



- AVAILABLE ALL STATES EXCEPT VIC
- FOODSERVICE RANGE
- All are made from cow's milk except Buffalo mozzarella.
- Buffalo mozzarella is made from the milk of buffalos. Its thin delicate skin hides beneath it the filamented layers of finely stretched curd. It has a clean milky lactic flavour with a delicate sweetness. It is higher in calcium, protein and lower in cholesterol than cow's milk.
- Traditional Ricotta is smooth in texture with a delicate sweet flavour. It is firmer than ricotta delicata. It has a low fat content yet maintains its creaminess texture.
- Scamorza is made in the same way as mozzarella. This cheese melts well because is less watery than fresh mozzarella. Also available in Smoked.
- Lavato is a semi-soft washed rind cheese (Taleggio style) is matured for 4-6 weeks. This cheese combines the beauty of a pale orange rind with a golden centre and a wonderful wild aroma.
- Ideal for antipasto, platters, salads, on pizza and various side dishes. Ricotta also perfect add in lasagne, cannelloni, cassata, cheesecake, ravioli & dips.



Buffalo Mozzarella
1kg x 4 - TAC22



Ricotta
1kg x 8 - TAC24



Scamorza Bianca
1kg x 16 - TAC25



Scamorza Smoked
1kg x 16 - TAC26



Lavato
2.5kg R/W x 1 - TAC27

