



GLAM AND CHEESE

Super-soft Burrata gets the royal treatment

BY SHIVANI VORA

ONCE A LITTLE KNOWN indulgence, Burrata, a super-soft, velvety cheese fashioned with heavy cream and mozzarella, is suddenly the star of appetizers, entrees and desserts citywide. And it's certainly deserving: According to Murray's Cheese Vice President Liz Thorpe, making burrata is a labor-intensive process in which cheese curds are stretched into a thin film to form a pouch filled with scraps of mozzarella and cream.

Like its mozzarella cousin, it can be made domestically, but the best stuff comes from the Puglia region in Northern Italy. Since it's such a specialty, the cheese can be up to twice as costly. Murray's, for example, sells approximately a half-pound piece of burrata for \$10.99, while a one-pound ball of mozzarella is \$7.99.

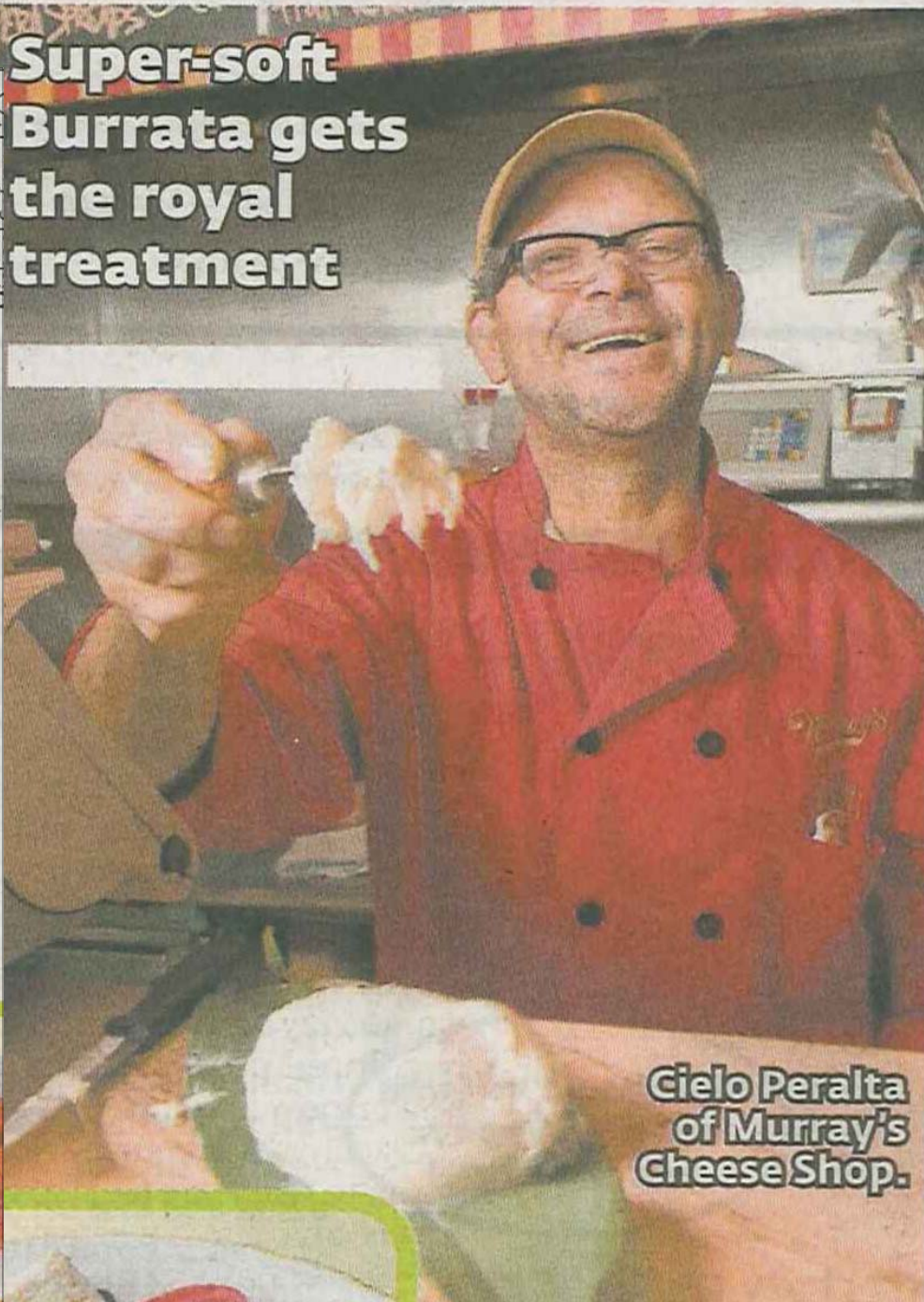
Burrata might not win points with the calorie-conscious, but trying it at any of these five spots is worth avoiding the scale — at least temporarily.



Anthony V. Caputo

Angela Weiss/WireImage

So of



Cielo Peralta of Murray's Cheese Shop.

co-op for pennies

occupied for decades because of a sweetheart deal with the city.

PAGES 6-7