

Mozzarella di Bufala

The history of Mozzarella is linked to that of the water buffalo. Nobody really knows exactly when the first water buffaloes came to Italy, but one account claims that it was in the year 596 AD when they were brought across the Mediterranean. This oft-copied but never duplicated gem is a fresh, drawn-curd cheese made from whole buffalo's milk. Most people don't know what water buffalo milk tastes like, but upon one's first bite it is unmistakable that this legendary cheese is made from an unfamiliar milk. It is porcelain-white in color, spherical in shape, with a very thin, glossy, edible rind. Mozzarella di Bufala has a springy texture and a pleasantly sourish taste with a faint mossy smell, reminiscent of the humid grazing fields of Campania in southern Italy. If you've never had the real Mozzarella before, it's definitely time you tasted this sublime delicacy.

- Made from pasteurized buffalo's milk.
- Comes in a 7 ounce ball form.
- Vacuum-packed in its own brine-filled carton.



Item Code	Size
REFBUF	10/250 gr.

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