

Mozzarella di Bufala Campana PDO: production method

Here follow the production method of the famous Italian specialty:



01. Fresh buffalo milk is transported to the dairy and stored in steel silos, from which it is later poured into special boilers.



02. Using these steel boilers, the milk is gradually heated to a temperature that can vary from 33°C to 39°C.



03. Natural calf rennet and whey graft are added to the milk: this leads to its coagulation and the formation of the 'curd'.



04. The curd is broken into pieces not greater than a walnut. The liquid part ('whey') will be used for the production of Buffalo Ricotta.



05. The curd acidifies in the whey for a few hours ('maturation'). It's then cut into strips, chopped and placed in special containers (known as 'filatrici', 'spinners').



06. Boiling water at 100 °C is poured into the spinners. Their content is then mixed with a stick, leading to the formation of a uniform paste ('filatura', 'spinning').



07. Mozzarella takes shape through the 'formatura': a procedure carried out by hand or by machine. The 'mozzatura' occurs when the dough, subjected to traction, is 'mozzata' ('torn').



08. The pieces of Mozzarella are then placed into special tanks filled with water, inside which they cool and harden. The final step is the 'salatura' ('salting').

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<https://www.webfoodculture.com/buffalo-mozzarella-history-info-interesting-facts/>