

Velocheese

Fresh

Background

Originally from Sardinia, Davide Tani studied cheesemaking under a master cheesemaker in Puglia, the home of cows' milk Mozzarella, with the aim of bringing a taste of his homeland to Northern Ireland. He has been based in Belfast with his Northern Irish born wife since 2015. For Davide, being close to high quality agricultural producers has been one of the highlights of living in Northern Ireland. He currently hand crafts a range of Italian style fresh cheeses, including Burrata, Mozzarella, Stracciatella, Scamorza and Maple wood smoked Scamorza.

Velocheese is currently available at a number of local delis and specialist independent food shops across Northern Ireland. Davide also brings his twin passions of engineering and cycling to Velocheese with the aim of becoming a carbon neutral and zero plastic business. The Velocheese name came from velomobile, an electric assisted human power vehicle. Davide plans to promote this vehicle to address climate change, traffic jams and a sedentary lifestyle.

Velocheese is now based at Banana Block in Portview Trade Centre in the heart of East Belfast, with a small front shop where the range of cheeses can be purchased.

Product Range

Range of Italian style fresh cheeses:

Burrata

Mozzarella

Stracciatella

Scamorza

Maple wood smoked Scamorza

Customers

Local delis, specialist independent food shops, pizzerias & restaurants across Northern Ireland

Contact this supplier

- **Davide Tani**

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