



**BURRATA
DI STEFANO
POMONA, CA**



DESCRIPTION:

Di Stefano, a young family owned dairy in southern California prides themselves on producing the freshest and most flavorful Burrata around. Burrata appears to be a ball of fresh cow's milk mozzarella, however once cut open, bountifully amounts of stracciatella and cream ooze from the innards. Burrata was first produced in the early 1900's in the Apulia region of Italy. It was a quietly kept secret until the 1950's when the masses started demanding this delicate treat. Generally it is believed that cheese factories first started producing Burrata as a means to rid themselves of the scraps of left over mozzarella.

ABOUT:

The Di Stefano's family heritage is rooted in the southern Italian region of Apulia. Di Stefano's dedication and commitment to excellence shines through with many international accolades and awards received over the last decade. Di Stefano produces a world class product, with an extended shelf life, while maintaining the flavor and texture of authentic burrata like you only find in Apulia.

SOLD AS:

4 oz. Ball



STYLE
FRESH COW'S MILK
PASTEURIZED
SOFT SHELL
CREAMY INTERIOR

HANDLING
KEEP REFRIGERATED
SERVE ROOM TEMPERATURE

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