




The Galbani®  
Cheesiest  
Cookbook



RECIPES  
FROM OUR FAMILY  
TO YOURS



*buon giorno!*

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

At Galbani® we 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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# 3 Cheese Stout Fondue

15 oz. Galbani® Ricotta Cheese  
8 oz. Galbani® Mozzarella, hand shredded  
8 oz. Provolone, hand shredded  
1 qt. heavy cream  
12 oz. bottle of dark stout beer  
1/2 tsp. chili flakes  
1/4 tsp. white pepper  
Salt, to taste

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1. In a sauce pot add heavy cream. Cook on medium high heat until it starts to boil.
2. Reduce heat and add all of the cheeses, the beer, and spices, and whisk together until it thickens.
3. Serve fondue with meat, bread, fruit, or vegetables.





# Sicilian White Pizza Dip

8 oz. Galbani® Ricotta Cheese  
8 oz. Galbani® Mozzarella Cheese,  
hand shredded  
1 oz. package herb and garlic soup mix  
1 loaf french bread, sliced

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1. Preheat oven to 375°F.
2. In a medium-sized mixing bowl, combine soup mix, ricotta cheese, and 3/4 cup mozzarella cheese.
3. Transfer mixture to a 1-quart casserole dish.
4. Sprinkle remaining mozzarella cheese over the top of the mixture.
5. Bake at 375°F, uncovered, for 25 minutes.
6. Toast bread for last 5 minutes while mixture is in oven.
7. Remove pizza dip, bread, and serve.



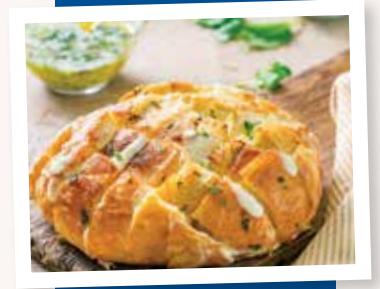




# Cheesy Asiago Pull Apart Bread

8 oz. Galbani® Asiago Sliced Cheese  
1 loaf of Italian or bread of choice  
1 stick of butter  
1 tsp. garlic, minced  
3 Tbsp. fresh basil leaves, chopped

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1. Preheat oven to 350°F.
2. Slice the bread diagonally in one direction not cutting all the way through, then cut in the opposite direction not going all the way through.
3. In sauce pan, melt butter. Take off heat and add basil & minced garlic.
4. Spoon the butter mixture over the cuts in your bread.
5. Separate asiago cheese slices, cut or break in half then fold into 1/4 squares.
6. Place asiago squares into each cut, surrounding each cube of bread.
7. Wrap the loaf in tinfoil and heat in oven for 15 minutes.
8. Unwrap the loaf, heat for another 10 minutes.
9. Let cool for a few minutes then pull apart and enjoy.



# Artichoke Dip Stuffed Pretzels

12 oz. Galbani® Asiago Sliced Cheese  
1 refrigerated thin pizza crust  
1 can artichokes, well drained and chopped  
1 tsp. minced garlic  
1 tsp. crushed red pepper flakes  
1 cup fresh spinach, finely chopped  
3 Tbsp. mayonnaise  
1/2 cup Parmesan cheese, grated  
1 egg, for egg wash  
Salt, course

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1. Preheat oven to 425°F.
2. Prepare dip: Drain artichokes, chop and place in a bowl. Finely chop spinach, add to bowl. Next add garlic, red pepper flakes, mayonnaise and Parmesan cheese. Mix well and set aside.
3. Remove sliced cheese from package and separate each slice. Cut each slice into quarters.
4. On a lightly floured surface, roll out refrigerated thin crust pizza dough. Using a rolling pin gently flatten dough to 1/4 inch. With a knife or pizza cutter, cut dough into 1/2 inch strips.
5. Spoon about 1 Tbsp. artichoke mixture along the center of the strip of dough, spreading the dip along the entire length of the strip.
6. Tear the quartered pieces of cheese and place along the top of artichoke mixture, making sure to cover the entire strip of dough and artichoke mixture with cheese.
7. Fold dough over and pinch together. Gently roll stuffed dough into a cylinder and form into pretzel shape.
8. Brush pretzels with egg wash and sprinkle with salt. Place on a baking sheet.
9. Bake for 20 minutes. Let cool 5 minutes.





