

# RICOTTA DI LATTE DI BUFALA BORGOLUCE



<b>CODE</b>	21065
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Raw Buffalo's milk
<b>WEIGHT</b>	280 g approx each one

Soft and delicate buffalo ricotta produced Borgoluce

<b>DESCRIPTION</b>	Buffalo ricotta produced with the whey remaining after the production of Borgoluce buffalo mozzarella
<b>APPEARANCE</b>	It has a white colour with grayish reflections, is compact but not dry
<b>TASTE</b>	Sweet, delicate, well balanced in salt and with intense lactic notes due to the use of self-made lactic starter which makes it unique
<b>PRODUCER</b>	Borgoluce - Susegana (TV) - Veneto
<b>OUR SELECTION</b>	It is produced exclusively with the whey obtained after processing the mozzarella, the supply chain is very short: the transformation of the milk takes place in the own dairy next to the stable. The processing is also completely traditional: no enzymes are used, but serum graft
<b>CURIOSITY</b>	Borgoluce is a company that has made eco-sustainability and biodiversity its mission: 1,220 hectares of pastures, woods, farms, cultivated fields, vineyards, orchards, canals, mills, dairies. An intact environment, owned by the Collalto family since the 12th century
<b>SUGGESTIONS</b>	Try it stuffed with basil pesto and confit tomatoes, covered with gomasio. For an original dessert serve it with layers of pear and chocolate and chopped hazelnuts. We recommend to serve it fresh but not cold