

VELOCHEESE STRACIATELLA

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:	One to seven days
APPROXIMATE WEIGHT(S):	180g tubs
GEOGRAPHICAL ORIGIN:	Belfast, Northern Ireland
SPECIES OF MILKING ANIMAL:	Cow
BREED OF COW:	Friesian
RAW/PASTEURISED MILK:	Pasteurised cows' milk and single cream
VEGETARIAN/ANIMAL RENNET:	Animal
COMMONLY ENCOUNTERED VARIATIONS:	N/A



THE STORY

Davide Tani, founder of Velocheese, is originally from Cagliari in Sardinia, Italy, and studied cheesemaking in Puglia. He moved to Belfast with his Northern Irish wife in 2015 and started Velocheese, producing pasta filata cheeses, before going into business with local cheesemonger Indie Fūde. Together they have set up a dairy and shop at Banana Block – a museum, events space and small business hub in a historic linen mill in East Belfast.

Tani is passionate about engineering and cycling ('velo' comes from 'velomobile' – a type of bicycle car that he designs) and plans to deliver cheese in Belfast by bicycle.

The company's straciatella is normally used to fill burrata, but the blend of single cream and scraps of mozzarella is also available 'loose' in pots.

THE CHARACTER

Like Velocheese's burrata, the flavour is rich and creamy with a pleasing contrast in textures between the runny cream and the firmer scraps of mozzarella.

PERFECT PARTNERS:

As with his burrata, Tani recommends light white wines, such as Fiano, Malvasia Bianca or Verdeca. Straciatella works well on pizzas and in salads.