



# Burrata



**Farm/Company:** Gioia Cheese

**Cheesemaker:** Vito Girardi

**Proprietor:** Vito Girardi

**City, State:** South El Monte, CA

**Region:** West

**Country:** U.S.A.

**Milk:** Pasteurized Cow

**Rennet:** Vegetarian

**Rind:** None

**Texture:** Soft

**Aging:** Fresh

**Size:** 16 ounces

Gioia is a family creamery in Los Angeles, California that specializes in Italian cheeses made from Vito Girardi's family recipes. Gioia is famous throughout the L.A.-area as a prominent cheese maker, who supplies their wares to a wide range of upscale local restaurants.

Because cream and the remnants of Mozzarella are combined in a baglike expanse of pulled curd to make this sumptuous cheese, Burrata is known as a pasta filata (pulled or spun curd) cheese. The curd is then twisted to fully enclose the fresh cheese. Burrata is creamy and rich and should be eaten within a few days of being made.

Tomales Bay Foods  
Wholesale  
707.789.9433

Cowgirl Creamery  
Mail Order  
866.433.7834

*Information from the Library of Cheese*  
[www.cowgirlcreamery.com](http://www.cowgirlcreamery.com)

