

BELGIOIOSO® STRACCIATELLA

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):	454 g / 16 oz. tub
DIMENSIONS:	N/A, N/A
GEOGRAPHICAL ORIGIN:	Wisconsin; United States
PROTECTED STATUS:	N/A
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	N/A
RAW/PASTEURISED MILK:	Pasteurised
COMMONLY ENCOUNTERED VARIATIONS:	None



THE STORY

Stracciatella is made by adding shreds of pulled fresh mozzarella curd to cream extracted from the whey that's been drained from the curds. BelGioioso's founders and Italian immigrants, the Auricchio family, wanted to share this taste of home while also making the most of Wisconsin milk.

In Italian, stracciatella translates as "little rags" and can refer to an Italian egg and lemon soup as well as a sweet cream gelato striped with shards of melted dark chocolate.

THE CHARACTER

Mild and milky, this tender fresh cheese is a spoonable delight.

PERFECT PARTNERS:

Enjoy stracciatella alongside fresh berries, pickled beets or spooned onto crusty bread with a twist of freshly ground black pepper or an emerald green leaf of arugula. Savor it with a tangy Gose, a Pinot Grigio, your favourite gin, green tea or hojicha.
