



Costa Cruises Becomes The First Company In The World To Produce Real Italian Mozzarella Directly On Board

December 5, 2016

Onboard Costa Diadema and Costa Favolosa guests can already enjoy authentic Italian mozzarella produced directly on board like in a real creamery thanks to the partnership with Latteria del Curatino.

Genoa, 5 December 2016 – [Costa Cruises](#) announces the arrival of a new product on its ships that embodies the best of the Italian culinary tradition: **authentic top-quality Italian mozzarella produced directly on board.**

*"Thanks to the collaboration of [Latteria del Curatino](#), Costa Cruises is the **first company in the world** to serve its guests mozzarella made on board like in a real creamery. This new service is already available on board our flagship Costa Diadema and on Costa Favolosa; in the next few months it will also arrive on board six other ships." - announced Giuseppe Carino, VP Guest Experience and Onboard Revenues at Costa Cruises.*

"Latteria del Curatino" is an Italian brand created by the co-operation between two Campania-based dairy companies: "Comat", an international leader for dairy plants and machines; "Podere dei Leoni" creamery, a leading producer of certified quality buffalo mozzarella.

Mozzarella is made onboard Costa ships thanks to a Comat's innovative steam and electricity-powered machine. The key ingredient is the curd of cow and buffalo milk that comes from the **Piana del Sele (Salerno) area and is of the utmost certified quality.** The stretched curd produced by the machine is then rolled into a ball ('mozzato') to create a mozzarella as tradition demands, or artfully shaped and moulded by the expert hands of the cheesemakers to become buffalo mozzarella, "fior di latte", "burrata", "straciatella", "zizzona", "sfoglia" and scamorza cheese. As well as providing guests with a fresh and tasty speciality, preventing storage at low temperatures from impairing its flavour and aroma, this new service will also make it possible to eliminate waste by producing only the exact quantity of mozzarella necessary.

The mozzarella and other traditional Italian cheese specialities produced on board are the stars of the special "**Goccialatte**" menu available in the **onboard "Pummid'oro" pizzerias.** The menu will comprise a mozzarella roll with salad, vegetables and smoked salmon; tomato and buffalo mozzarella done three different ways; tuna with Doganella oil, red onions and burrata; beef carpaccio with a chicory salad and smoked scamorza; warm focaccia, mortadella and straciatella cheese served with pickled vegetables made on board; Neapolitan peasant bread, porcini, fior di latte cheese and guanciale.

Fior di latte and buffalo mozzarella will also be used for the pizzas of the Pummid'oro pizzeria, prepared exclusively with sourdough and select ingredients, thanks to the support of the University of Food Science of Pollenzo. Over the following months the cheese specialities will also enrich the dishes of the regional menus served in the onboard restaurants.

The daily production of the mozzarella will be overseen on each ship by **two specialist cheesemakers** that

have attended a specific training course held on board by expert Latteria del Curatino cheesemakers to teach them how to produce excellent mozzarella and other cheeses in accordance with the finest Italian traditions.

For further information:

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