

12 Great Ways to Use...

Buffalo Milk Mozzarella

Italian mozzarella cheese is traditionally made from the milk of water buffaloes, huge buffaloes native to India (not to be confused with American “buffaloes,” which are really bison, a different species). Mozzarella manufacturers have only recently added the “buffalo milk” specification because of the emergence of mozzarella made from cow milk. Buffalo milk mozzarella is creamier and smoother than its cow milk counterpart due to the much higher fat content of buffalo milk. It is also higher in calcium and protein, and lower in cholesterol than cow milk. As a Protected Designation of Origin (PDO) food, European law regulates its production in the Italian regions of Lazio, Campania, Puglia, and Molise where it originated. Mozzarella is the perfect melting cheese: it melts in your mouth when you eat it fresh and it’s delicious hot too!

1. Make a traditional Caprese salad by layering sliced mozzarella, fresh basil leaves, and sliced tomatoes on a plate. Drizzle a little olive oil and balsamic vinegar on top and sprinkle with salt and pepper.
2. Mozzarella is the cheese of choice for melting on pizza. Making your own pizza dough is easy and worth the effort, but if you’re in a hurry, use store-bought dough, flatbread such as pita or naan, or even a whole wheat bagel as a base. Get creative with toppings!
3. Mozzarella is a classic addition to pasta in any form. Add cubes to cold pasta salads, grate it into hot pasta dishes, or use it in pasta bakes.
4. Layer breaded baked eggplant slices, tomato sauce, mozzarella slices, and grated parmesan cheese in a baking dish and bake at 350°F for 35 minutes. Delicious eggplant Parmesan!
5. Use fresh mozzarella in a variety of green salads. Prosciutto, arugula, and mozzarella are a great combination. Add melon for a fruity kick!
6. Freshly grated mozzarella is delicious on top of egg dishes like frittatas and omelets.
7. Wrap slices of roasted red peppers around bite-sized pieces of mozzarella and secure with toothpicks for a colorful appetizer.
8. Sliced mozzarella is a wonderful in sandwiches. Make panini with a press or on a grill pan and watch the mozzarella ooze out!
9. Make baked mozzarella sticks. Cut mozzarella into thick sticks and dip them first in egg and then in an herbed breadcrumb mixture. Bake for 5 to 6 minutes at 350°F. Enjoy with marinara sauce.
10. Melt mozzarella slices on toasted baguette slices to make crostini. Enjoy Caprese-style with fresh basil and ripe tomatoes, or try adding sliced fresh fruit like peaches or pears.
11. Panzanella salad is a tasty way to use up stale bread. Mix together cubed bread, ripe tomatoes, cubed mozzarella, chopped red onion, and fresh basil and finish with a drizzle of olive oil and vinegar.
12. If you’re feeling adventurous for dessert, drizzle some honey and balsamic vinegar over a slice of mozzarella and top with fresh berries.



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