

buon giorno!

In Italy, people believe food should be savored, meals should be shared, and authenticity is everything.

The makers of Galbani® cheese feel the same way.

Please enjoy a collection of our favorite original recipes that are delicious and simple to prepare.

Discover the art of eating and living the Italian way, la dolce vita.

Buon appetito!

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Bruschetta Breakfast Cups

4 oz. Galbani[®] Block Mozzarella, shredded 2 all-natural chicken sausages, cooked and chopped

8 eggs 1/4 white onion, chopped 2 garlic cloves, chopped 1 tsp. garlic powder salt and pepper, to taste

- 1. Preheat oven to 325°F. In a large bowl, add all ingredients (excluding the garnish), and whisk until well combined.
- 2. Use a ladle or large spoon to pour mixture into muffin tins.
- 3. Place in oven and bake for 35-40 minutes or until cooked through. To check if they're done, insert a toothpick into the middle of a cup. If nothing is gooey, you're good to go.



TIPS & TRICKS

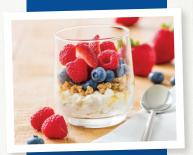
These bruschetta
cups are perfect
for meal prepping
or making
breakfast for
a group.



Ricotta Parfait

1/2 cup Galbani® Ricotta Cheese 1/4 cup granola 1 Tbsp. honey 1/2 cup fruit of choice

- 1. Place ricotta into cup
- 2. Drizzle 1 Tbsp. of honey over ricotta
- 3. Sprinkle 1/4 cup granola
- 4. Place fruit on top and enjoy



TIPS & TRICKS

A delicious way to start your day. This recipe is easily customizable; allowing you to include your favorite fruit and a variety of toppings.



Ricotta Blueberry Pancakes

9 oz. Galbani® Ricotta Cheese

2 eggs

2 tsp. vanilla extract

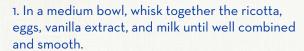
1 cup self-rising flour

2 Tbsp. granulated sugar

2 tsp. baking powder

1/2 cup milk

1 1/4 cup fresh blueberries, plus extra to top



- Sift in the four, sugar, baking powder, and salt; mix until combined. Do not over beat the batter. This will be thicker than normal pancake batter. Gently fold in the blueberries.
- 3. Heat a nonstick pan or skillet over low-medium heat.
- 4. Grease with a small amount of butter (or oil spray) and pour 1/4 cup of batter onto the pan.
- 5. Cook until bubbles form, gently flip and cook the other side until golden brown and cooked through.
- 6. Repeat the last two steps with the remaining batter.
- 7. Serve with extra blueberries, maple syrup or any topping of your choice.



TIPS & TRICKS

By adding Ricotta to your pancakes, they not only have more protein than your traditional pancakes, but they come out extremely fluffy.



Italian Mozzatini

8 oz. Galbani® Fresh Mozzarella Cheese 5 cherry tomatoes 5 balls of cantaloupe melon Olive oil Fresh basil leaves Salt and pepper, to taste

- 1. Drain the fresh mozzarella and select an amount equal to the number of melon balls.
- 2. In a bowl mix tomatoes, melon balls, and ciliegine.
- 3. Season with a pinch of salt and white pepper.
- 4. Drizzle with olive oil.
- 5. Serve in a martini glass with the fresh basil.



TIPS & TRICKS

Ciliegine being deliciously creamy and bite-sized makes it ideal for appetizers. Try this summery recipe for entertaining al fresco.



Black Pepper Mozzarella Biscuits

2 cups Galbani® Mozzarella Cheese, shredded 5 cups all-purpose flour

1 3/4 tsp. salt

1/4 cup coarsely ground black pepper

4 Tbsp. sugar

2 Tbsp. baking powder

1 cup cold butter, cut into small cubes

2 cups buttermilk

- 1. Mix together dry ingredients, coating butter cubes, and cheese with the flour mixture. Add buttermilk and toss until the dry ingredients are moistened. Do not over mix.
- 2. Once mixture is evenly incorporated, roll out dough to 1" thickness and cut into desired shape (circles or squares).
- 3. Bake 25 minutes at 375°F, remove, and serve immediately.



TIPS & TRICKS

Make your side dish even more scrumptious by adding mozzarella. Even better, these biscuits can be frozen for up to 4 weeks (just defrost from frozen and bake in a 375°F oven for 10 minutes).



Citrus Caprese

(2) 8 oz. Galbani Fresh Mozzarella Balls or (1) 16 oz. Log 1/2 cup white balsamic vinegar 1 tsp. fresh orange juice 1 tsp. honey

1/4 cup sliced almonds

1/2 tsp. cinnamon

1 Tbsp. sugar

Assorted oranges (cara cara, navel, blood oranges), peeled and sliced

1 bunch fresh basil

Extra virgin olive oil



- 2. Heat vinegar, orange juice, and honey over medium heat until bubbling. Lower heat to medium-low and reduce. Take off heat and set aside.
- 3. Toss almonds with cinnamon and sugar. Bake for 6 minutes. Set aside.
- 4. Arrange orange and mozzarella slices in overlapping layers on a platter.
- 5. Drizzle balsamic reduction over mozzarella and oranges.
- 6. Sprinkle with toasted almonds, garnish with fresh basil, and drizzle with olive oil to taste.



TIPS & TRICKS

Consider an alternative to tupical tomato and basil Caprese salad. Fresh mozzarella pairs beautifully with a variety of textures and flavors like citrus fruit.



Fruit and Ricotta Pastry Shells

32oz. Galbani® Ricotta Cheese
1 pack frozen pastry shells
1 lb. powdered sugar
1/2 cup sweet Marsala wine
1 Tbsp. butter
1 pint strawberries (stem berries and cut in half)
1 cantaloupe, cubed
cinnamon
1/2 cup brown sugar

- 1. Bake frozen pastry shells according to package directions.
- 2. Whip together ricotta with sugar and Marsala.
- 3. Scoop into baked and cooled pastry shells and place in refrigerator for 30 to 45 minutes.
- 4. In a separate pan, heat the butter and add the strawberries and cantaloupe.
- 5. Sauté with a sprinkle of cinnamon and brown sugar.
- 6. Remove pasty shells from refrigerator and top with sautéed fruit.



TIPS & TRICKS

For an easy summer dessert, consider using ricotta as a filling. Its creaminess pairs wonderfully with a range of seasonal fruits.





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