# Italian Nachos

- 8 oz. Galbani® Whole Milk Mozzarella, hand shredded
  - 1 lb. sausage or 4-5 links with the skin removed
  - 1 green pepper, cut into thin strips
  - 1 red pepper, cut into thin strips
  - 1 small red onion, cut into thin strips
  - 1/4 cup olive oil
  - 1 bag corn/tortilla chips
  - 2 green onions/scallions, chopped
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1. In a frying pan, brown the sausage and set aside.
2. Sauté all of the peppers and onions in olive oil until soft.
3. Lay out the chips on an oven safe plate or baking sheet, and fully cover with sausage, peppers, and onions mixture.
4. Cover with mozzarella and sprinkle green onions.
5. Bake at 400°F for 5-7 minutes until cheese is bubbly brown.



## TIPS

*For the best nachos have everything bite sized. Ensure that the sliced peppers, onions, and chunks of sausage are small enough to fit on the chip; nobody wants all their toppings to fall all over the place.*





# *Fresh Italian Summer Pasta Salad*

8 oz. Galbani® Fresh Mozzarella Ciliegine  
12 oz. tri-color rotini pasta  
1 cup fresh zucchini, sliced & quartered  
1/2 cup black olives, sliced  
1 yellow bell pepper, finely diced  
1 medium red onion, minced  
1 cup grape tomatoes, halved  
1/4 cup fresh basil, minced  
1/2 bottle Italian salad dressing, add more to taste  
Salt and pepper, to taste

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1. Cook pasta according to directions on package.
2. Drain and cool pasta, add all the prepared ingredients and dressing.
3. Mix well and put in the refrigerator. Serve chilled.



# Grilled White Pizza

- 8 oz. Galbani® Ricotta Cheese
  - 4 oz. Galbani® Mozzarella Cheese,  
hand shredded
  - 1/4 cup Galbani® Parmesan cheese, grated
  - 1/4 cup olive oil
  - 12 inch pre-baked crust
  - 1 cup fresh spinach, chopped & blanched
  - 1 large tomato, sliced
  - 1/2 onion, chopped
  - 1/4 tsp. crushed red pepper flakes
- 



## MOZZARELLA CHEESE

*Top your pizzas  
and favorite  
Italian dishes  
with our Galbani  
Mozzarella.*

*This premium  
Mozzarella offers  
unparalleled melt,  
stretch, and taste.*

*It is great for  
shredding onto  
pizza, slicing for  
grilled cheese  
sandwiches, and  
cutting into cubes  
for snacking.*

1. Brush olive oil on both sides of pizza crust. Grill crust on medium-high heat for about 60 seconds per side to create grill marks.
2. Remove and add toppings. Start with small spoonfuls of ricotta, and then add spinach, tomatoes, and onions.
3. Finish with freshly hand-shredded mozzarella cheese and red pepper flakes.
4. Return to grill and close lid for 3-4 minutes until mozzarella cheese is melted.
5. Top with grated Parmesan cheese, cut, and serve.





# Chicken and Waffles Grilled Cheese

- 16 oz. Galbani® Mozzarella, sliced
- 12 slices pancetta, cut thin
- 1 Tbsp. maple syrup
- 1/2 cup mayonnaise
- 2 fresh peaches (or 1 small can of peaches, drained)
- 8 frozen waffles
- 2 Tbsp. butter, softened
- 4 - 4 oz. boneless chicken breasts
- 1 cup flour
- 1 cup buttermilk ranch dressing
- 2 cups vegetable oil

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1. Cook pancetta in a nonstick pan until slightly crisp.
  2. Mix syrup and mayonnaise together and set aside.
  3. Slice peaches thin.
  4. Lay out waffles and butter one side of each. Flip and spread mayonnaise mixture on the non-buttered side of the waffles.
  5. Flour chicken, then dip chicken into ranch dressing, then back into the flour.
  6. Bring vegetable oil to medium heat in a skillet and cook chicken until brown on both sides and internal temperature reaches 165°F.
  7. On mayonnaise side of waffle, layer mozzarella, chicken, pancetta, peaches, and finish with more mozzarella and another waffle.
  8. In a nonstick pan on medium heat, cook for about one minute, pressing down with a spatula. Flip and repeat until cheese is melted and waffles are golden brown. Remove, cut and serve.



