

MOZZA PALOOZA™

CLASSIC ITALIAN CHEESES
MADE IN THE U.S.A.
FORMAGGI CLASSICI ITALIANI
FATTI IN AMERICA
SAY BEL-JOY-OSO

BELGIOIOSO®

FRESH MOZZARELLA SUMMER FESTIVAL



RECIPES from our KITCHEN

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It's Mozza Palooza™ – the freshest time of year!

Made from fresh, local milk gathered only a few hours after milking, BelGioioso Fresh Mozzarella begins with quality ingredients and care. The result is a delicate, clean-flavored Fresh Mozzarella with a soft, porcelain white appearance – the finest available on the market today.

Fresh Mozzarella's light flavor pairs well with many seasonal fruits and vegetables, making it increasingly popular in the summertime.

These recipes will help you celebrate Fresh Mozzarella and Burrata in the most delicious ways!

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Caprese Salad

INGREDIENTS

3 medium-size ripe tomatoes or
1 pint mixed cherry or grape tomatoes
[16 oz. BelGioioso Fresh Mozzarella cheese](#)
Extra virgin olive oil
Salt and pepper
Fresh basil

DIRECTIONS

Slice tomatoes and Fresh Mozzarella into 1/4" slices. Arrange tomatoes and cheese on a platter.

Sprinkle salt and pepper to taste. Drizzle with olive oil. Garnish with fresh basil.



PRO TIP:
Our pre-sliced logs are an effortless addition to Caprese salads.





Peach Caprese Salad

INGREDIENTS

4 large peaches

[16 oz. BelGioioso Fresh Mozzarella cheese](#)

Extra virgin olive oil

Salt and pepper

Fresh basil

DIRECTIONS

Remove the pits from the peaches. Slice peaches and Fresh Mozzarella into 1/4" slices. Arrange on a platter, alternating the peach and cheese slices until platter is full.

Sprinkle salt and pepper to taste. Drizzle with olive oil. Garnish with fresh basil.



Fresh Mozzarella Eggplant Napoleon

INGREDIENTS

Eggplant, cut into thin slices
[BelGioioso Fresh Mozzarella cheese, sliced](#)

Tomato, sliced

Fresh basil

Olive oil

DIRECTIONS

Grill the eggplant slices until seared and slightly cooked. Stack the eggplant, Fresh Mozzarella and tomato slices and basil leaves, alternating all ingredients 3 times.

Drizzle with olive oil and serve immediately.

Roasted Tomatoes

INGREDIENTS

3 Roma tomatoes, sliced

8 oz. BelGioioso Fresh Mozzarella cheese, thinly sliced

4 oz. BelGioioso Parmesan cheese, grated

Fresh basil

DIRECTIONS

Preheat the oven broiler.

Place the slices of tomato onto a parchment lined baking sheet. Top tomato slices with Fresh Mozzarella and a sprinkle of grated Parmesan. Broil until cheese is melted and tomatoes start to caramelize.

Remove from oven and let cool a minute. Garnish with fresh basil and serve as an appetizer, side or salad topper.





Fresh Mozzarella Pasta Salad

INGREDIENTS

- 1 Tbsp. + 1/2 cup extra virgin olive oil, divided
- 1 lb. boneless skinless chicken breasts
- Salt and pepper to taste
- 1 lb. pasta (we used radiatori)
- 1 cup grape tomatoes, halved
- 1/2 cup marinated mixed olives
- 1/2 cup roasted red peppers, sliced
- 1 cup fresh spinach leaves
- 8 oz. BelGioioso Fresh Mozzarella Pearls**

DIRECTIONS

Preheat a grill or grill pan to medium high heat. Drizzle chicken with 1 Tbsp. olive oil. Season the chicken with salt and pepper to taste. Place chicken on the grill and cook for 5-6 minutes per side or until done. Set aside. Once cool, cut into bite size pieces.

Cook the pasta in boiling salted water according to package directions; drain.

Place pasta, chicken, tomatoes, olives, red peppers and spinach in a large bowl. Drizzle with olive oil and season with salt and pepper to taste.

PRO TIP:

Our Pearls are 2.5 gram miniature balls of Fresh Mozzarella – one of our most popular sizes. They're available in 4 oz., 8 oz. and 16 oz. thermoform packages without water and 8 oz. water-pack cups.



Fresh Mozzarella Grilled Chicken Caprese

INGREDIENTS

4 whole chicken breasts

Salt and pepper

1 Tbsp. extra virgin olive oil

[16 oz. BelGioioso Fresh Mozzarella cheese](#)

1/2 cup grape tomatoes, sliced in half

1/2 cup red onion, chopped

Fresh basil, torn into small pieces

DIRECTIONS

Season chicken breasts with salt and pepper, place into a large heated skillet or onto a hot grill, using the olive oil to season the pan or grill grates. Grill chicken until completely cooked and then top with slices of Fresh Mozzarella, heat until cheese is melted.

Place chicken onto a large serving platter and top with pesto, grape tomatoes, onion and fresh basil. Serve immediately.





Fresh Mozzarella BLT Sandwich

INGREDIENTS

- 2 tsp. olive oil
- 2 slices hearty Italian bread
- 2 slices bacon, cooked
- 1 romaine lettuce leaf
- 1 medium tomato, sliced
- [3 slices BelGioioso Fresh Mozzarella cheese](#)
- Salt and pepper

PRO TIP:
Our 8 oz. Fresh Mozzarella ball is a great size for sandwiches like this BLT.



