llaria's Italian KITCHEN



Scamorza Affumicata from Mercato Italiano in Bridport

A TRADITIONAL Italian cow's milk cheese, Scamorza Affumicata is like a smoked mozzarella, from the same cheese type as 'pasta filata'. After it has rested for a few hours it is hung and smoked to produce a complex flavour that works well in many dishes.

Scamorza Affumicata is hugely popular at Mercato Italiano, not only for it's quirky pear shape but also because it is delicious once melted or slightly grilled. 'The smokiness comes through' says Ilaria, who also recommends it as a wonderful summer cheese, lovely to eat as it is, with a fresh summer salad. 'Everything gets eaten, nothing to remove, not even the rind.' Ilaria also recommends it grilled with courgette or for a nice change use it to layer aubergine parmigiana in a baking tray dish.

Originally established as a weekly market stall, supplying high quality cured meats and cheeses directly imported by Ilaria using her Italian produce contacts, Mercato Italiano has become the popular destination for authentic pizza, coffee, cocktails and so much more.

The café and deli on the Dreadnought Estate is also a great stop for lunch from 12-3pm, Monday to Saturday. The pizza and pasta lunchtime specials are not to be missed!

Be sure to visit https://mercatoitaliano.uk and subscribe to their newsletter to keep up with events, tastings and exclusive offers.



· BRIDPORT ·

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