## A NEW TAKE

*Chicken and Waffles is a classic and this take on it makes it even better! The creamy mozzarella compliments the crunchy chicken, and when paired with the sweet peaches and salty pancetta, you'll experience chicken and waffles in a whole new way.*





# Manicotti Italiano

32 oz. Galbani® Ricotta Cheese  
16 oz. Galbani® Mozzarella, hand shredded,  
divided  
1 cup Galbani® Parmesan, grated  
20-24 manicotti shells  
2 eggs, beaten  
2 jars 26oz. tomato sauce

## Seasonings:

3 tsp. dried basil  
3 tsp. dried oregano  
1.5 tsp. onion powder  
1.5 tsp. garlic powder  
1.5 tsp. seasoned salt

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1. Preheat oven to 350°F.
2. Prepare pasta based on package instructions. Drain, separate and set aside.
3. In a separate bowl, combine the ricotta cheese, half of the mozzarella cheese, Parmesan cheese, eggs and seasonings.
4. Spread 1 cup sauce each in two ungreased 9x13" inch baking dishes.
5. Stuff manicotti shells with cheese mixture (fill plastic bag and cut corner off to pipe in cheese mixture); arrange over sauce. Top both dishes with remaining sauce.
6. Cover and bake for 45-50 minutes. Remove from oven, remove foil and sprinkle with remaining cheese.
7. Return to oven and bake until cheese is melted, about 5-10 minutes.



## TIPS

*Toast some buttered Italian Bread or garlic bread to add some crunch to this dish.*

*For even more flavor, top the entire pasta with toasted breadcrumbs and put it back in to the oven until the bread crumbs are golden brown. This is the perfect compliment to the soft noodles and melted cheese!*





# Classic Cheese Lasagna

32 oz. Galbani® Ricotta Cheese  
16 oz. Galbani® Mozzarella Cheese,  
hand shredded  
1/2 cup Galbani® Parmesan, grated  
1/4 cup parsley, minced  
1 Tbsp. basil, chopped  
2 cloves garlic, minced  
5 to 6 cups of pasta sauce  
9 oz. box of no boil lasagna sheets

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1. Preheat oven to 350°F.
2. Mix ricotta, 3/4 of the shredded mozzarella, parmesan, parsley, basil, and garlic in a bowl and set aside.
3. Spread 1 cup of sauce in a 13x9" baking pan.
4. Place 3 uncooked lasagna sheets at the bottom of the pan, add a layer of 1/4 of the cheese mixture, and then layer with 1 cup of sauce. Place 3 lasagna sheets and repeat layers until all of the cheese mixture is gone, with the last layer being sauce.
5. Cover with foil and bake for 1 hour.
6. Remove foil, then top with the remaining 1/4 shredded mozzarella, and bake uncovered for 10 minutes.
7. Remove from oven and let stand for 15 minutes. Cut and serve.



## CLASSIC CHEESE LASAGNA

*The perfect leftover. This cheese lasagna can easily be prepped ahead of time and refrigerated for up to a day. If you happen to have leftovers, they can be frozen for several months!*

*Add your meat! Try adding ground beef or ground turkey as an additional layer to your dish! Cook ground meat and assemble lasagna as directed, adding meat to each layer of the lasagna.*



# Amaretto Ricotta Cheesecake

32 oz. Galbani® Ricotta Cheese, drained  
3/4 cup graham crackers, ground  
1/2 cup almonds, ground  
4 Tbsp. butter, melted  
4 eggs, divided  
1 cup sugar  
2 lemons, make zest from rind  
2 tsp. vanilla extract  
1/8 tsp. salt  
2 oz. amaretto  
3 Tbsp. all-purpose flour  
Fresh raspberries

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1. Drain ricotta overnight in a colander lined with paper towels or cheese cloth, in the refrigerator.
2. Preheat oven to 325°F.
3. Mix graham crackers, almonds, and butter in a small bowl. Press into bottom of a greased 9-inch spring form pan. Bake for 10 minutes. Let cool.
4. Puree ricotta in food processor until smooth, about 30 seconds. Add egg yolks, sugar, zest, vanilla, salt, amaretto, and flour. Blend for 15 seconds and set aside in a large bowl.
5. In a small bowl, whip egg whites with a hand or stand mixer until stiff peaks form. Fold whites into ricotta mixture 1/3 at a time until just blended.
6. Spread mixture on top of cooled crust and bake in middle of oven until center of cake is just set/firm, about 1 hour to 1 hour, 10 minutes. Remove from oven.
7. Let cake rest for 15 minutes. Run a knife around edge of pan to release cake from sides. Refrigerate at least 4 hours or overnight before removing from pan. Garnish with fresh raspberries and lemon peel when serving.







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