Mozzarella Mia comes from the idea of 4 friends, new FOOD entrepreneurs who decided to develop a small laboratory in Brescia (in the north of Italy) with shop attached.

The peculiarities: a great product, made fresh every day and under the eyes of the customer who can observe all the processes of craftsmanship and of course taste it just created.

Mozzarella Mia was created to further enhance the pleasure of tasting, live in a comfortable environment, typical of the purest Italian tradition merged with the Italian touch of warm and designed atmosphere.
Mozzarella is an “alive” food, composed entirely of natural products (milk, salt, rennet) without any preservatives.

Our intent is to create a unique handmade product, where the experience and sensitivity of the dairymen is essential as the raw materials recovered “at Km 0” are, after a careful selection activities.
The space is divided between production / workshop, store and administration area.
The production on site with local milk can offer customers a fresh product otherwise not easily available on the market.

Mozzarella Mia was specifically intended to be a new experience of pleasure, a real exegesis of feelings.

The strength of Mozzarella Mia is that it’s able to produce products, not having to travel to get to the final consumer, not loosing freshness, flavor and texture. Because Mozzarella Mia wants to be more, wants to merge the features of the art of Italian craftsmanship and the most sophisticated financial principles for maximizing the pleasure of tasting the products handcrafted.
The term “mozzarella” derives from the verb “cut off” and describes the operation, carried even today, to cut the dough with your hands spun squeezing between thumb and forefinger, called “docking”.

Mozzarella has an ancient history and an uncertain origin. Some even make it back to the sixth century, but there are historical documents that speak of mozzarella from the twelfth century.

Products in our laboratory:

Technically it is called a mozzarella cheese, soft cheese, raw and spun from thin crust layered sheets. Today is produced in rounded shapes of different sizes, bocconcini, loaves or braids. The main difference stems is from the milk used to produce mozzarella cheese. The main difference between buffalo milk and cow’s milk is given by the content of fat and protein.
Mozzarella Fiordilatte / Nodini / Bocconccini / braid: the mozzarella is obtained from the coagulation of fresh cow’s milk brought to a temperature of 35°. Natural rennet is added to form the curd. The whole is immersed in tubs drain for draining the pasta getting ready for the spinning. The dough is hand spun with water temperature of approximately 80-85° and shaped by the expert hands of the dairyman in the size and shape desired. Depending on the shape, it’s distinguished the milk mozzarella, the knot, the treat and the braid.

Burrata: typical cheese produced in the province of Bari, made with spun dough soft inside with a mixture of fresh cream and shredded mozzarella.

Mozzarella: typical cheese of southern Italy, is classified as cheese of soft consistency. It is one of the most famous cheeses, made even more famous by many culinary preparations and especially the pizza.

Stracciatella: traditional dairy product of the province of Bari, consisting of a mixture of fresh cream and shredded mozzarella.

Rotolo: obtained from the sheet of mozzarella, and stuffed with raw or cooked ham, cherry tomato and basil.

Scamorza: scamorza has the same cycle of production of mozzarella, but with the aim of the longer storage. In fact, it looks like a cheese that can be stored up to 2 weeks, more intense flavor and firm texture.

Ricotta: ricotta cow, is produced from cow’s milk and cow serum.

Primo Sale: it’s a mixed milk cheese, made with whole cows’ milk. It’s fresh and therefore does not require seasoning, salt is only once and has a white paste with the consistency of soft and delicate. The scent recalls the typical scents of fresh milk.

Mozzarella di Bufala: This dairy product is made only with fresh milk and whole Mediterranean Italian buffalo breed. The color of the crust, smooth and a millimeter thick, is white porcelain, the dough is elastic thin sheets, free of holes. When cut, it releases a mild serous white and oily aroma of milk enzymes. The flavor is distinctive and delicate.
Mozzarella Mia firmly believes in its know how and in the strenght of the Italian art of the cheese production.

Mozzarella Mia therefore decided to bring such art around the world using local raw materials and ensure the customer with a very high standard of products and supporting the development of the agriculture business of the markets where the production takes place.

Mozzarella Mia is in love with top quality foods, of course mainly Mozzarella products; we also love the stories of the traditions of the men and women who produce the food and our products. We want our shops, factories, farms and restaurants to be the places where these products come from and where people can enjoy our commitment to the realization of traditional foods.

Shortly, our customer target is EVERYONE who’s willing to improve their quality of life, also through the pleasure of a good tasty food.