

How Italy's biggest mozzarella is born - Video comprehension

Go to <https://youtu.be/et7cMypDwqU>, watch the video about how Zizzona is made and then match the half-sentences together.

- 1) The name “mozzarella” comes from the Italian “mozzare”,
- 2) Mozzarella from Campania is made
- 3) There are a variety
- 4) Mozzarella production starts early, at about 3 a.m,
- 5) Whey is drained from milk
- 6) The curd is cutted into smaller pieces
- 7) The curd is cooked
- 8) The stretchy dough which comes out
- 9) Fresh mozzarella dough
- 10) The dough is kneaded
- 11) When the curd for zizzona is ready, it takes two workers to knead it and transfer it
- 12) Because of its size, the giant zizzona has to bathe in the pool for a bit
- 13) The cheese master isn't wearing gloves because he needs
- 14) The moment they cut a giant zizzona open it releases so much milk

- a) to make sure that the curd holds together perfectly.
- b) of shapes and sizes.
- c) that you have to take a step back.
- d) to get blocks of curd.
- e) is ready to be turned into mozzarella.
- f) to a pool of salted water.
- g) and put into a cooking machine.
- h) in a few smaller formats.
- i) to maintain his sensitivity to shape mozzarella.
- j) when milk comes in from the farms.
- k) with buffalo milk.
- l) which means “cutting by hand”.
- m) at 96 degrees Celsius.
- n) is very warm and poor in salt.

1[]; 2[]; 3[]; 4[]; 5[]; 6[]; 7[]; 8[]; 9[]; 10[]; 11[]; 12[]; 13[]; 14[].

Then find in the video the English for the following words:

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|---------------------|------------------|
| a) Siero | i) Mastro casaro |
| b) Scolare | j) Rilasciare |
| c) Elastico | k) Compattarsi |
| d) Pasta | l) Forma |
| e) Impastare | m) Misura |
| f) Derivare | n) Formato |
| g) Stare in ammollo | o) Sensibilità |
| h) Vasca | p) Dare forma |