

*the Original  
Goodness*



*100%  
Buffalo  
milk*

**Oro Battipagliese** is a line of quality dairy products paying tribute to the white gold of Battipaglia. La Piana del Sele is the birthplace of buffalo mozzarella for its rich dairy production, which is linked to an ancient legend. It is said, in fact, that the Etruscan nymph Bap̄ti-Palia, who reigned in the swamps of the plain, jealously guarded the secret of the “buffalo’s cut-off”, a delicious food reserved exclusively for the Gods. One day the nymph fell in love with the young shepherd Tusciano and, as a token of love, she revealed to him the secret of the hand-severed cheese. The young man, in turn, revealed it to the people of the nearby districts, unleashing the wrath of the Gods, who decided to punish the nymph and his lover by condemning them to wander the swamps without ever being able to meet.



Over time, Battipaglia and the surrounding area have developed an extraordinary production capacity starting from that precious secret and becoming a reference point in the production of buffalo mozzarella from Campania, which in 1996 obtained the prestigious recognition of the DOP (Protected Designation of Origin). In this territory, the docile buffaloes have been bred for centuries, offering a unique milk, with extraordinary organoleptic qualities that are combined with a rich and characteristic flavor.

*Spun by hand*



The Oro Battipagliese line includes the best known and traditional products:

- mozzarella
- bocconcini
- ciliegine
- treccia
- tettona



**Buffalo**

# *Mozzarella*

**DOP from Campania**

**1 x 250g**

The mozzarella, in the classic 250 grams format, is the queen of dairy products. Pearly white and with a smooth and shiny surface, it is composed of a very thin rind and superimposed thin leaves, and has compact dough and elastic consistency. Tasty and rich in milk, it is excellent to eat naturally and combined with vegetables, but also to be used in cooking, pizza and many other preparations.



**Buffalo**

## *Bocconcini*

**DOP from Campania**

**5 x 50g**

The bocconcini, from 50 grams, are the par excellence format of the appetizers. When cut, they have a light white draining, with the smell of lactic ferments. The taste is delicate and very characteristic. They are traditionally paired with meats and vegetables.



**Buffalo**

## *CilieGINE*

**DOP from Campania**

**10 x 25g**

The ciliegine - from 25grams - are the smallest existing size. With a white porcelain color, they have a very thin rind (about 1 mm) and an elastic paste formed by thin leaves. Delicious and delicate, they are eaten in one bite and are perfect for aperitifs and buffets.





**Buffalo**

*Treccia*

**DOP from Campania**

**1 Kg - 2 Kg - 3 Kg**

The treccia - from 1, 2 and 3 kg - is a format that is distinguished by the characteristic interweaving processing, which is given after having cut it off. It has a compact internal paste and an elastic consistency, combined with a strong and unmistakable flavor. It is perfect to serve in buffets and hors d'oeuvres.



**Buffalo**

*Tettona*

**from Campania**

**1 Kg**

The Tettona is a 1 kg giant mozzarella. Pearly white and with a smooth and shiny surface, it is composed by a very thin crust with thin overlapping leaves, compact dough and elastic consistency. Tasty and full of milk, it is perfect to taste sliced, alone, in a caprese salad or in many other recipes.





*la Original  
Goodness*



**CASEIFICIO TRE STELLE srl**  
S.S. 18 Contrada Cioffi snc  
84025 Eboli (Salerno) **ITALIA**

tel. +39 0828 34 73 56  
fax +39 0828 34 73 55

[www.caseificiotrestelle.com](http://www.caseificiotrestelle.com)