



# You have been gifted a: Virtual Burrata Class!



If you already know the cheese Burrata, you know how delicious and irresistible this super-popular cheese can be! If not, you are in for a real treat!

Burrata is a specialty pasta filata (stretched curd) cheese where fresh mozzarella is formed into a pouch to hold stracciatella - strings of mozzarella soaked in heavy cream. The result is a decadent treat that is popular all over Italy and popping up in restaurants throughout the U.S!

In just a few steps you'll have created a dish that is one of the hottest items on restaurant menus!

Your Virtual Class experience includes:

- Our handmade, cultured mozzarella curd, shipped frozen (please store in the freezer upon arrival). Curd can be kept in the freezer for up to a year!
- Your gift-giver will forward you: emailed instructions on what you'll need at home for the class (salt, heavy cream, bowls, etc.) and a link to a password-protected page of our website with your on-demand class to enjoy a burrata lesson and step-by-step instruction with mozzarella expert Rynn Caputo!

Once you receive your kit, access the website at your leisure and enjoy your class!

Questions?

Contact [info@caputobrotherscreamery.com](mailto:info@caputobrotherscreamery.com) or 717-739-1091  
[caputobrotherscreamery.com](http://caputobrotherscreamery.com)