DIRECTIONS

Layer bacon, lettuce, tomato slices and Fresh Mozzarella slices onto one piece of bread. Season with salt and pepper. Top with remaining piece of bread.

Heat pan over medium heat. Once pan is heated, add 1 tsp. olive oil. Add sandwich to hot skillet, cooking until crisp and golden on one side, about 2 minutes. Gently remove sandwich from pan and add remaining 1 tsp. olive oil. Flip sandwich over and cook until the second side is golden and crisp. Transfer sandwich to cutting board, cut in half and serve immediately.

Mini Pizzas

Make any night pizza night with BelGioioso Fresh Mozzarella! Try these tasty topping combinations or get creative and discover something new.

CAPRESE PIZZA

BelGioioso Fresh Mozzarella cheese, thinly sliced

Sliced tomatoes

Fresh basil

FUN-GUY PIZZA

BelGioioso Fresh Mozzarella cheese, thinly sliced

Sautéed mushrooms

Diced shallots

Fresh basil

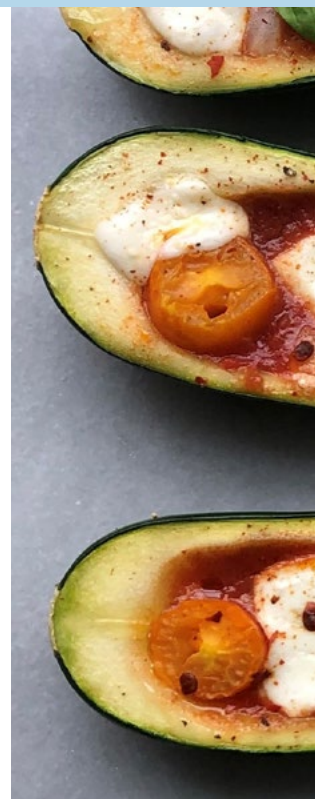
PESTO PIZZA

BelGioioso Fresh Mozzarella cheese, thinly sliced

Sliced tomatoes

Pesto

Fresh basil





Zucchini Pizza Boats

INGREDIENTS

4 large zucchini

Avocado oil spray

Salt and pepper

1/2 cup marinara sauce

8 oz. BelGioioso Fresh Mozzarella cheese, sliced

Heirloom tomatoes, sliced

Yellow onion, chopped

Red pepper flakes

Fresh basil

PRO TIP:
Our Thin Sliced Fresh Mozzarella Logs are perfect for pizzas and layering into pasta dishes.



DIRECTIONS

Preheat oven to 400° F. Line a baking sheet with foil. Cut off the tops of the zucchini, then cut in half lengthwise. Scoop out the insides with a spoon and pat dry with paper towel. If the zucchini does not lie flat, then cut a portion from the bottom so they lie flat.

Place hollowed zucchinis on baking sheet and spray insides with avocado oil spray. Sprinkle with salt and pepper. Add 1 Tbsp. of marinara sauce to each zucchini. Leave a small rim near the edges without sauce. Top with sliced Fresh Mozzarella, onion and tomatoes.

Bake for about 12-15 minutes, or until zucchini is tender. Remove from oven, garnish with red pepper flakes and basil and serve.

Burrata

Chicken Sliders

INGREDIENTS

6 thinly sliced boneless chicken breasts (or cutlets)

Salt and pepper

1 Tbsp. olive oil

12 slider buns, split

Tomato, thinly sliced

Fresh basil leaves

8 oz. BelGioioso Burrata cheese, sliced to include filling

DIRECTIONS

Cut chicken breasts in half to fit a slider bun.

Season both sides of chicken with salt and pepper. Grill or pan-grill chicken over medium heat on lightly oiled grill. Cook thoroughly on both sides, then remove from pan and set aside.

Toast buns, cut side down, on grill. For each sandwich, layer cooked chicken breast, tomato slice, fresh basil leaf, and a slice of BelGioioso Burrata between the toasted slider buns. Serve immediately.

PRO TIP:

Burrata resembles a Fresh Mozzarella ball, but when split open, you will be delighted to discover a rich-tasting soft filling of fresh pieces of Mozzarella soaked in heavy cream. This popular cheese is sold in cups with 2 oz., 4 oz. or 8 oz. balls.

We also offer Burrata with Black Truffles, which can be used in many of the same recipes as Burrata.







Burrata Pasta

INGREDIENTS

4 oz. rigatoni pasta, cooked al dente
4 oz. grape tomatoes, halved
1 oz. extra virgin olive oil
1 Tbsp. pesto
[4 oz. BelGioioso Burrata cheese](#)
Fresh basil

DIRECTIONS

Combined cooked pasta with tomatoes, olive oil and pesto, then toss to coat. Place portion on serving platter and top with Burrata and fresh basil. Serve immediately.

PRO TIP:

The rich and sweet, creamy filling you love in Burrata is now available in cups. Burrata Filling (“Stracciatella”) can be used like Burrata in many recipes, including this pasta.



Sweet and Savory Burrata Board

INGREDIENTS

BelGioioso Burrata cheese

Assorted fruit (berries, kiwi, watermelon)

Grape tomatoes

Avocado slices

Assorted vegetables (peppers, cucumbers)

Prosciutto

DIRECTIONS

Arrange a board with sweet ingredients on one side, Burrata in the center, and savory ingredients on the other side. Cut Burrata open and serve with sliced crusty bread or hearty crackers.



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