

## MOZZARELA DI BUFALA DOP CHEESE



Campania is home to mozzarella di Búfala which is a fresh cheese and has a tradition of 500 years.

The cheese is produced exclusively from the milk of buffaloes raised in the Campania area and recently the mozzarella di buffalo has been declared a World Heritage Site.

Cheese comes in many sizes and shapes, and is commonly sold dipped in whey when it has elastic texture and is softer, but can be found in other ways.

Because it is a fresh cheese it should be consumed within a few days and when the buffalo mozzarella is smoked it is called mozzarella affumicata.

Due to the high-water content mozzarella easily absorbs the flavors of other ingredients and seasonings.

Its soft texture yields interesting dishes and can be seasoned with herbs and olive oil and served with bread, in salads as in the classic Caprese Salad, in pizzas and gratin.