

*Di Stefano*

# burrata

*Alla Panna*



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Di Stefano burrata is handmade with passion and dedication!

A luscious filling of stracciatella blended with Italian panna is encased in a sheet of fresh mozzarella. Like jewels in a drawstring pouch – a little ball with a big surprise inside - delicate, delicious and very decadent!

Di Stefano, a young family owned dairy in Southern California has a lifetime of experience, tradition and passion for making cheese. This boutique-style artisan cheese company is dedicated to making burrata only and ensures it is the most authentic available in the US.

The Bruno family introduced the North American palate to burrata in 1993. With family heritage rooting in the southern Italian region of Puglia, their dedication and commitment to excellence is shining through an accolade of international awards and prestigious seals collected over the past 10 years.



Pack Description	12 / 4oz	6 / 8oz
Item Code	1010	1008
Gross Weight	3.75 lb	3.75 lb
Net Weight	3 lb	3 lb
Case Dimension	10.5" x 7" x 3.75"	10.5" x 7" x 3.75"
Ti x Hi	24 x 10 = 240	24 x 10 = 240



## our difference

- **the most authentic in the United States**
- **our filling is a blend of imported Italian panna & true stracciatella**
- **shelf life: 30 days, unopened and refrigerated at 37°F**

## simple ideas

- **add to fresh tomato & basil for a twist on the classic caprese**
- **spread on a sandwich or wrap**
- **serve with crusty bread, salt & olive oil or atop crostini as an appetizer**
- **toss with cooked pasta, fresh tomato, basil, olive oil, salt & cracked black pepper**
- **use as a pizza topping**
- **on top of any sweet wafer biscuit with orange marmalade, chopped crystallized ginger and orange zest as a dessert**



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