

## AVAILABLE ALL STATES EXCEPT VIC

## RETAIL RANGE

- Fiore Di Burrata is a fresh mozzarella with a drop of seasoned cream in the centre. It is soft and spriny in texture with a clean milky lactic flavour with a delicate sweetness.
- Ricotta is soft and smooth in texture with a delicate flavour suitable for both sweet & savoury dishes. It has a low fat content.
- Available in Cow's milk and Buffalo milk
- Scamorza is made in the same way as mozzarella but is a drier and firmer cheese. This cheese melts well because it is less watery than fresh mozzarella. Also available in Smoked.
- Treccia is a traditional braided shape cheese made from fresh Fior Di Latte (Mozzarella). The perfect centrepiece at the table.
- Smoked Buffalo Mozzarella is lightly smoked that adds a deep rich flavour to the sweet, milky cheese.
- Caciotta Truffle is made with fresh cow milk cheese with black truffles. It has a nutty, truffle flavour with a semi soft and smooth texture.
- Ideal for antipasto, cheese platter, salads, pasta and with fruit. Ricotta perfect for tarts, cakes, cannoli filling, dips or simply stirred through your favourite pasta at the last minute.











Fiore di Burrata 175g x 12 - TAC05



Ricotta Delicata 200g x 12 - TAC06



Scamorza Bianca 250g x 20 - TAC07



Scamorza Smoked 250g x 20 - TAC08



Buffalo Ricotta 200g x 12 - TAC09



Trecce 125g x 12 - TAC12



Smoked Buffalo Mozzarella 125g x 12 - TAC13



Caciotta Truffle 300g x 12 - TAC16