



National Cheese Day Cookbook 2021

RECIPES
FROM OUR FAMILY
TO YOURS



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



TIPS & TRICKS

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

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.



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

1. In a medium bowl, whisk together the ricotta, eggs, vanilla extract, and milk until well combined and smooth.
2. Sift in the flour, 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 Mozzadini

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

1. Slice mozzarella into 10 – 12 slices.
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 typical 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 pastry 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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