

FRESH MOZZARELLA CILIEGINE

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):	226g / 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
VEGETARIAN/ANIMAL RENNET:	Microbial
COMMONLY ENCOUNTERED VARIATIONS:	3 lb tub; Marinated; bocconcini; medallions; ovolini; perline; heart shaped; 8 oz mozzarella ball; 1 lb log;



THE STORY

Made fresh daily using milk piped from the milking parlour across the driveway to the vat, Crave Brother's fresh mozzarella ciliegine are cherry-sized balls of mozzarella perfection. Lounging in a simple brine, this award-winning cheese is a bite-sized Wisconsin nod to an Italian classic.

Established in 1980, Crave Brothers Farmstead Cheese is a trailblazer of modern farmstead cheesemaking in Wisconsin. Brothers Charles, George, Tom, and Mark Crave joined forces to create an award-winning, environmentally, and economically sustainable farm operation. Using the fresh, sweet, and abundant milk from their farm to make their mozzarella and mascarpone was an easy choice. It also helped that Debbie, wife of cheesemaker George Crave, had close family ties to Italy and a passion for good food. Over 25 years and more than 40 national and international awards later, they keep making great cheese.

THE CHARACTER

This shimmering white balls of fresh mozzarella with their brioche bun texture combine flavours of buttermilk ice cream, consommé, and rice cereal.

PERFECT PARTNERS:

Try this mozzarella with caramel popcorn, basil focaccia, spicy kale chips, or blistered cherry tomato pepperoni. Sip a pistachio cream ale, a sparkling orange wine, milk punch or guava Jarritos alongside each bite for even more fun.