

- PRODUCTS ARE AVAILABLE IN NSW, SA AND WA ONLY
- RETAIL RANGE
- Fior di Latte is a fresh semi-soft cheese with a creamy flavour. Extremely smooth and elastic in texture, and has a high moisture content. Also has a superb melting characteristics.
- Trecce is a traditional braided shape cheese made from fresh Fior Di Latte (Mozzarella). An eye-catching addition to complete a well-balanced cheese platter.
- Stracciatella is ultimate indulgence in the form of strips of Mozzarella bathed in cream. It is the perfect topping for pasta dishes or spread on a panino.
- 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.
- Ideal for antipasto, cheese platter, salads, pasta and with fruit









Fior Di Latte 125g x 12 - TAC04



Trecce 125g x 12 - TAC12







Scamorza Bianca 275g x 20 - TAC07



Scamorza Smoked 275g x 20 - TAC08

