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The very unique Italian cheese, Burrata!

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Italian cuisine has expanded far and wide beyond the realms of its local presence, to be now enjoyed by a global audience. What has helped it more is the fact that it has some of the most unique and best dishes to offer â€“ things that are hard to replicate at other places, even with the best of technologies! When we speak about such traditional Italian delicacies, Burrata, the traditional Italian cheese will surely top the list.

Burrata is one of the most unique Italian cheeses that is made up of buffalo/cow milk, renne and cream. In Italy, its main manufacturing zone is in and around Puglia where small localised factories specialise in producing burrata using techniques that have grown and prospered in those production catchment areas over the generations. To add to its uniqueness, burrataâ€™s production is mostly carried out manually by skilled craftsmen - a feature that makes it practically impossible to be replicated elsewhere.

The defining feature of the burrata is its freshness. It is made out of fresh mozzarella where the fresh mozzarella curds are dipped in whey or salted water and stretched and kneaded till they reach their optimal texture of stretchy strings of cheese. While the cheese it still hot, a pouch is formed with it and is stuffed with mozzarella left-overs and topped with cream creating the finished product, which we popularly call the burrata. Traditionally the burrata is wrapped with leaves of asphodel which not only adds a touch of tradition to its serving process but also acts as an indicator to the freshness of the cheese as the burrata should ideally be consumed when the wrapping leaves are still green.

By the look of it its quiet clear that the outer shell of burrata is mozzarella whereas the inner contains both, mozzarella and cream. Though traditionally, it was made from buffalo milk, but nowadays burrata is produced with cow milk, rennet and cream as well. If you are buying burrata, you will often find a small sack with a thin layer of mozzarella cheese with layers of mozzarella curd and cream in it. Thanks to its unique ingredients and texture, the burrata has a very less shelf life and is best enjoyed when consumed in its freshest state.

If you are not a resident of the production catchment area of burrata in Italy, leave alone outside the country, it can be very difficult to source this special cheese in its freshest state. But for those food-lovers living outside Italy and with a great passion for this very unique and traditional Italian cheese, an ideal, quick and optimal place to buy fresh Italian burrata, are the different online delis.

Before you select an online retailer to source the buffalo mozzarella from, it is advisable that you ensure that retailer is sourcing it directly from Italy and ensuring that it reaches you as soon as possible once that it has been manufactured. Apart from the contents on the retailer website, the blogs and forums can be a rich source of information helping you to validate your retailerâ€™s credibility prior to placing the order. The packaging has an impact on the perishability of the fresh burrata.

So make sure that the burrata you have order is high on quality and prime on freshness for an unforgettable meal of traditional Italian cuisine!

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Looking for the best quality a burrata for the Londoners has become easier than ever! If you want burrata sourced directly Italy at the quickest time possible you should shop at a www.nifeislife.com . There are more than 800 authentic Italian products available in this online deli that include the best quality cheeses , ham , pasta , sauces just to name a few at the most affordable prices !

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