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FRONT BURNER

How to Improve Upon Burrata? Add Truffle

A new burrata from the New Jersey cheese manufacturer Lioni Latticini adds earthy black truffles for extra flavor.



By **Florence Fabricant**

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The delectability of this burrata from Lioni Latticini in Union, N.J., is enhanced by the earthiness of black truffles. It's sold at Murray's Cheese in containers that hold two four-ounce balls. Serve it with a drizzle of honey. The shelf life is very brief, so use it without delay.

Lioni Truffle Burrata, \$8.99 in Murray's shops, \$11 from murrayscheese.com.