagulation of buffalo milk and cow's milk previously pasteurized, forming, firming, salting and maturation of previously curdled pasta.

Fats: 27,1 g / 100 g

Weight: 0,600 - 0,700 kg

Dimensions: Diameter 9 - 12 cm

Producers: Dairyman breeder from Campania

Whole cheese code: 0907588

Cutted cheese code: 0907602 (1/2 wheel)