

## That's Amore Cheese Mini Burrata 1kg

Origin: Victoria Classification: Artisan Cow's Milk Milk:

Fresh - Stretched Curd Type:

1kg bucket Form: 707394 Item Code:



Giorgio Linguanti's love of fine food began when working in a small shop in Sicily that specialised in products from the nearby Aeolian Islands. On arriving in Melbourne in 2004, with a love of food and speaking only Italian, he turned his hand to cheese making and in 2008 That's Amore Cheese was born.

That's Amore Cheese sources Australian milk that is transformed into a variety of artisan cheeses at Giorgio's purpose built facility in Melbourne. Traditional recipes and methods are used and all his cheeses are Halal Certified, suitable for vegetarians and free from preservatives and artificial colours.

"The key to cheese making is love! This is true for everything you do, not just for cheese making. If you do everything with love, the results will be obvious - they've got to be good! This is why my company's name, That's Amore, means That's Love." - Giorgio Linguanti

Cow's milk is used to make this pasta filata or 'stretched curd' style of cheese. Pasta filata styles require skill and the ability to 'read' the cheese over each production step. First, fresh milk is pasteurised before non-animal rennet and starter cultures are added to transform it into a custard-like consistency. At just the right moment, this is carefully cut by hand, to separate the curds and the whey. The curd is next stretched, which allows it to be moulded into a delicate shell that envelopes a centre of Stracciatella. Soft and creamy in texture with fresh milky notes, it is ideal for tearing over pasta or serving in a fresh salad of rocket, lemon and anchovies.

Approximately 50-60g in weight and 16-18 Mini Burratas per 1kg bucket.

