

LA CASA DEL FORMAGGIO

Cherry Bocconcini 1kg

Origin: South Australia

Classification: Artisan Milk: Cow's Milk

Type: Fresh
Form: 1kg Tub
Item no: 705776



Small cherry sized balls of stretched curd cheese, with a firm texture and delicate milky finish. Named after the kneading and spinning process which develops a finely-textured network of soft, stringy curds, this pasta filata is made with traditional starter cultures to slowly develop a superior flavour in the curd.

Milky with a delicate tangy finish, cherry bocconcini can be served fresh or melted.



