



### It's All About the Burrata Baby....

For those of you who've tried it, this is one of those cheeses you lay in bed thinking about at night. It's perfect all on its own just eaten with a spoon. Or scooped onto bread with a drizzle of olive oil and sea salt. Or atop grilled or roasted asparagus or carrots. Or mixed with pickled beets. Or on breakfast toast with guava jam. (That last one might sound weird, but that's how John eats it!) In fact, this cheese just got a lovely shout out in the recent Texas Monthly article on Congress.



We're talking about the one and only BURRATA - and not just any burrata, but the Burrata we get shipped in fresh weekly from [Gioia](#) in El Monte, California. Burrata, akin to mozzarella, is in the pasta filata (or "stretched curd") cheese family and originates in the Apulia region of Italy (the heel of the boot). Formed by hand, burrata is essentially hot mozzarella curd that is massaged into a smooth ball and then flattened into a disc.

The heavenly part? Cream filling is added to the center of the disc and the sides of the mozzarella are artfully stretched around it and tied off in a knot at the top (like tying a balloon). That bit is torn off, leaving a smooth, round ball of mozzarella filled with creamy goodness in the center. Crafted by skilled artisans, the entire process takes less than ten seconds. If overstretched, the curd becomes chewy and a little too toothsome.

That being said, not all burrata are created equal. Ours is made by third generation cheesemaker Vito Girardi who grew up in the town of Gioia del Colle in Italy. In fact, his grandfather is said to have been one of the first producers of burrata. We hope we've enticed your tastebuds. The tricky part about this cheese is that it must be eaten fresh! We just received a special shipment in yesterday and have some available for sampling, so come give it a try. But don't blame us if it sells out too quickly! We have a difficult time keeping this puppy stocked (and rightfully so!).

### New Cheese & Other Goods

All right; so we've received this cheese once before, but it flew out of the case before many of you got to try it! Ocooch Mountain is a mountain style, raw milk cheese that hails to us from [Hidden Springs Creamery](#) in Wisconsin. Made from the milk of their herd of 250+ East Friesian and Lacaune sheep and then aged three to four months, it has a dense, nutty, slightly grainy paste with a natural rind that is rubbed with brine as it ages. This rich sheep's milk cheese has won numerous awards at the American Cheese Society annual conference.



His Membrillo, Five Lime Marmalade, and Raspberry Champagne Jelly have flown off our shelves and now we can add Blood Orange Marmalade to our stock of California-based artisan jam producer [Robert Lambert's](#) goods! The berry-like tang of deeply colored blood oranges from the DeSantis family is blended with their Seville oranges and some fine pear vinegar to balance the sweetness of the fruit. For those who lean towards a sweeter marmalade, as well as those who love blood oranges, this is an amazing accompaniment to cheese. Come taste!

### Update on Donations

As many of you know, it's important to those of us at Antonelli's Cheese to be active, contributing members of our community. In addition to supporting the "greater good," we feel that participating in fundraisers and other charity events helps us not only pay it forward, but thank you all for your support of our shop. To keep us accountable, I like to update you all and the following is a list of events we've supported thus far in January and February of 2012: St. Stephen's Spring Swing, Hope Food Pantry's Hunger Meal, Viva

Vegas (benefiting AIDS Services of Austin), Austin Lyric Opera's Dinner and Wine Auction, Lee Live! for Lee Elementary's PTA Auction, and Evening Under the Stars Gala (benefitting Seton Community Health Centers and the Sister Gertrude Levy Endowment for the Poor). If you are interested in submitting a donation request, please visit the [Shop FAQs](#) page on our website to read our donating policy and to download a Donation Request Form. We will do our best to review it and get back to you as soon as possible. Unfortunately, we're not able to support every event (especially since we receive a min of 6 a week!), but we try to do what we can. Thanks for giving us the opportunity to support good causes!

Cheese-ily Yours,

Kendall and John  
Kelly, Brad, Courtney, Paul, and Victoria



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