

Mozzarella di Bufala Campana DOP - Tour



The Consorzio for the protection and promoting of the Mozzarella di Bufala Campana welcome you in a three days educational tour around our DOP cheese.

18/21 July 2016



Tuesday 19th

9:30 - *Pastorano*

The DOP Mozzarella production, the quality control and the bufala farm
13 - Tasting of the main DOP shapes.



Wednesday 20th

9:30 - *Cancellò Arnone*

An educational bufala farm with organic certification, located in the sea side of the Caserta province.



Thursday 21th

10:00 - *Caserta*

A cooking class with Rosanna Marziale, 1 star Michelin, Ambassador of the Mozzarella DOP in the world.



Tuesday 19th

17 - Caserta

The restaurant *Morsi e Rimorsi*, chef *Fabio La Montagna* in cooperation with the cooking school *Dolce Salato*.



Wednesday 20th

12,30 - Alvignano

The *Mozzarella DOP* production, the artisanal cheesemaking.

14 - La Cascina Country House



Reggia di Caserta

Thursday 21th

15 - Caserta

The Royal Palace and its english garden, Unesco's World Heritage.



pizza, ricerca e accoglienza

17 - Caiazzo

Master Class with Franco Pepe, revealed by Daniel Young's Guide the best place in the world where to taste the pizza.