

BELGIOIOSO® BURRATA

THE BASICS

MAKE:	Soft
SUB MAKE:	Fresh or Unripened cheese: lactic or rennet set
POST-MAKE:	Wrapped, Rolled or Processed
SUB POST-MAKE:	Pasta filata
TYPICAL AGE PROFILE:	Unaged
APPROXIMATE WEIGHT(S):	225g / 8 oz.
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	No
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Known as the Queen of Cheese in Italy, burrata is a luxurious pocket of fresh mozzarella filled with stracciatella and heavy cream that literally overflows with milky flavour and silken texture. First developed in Puglia in the 1920s, sheets of mozzarella are deftly stretched and shaped, and as the maker cups their hands under the sheet of cheese, the resulting pocket is filled and tied off at the top.

The Auricchio family, Italian immigrants and BelGioioso's founders, decided they needed to make their own. The stracciatella interior is made by adding shreds of pulled fresh mozzarella curd to cream extracted from the whey that's been drained from the curds. Burrata is a regal nod to the family's Italian roots but pays full homage to the landscape of Wisconsin milk. Once this beauty was good enough for their table, they rolled out the red carpet for it in 2006, and the stream of awards began.

THE CHARACTER

Burrata is the epitome of fresh cheese. Its flavour notes of sweet cream and fresh butter are encased in a shimmering white ball with a skin stretched a centimetre thin.

PERFECT PARTNERS:

Pair burrata with fresh nectarines, snow crab, sesame seaweed snacks, Hojiblanca olive oil, and marinated artichoke heart. Sip it along with Rishi Grapefruit Quince sparkling tea, any of the more acidic and softly carbonated vinho verde wines, or an Aperol Spritz.