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LA CASA DEL FORMAGGIO

Bocconcini 1kg

Origin: South Australia
Classification: Artisan
Milk: Cow's Milk
Type: Fresh
Form: 1kg Tub
Item no: 705777



A delicate flavoured fresh stretched curd cheese with a soft milky texture.

This pasta filata is named after the kneading and spinning process which develops a finely-textured network of soft, stringy curds, the cheese is then formed into 'small mouthfuls' or bocconcini.

The traditional use of starter cultures to slowly develop a superior flavour in the curd sets this cheese apart from brands that rely on citric acid to speed up the acidification process. Milky with a delicate tangy finish, bocconcini can be served fresh or melted.

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