



Italy

# BURRATA MICHELANGELO

Burrata is an Italian delicacy made from cow's milk. This fresh cheese is made up of an outer layer of solid *mozzarella* and a creamy inside texture, which results from mixing cream and stracciatella, which is not the ice cream of the same name; in this case, *stracciatella* is mozzarella cut into small pieces (*stracciato* means "chopped" in Italian). It is named after its exceptional soft and creamy texture, which is similar to butter ("burro" in Italian). When cutting the outer bag of mozzarella, the juicy interior spills over onto the dish, releasing all its delicate flavour, with almost sweet nuances.



## TRADITIONAL SPECIALTY

A MILD AND EXTRACREAMY FLAVOUR  
EVERYONE LIKES



Burrata 120g



Puglia  
Italy

Located in the "heel" of the boot that forms Italy's map, Puglia is a dry climate region that is exposed to both the warm winds of Africa and the east as well as the cold winds from the northeast. An area of great agricultural and livestock relevance, its beautiful landscape of olive trees, almond trees and vines is typically Mediterranean and has few rivers, although it boasts abundant groundwater, which is filtered through its characteristic limestone soil, which gushes to the surface, when it approaches the sea.

## History and production

The origins of burrata are well documented, as they are very recent compared to those of other cheeses. Most sources date them back to 1956, when Lorenzo Bianchino, a farmer in the city of Andria (Puglia), came up with the idea of creating a bag with mozzarella to put the leftovers of that cheese and cream inside for them to be used subsequently. The result was so handy and delicious that it soon spread and became a regional specialty.



The reaction of the best Italian cheesemakers, who are committed to the internationalisation of the country's best cuisine, top quality products and artisanal production, such as Michelangelo, was to include burrata among their products.



The company produces this variety manually from the best raw material. It even offers an option with truffle bits, which adds a more intense touch to the extraordinary flavour of this soft white cheese.

## PAIRING

**Accompany with:** cherry tomatoes with balsamic vinegar, basil and extra virgin oil; roasted peppers, toasted walnut bread and Maldon salt; dried tomatoes, olives, corn salad and balsamic vinaigrette; sautéed artichokes, red pesto and nuts; toast with grilled vegetables and romesco sauce; truffles and artichokes; sautéed or raw mushrooms as carpaccio; veal carpaccio with capers, rocket and lemon; grilled asparagus; roasted or grilled aubergine.

**Wine:** fruity white, Chardonnay type. Cava or champagne. Mild red wine or classic Chianti.

**Beer:** mild Ale type.



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## Storage and usage tips:

Burrata comes in its brine to maintain all its aroma and flavour. It should be ideally eaten fresh at room temperature, as it hardly needs any accompaniment. A little salt and black pepper, a drizzle of extra virgin olive oil is what it takes to taste burrata in all its glory. It is also delicious on a salad, with cherry tomatoes and rocket, or it can be the main ingredient of a tasty pizza.

### CUT

Preferably serve whole

Thick slices

Cut into fourths



### HOT

• Sauces or creams (with blender)

• On a hot pasta dish

• Warm on a winter salad, uncut, briefly heated in the oven or microwave oven and always well drained.

### COLD

• Salads  
• Starters

## RECIPES:



### INGREDIENTS

- 2 Burratas
- 4 garlic cloves
- 8 tablespoons chopped nuts
- 400 g spinach
- 2 tablespoons pecan nuts
- 4 dried apricots
- 2 tablespoons raisins
- 2 tablespoons pine nuts

👨‍🍳 Easy | 👤 Serves 2 | 😊 Suitable for children

### PREPARATION

Slice the garlic. For the chopped mixture, chop the nuts, apricots and raisins and mix with the pine nuts and oil. Brown the garlic with a little oil in a pan. When golden brown, add the spinach and mix quickly to prevent the garlic from burning.

Cook for a minute and season with salt.

Serve the spinach hot in the middle of a dish with the burrata on top and the chopped mixture on the burrata and around the spinach.

### NOTES

Burrata is at its best if left at room temperature for a while before serving, although it does become a little more fragile and needs to be handled with care.

### INGREDIENTES

- 2 Burratas
- 2 artichoke hearts
- 1 garlic clove
- Extra virgin olive oil
- 40 g rustic bread
- 1 teaspoon oregano
- 40 g seeded pomegranate
- 20 g rocket salad
- 10 g toasted pumpkin seeds
- 10 g toasted sunflower seeds
- 1/2 tablespoon of lemon juice
- Salt and pepper

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### PREPARATION

Cut the burrata into three slices and place in a colander to drain the liquid for 10 or 15 minutes.

Remove the outer leaves of the artichokes and finely slice the hearts.

Crush the garlic clove with skin and place in a pan with a little olive oil, the artichokes and a pinch of salt. Cook with the lid on over a medium heat, stirring occasionally until golden brown.

Cut the bread into dice and mix with 2 tablespoons of olive oil and the oregano. Place on a tray and cook in the oven at 170°C for 12 minutes or until golden brown.

Seed the pomegranate.

### ASSEMBLY

In a bowl, mix the pomegranate seeds, rocket, pumpkin and sunflower seeds and croutons, and dress with the lemon juice, extra virgin olive oil, salt and pepper. Make a bed with the salad in the centre of the plate and on top intersperse the three pieces of mozzarella with two layers of sautéed artichokes, seasoning each piece of burrata with salt and pepper. Finish by drizzling olive oil over the burrata.

### NOTE

Out of season of artichokes, they can be replaced by slices of baked roasted eggplant with olive oil, or grilled. Pomegranate can be replaced by tomatoes in summer.



**BURRATA, SAUTÉED ARTICHOKES AND ROCKET SALAD, POMEGRANATE, CROUTONS AND SEEDS**

VIDEOS OF THE RECIPES ARE AVAILABLE ON OUR APP



AND ALSO ON [www.iberconseil.es](http://www.iberconseil.es)