

As Seen In the July/August 2018 Issue of

COOK'S ILLUSTRATED



Tasting Burrata

Imagine slicing open a tender ball of fresh mozzarella to find a luscious, thick cream teeming with plush bits of curd. A mozzarella offshoot, burrata is made in much the same way, but before the ball is twisted and sealed, it's stuffed with a mixture of curd and cream. Cheesemakers in the Puglia region of Italy began making burrata in the early 20th century as a way to use up leftovers from the production of fresh mozzarella. Then, around the turn of the century, artisanal cheesemakers in the United States started crafting their own versions; large manufacturers eventually followed suit. We wondered if any domestic supermarket options could deliver the luxurious experience we associate with burrata, so we rounded up four nationally available products priced from \$3.80 to \$6.50 for 8 ounces. We sampled them plain and in our recipe for Heirloom Tomato and Burrata Salad with Pangrattato and Basil.

We immediately noticed the cheeses' varying ratios of shell to filling. Lower-ranking cheeses had thinner shells that disappeared into the filling (our least favorite was less than 20 percent shell). By comparison, our top two products had an equal amount of hefty shell and soft filling, which provided a nice textural contrast. Tasters also liked clean, milky, slightly salty flavor and favored products with at least 80 milligrams of sodium per serving. Our winner, Lioni Burrata con Panna, was bright-tasting and nicely salted, with a thick, luscious cream that tasters loved. It was lauded for its "luxurious," pillowy texture and fresh dairy flavor—proving that it is possible to get high-quality burrata from the supermarket. —Lauren Savoie

WINNER

LIONI Burrata con Panna

INGREDIENTS: Pasteurized whole milk, cream, starter, cheese cultures, vegetable rennet, and salt

SODIUM: 80 mg **PERCENTAGE FILLING:** 48% **PERCENTAGE SHELL:** 52%

COMMENTS: "This is mozzarella from heaven," said one taster about this "buttery," "rich" product. Tasters singled it out as the "creamiest" and "saltiest" of the bunch. It also had a distinct shell, with a "balanced" amount of "thick" filling.



Tasters Loved Lioni's Burrata...

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Senior Editor, Tastings & Testings