



## **BUFFALO MOZZARELLA**

Vannella Buffalo Mozzarella is a fresh, stretched cheese made with 100% buffalo milk on Eora country, Sydney, NSW.

### **Key Facts**

**Origin:** Marrickville NSW

**Milk:** Buffalo

**Rennet Type:** Non-animal rennet

**Style:** Fresh Curd

**Classification:** Artisan

**Shelf Life:** 7 days

**Goes well with:** fresh young white/rosé wines, caprese salad, pizza, bruschetta

**Similar cheeses:** Fior de latte, mozzarella

### **Details**

Vannella Buffalo Mozzarella is made from rich & creamy buffalo milk. It is porcelain white in colour with delicate milky texture and clean finish on the palate. Beneath the thick, stretched-curd skin, lies a milky heart that is smooth and rich, the texture slowly softening with age. Buffalo milk gives the cheese a richer, fuller flavour than cows milk, which is enhanced when combined with acidic flavours such as fresh tomato and a peppery olive oil. Best served at room temperature.

### **A little history about Vannella Cheese**

Vannella Cheese was born in the southern Italian town of Conversano, Puglia when founder Vito Minoia became apprenticed to a cheesemaker at age 16 and learned to make cheese and stretch curd by hand.

After working at some of Italy's best cheese factories, he returned to Conversano to marry Pina Vannella and start a family. Upon moving to Australia, they eventually settled in Sydney and established Vannella Cheese, blending quality and authenticity with their Italian traditions.

### **Dietary**

**Ingredients:** Pasteurised cow's milk, salt, cultures, animal rennet.

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