



Galbani®
Grilled Cheese
Cookbook



FROM OUR FAMILY
TO YOURS



Mmm, Galbani.





Mmm, Galbani.

Galbani® was founded in 1882 by Egidio Galbani, a man whose passion for crafting the finest Italian cheese available was widely recognized. Today, our mozzarella, fresh mozzarella, and ricotta cheeses are proudly crafted in the U.S.A. in the same Italian tradition of cheesemaking that has made Galbani® Italy's favorite cheese brand.

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.

Here, you'll find a collection of original recipes that are delicious and simple to prepare. We've also included tips to help you discover the art of eating and living the Italian way, *la dolce vita*.

We're pleased to share this book with you, and hope it inspires you to make more meaningful connections with the ones you love. So prepare your favorite dish, surround yourself with the people who matter most, and savor the food and the conversation.

Buon appetito!





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Breakfast Ricotta Granola Crumble Grilled Cheese

15 oz. Galbani® Ricotta
4 eggs
1/2 cup milk
8 slices pancetta
1 small red onion, sliced thin
5 Tbsp. softened butter, divided
1/2 cup of brown sugar
2 cups granola
8 slices cinnamon swirl bread

1. Whisk eggs with milk and set aside.
2. Add pancetta to preheated skillet and cook until crisp on medium high heat. Remove and set aside.
3. Put onions in the preheated skillet with 1 Tbsp. of butter. Once the onions start cooking, add brown sugar and cook until soft.
4. Add granola to a bowl and place next to the egg bowl.
5. Lay out slices of bread and spread butter on one side of each slice, using 2 Tbsp. butter total. On unbuttered side, spread a thick layer of ricotta.
6. Top ricotta with onions and pancetta and cover with remaining slice of bread. When closed, dip the entire sandwich in the egg mixture and transfer to the granola to completely coat all sides.
7. Preheat a nonstick pan and melt 2 Tbsp. butter using low to medium heat. Once butter is melted, add sandwich and cook for approximately 90 seconds, pressing down with a spatula. Flip and repeat until crisp. Remove, cut and serve.

Chef's Note: There are lots of good things in this sandwich—almost too many! Be sure you have a sturdy spatula before you flip.



FUN & SIMPLE BRUNCH

Brunches are a fun way to mix up weekend breakfasts with the family. Keep side dishes simple to make the meal stress-free but special. A simple salad, bread from the bakery and a bowl of mixed berries are easy and fast. For extra fun, a DIY juice bar lets your family get creative by making custom combinations. Just put out a few different flavors of juice, fruit and sparkling water and let their imaginations run wild!



Lasagna Grilled Cheese

16 oz. Galbani® Mozzarella, sliced
15 oz. Galbani® Ricotta
2 Tbsp. Galbani® Grated Parmesan, divided
1/2 tsp. black pepper
1 tsp. fresh garlic, chopped
16 oz. ground beef
1 Tbsp. fresh basil, blended
8 slices Italian bread
2 Tbsp. softened butter
1 tsp. garlic powder
16 oz. tomato sauce, divided

1. In a mixing bowl combine ricotta, 1 Tbsp. Parmesan, black pepper, garlic and basil. Set aside.
2. Heat a large skillet over medium-high heat. Cook and stir the ground beef until it is completely browned, approximately 7-10 minutes.
3. Lay out bread, butter one side and dust with garlic powder and remaining parmesan.
4. On the non-buttered side of 4 pieces, spread the ricotta mixture (about 1-2 Tbsp. on each piece). Layer the cooked ground beef on the ricotta, followed by the slices of mozzarella. On the remaining 4 pieces, spread 1-2 Tbsp. tomato sauce and place on the mozzarella to close sandwiches.
5. Move to a preheated pan on medium heat and cook for approximately 90 seconds, pressing down with a spatula. Flip and repeat until cheese is melted, and golden brown.
6. Remove, cut and serve with remaining tomato sauce to dip or cover sandwich.

Chef's Note: Love extra melty cheese? Cover the pan with a lid while it's cooking. The lid traps heat, which causes the cheese to melt better.



GROW YOUR OWN BASIL

Growing your own basil is simple & brightens up any home. A small container should produce plenty of leaves, great for all of your favorite Italian recipes. Just make sure it gets plenty of sunlight.



Italian Classic Grilled Cheese

16 oz. Galbani® Mozzarella, sliced
2 Tbsp. Galbani® Grated Parmesan
4 sausage patties
1 green pepper, sliced thin
1 red pepper, sliced thin
1 small onion, sliced thin
1/4 cup olive oil
3/4 tsp. garlic powder
8 slices Italian bread
2 Tbsp. softened butter

1. Cook the sausage patties to an internal temperature of 165 degrees F on the grill or in a grill pan.
2. Place sliced peppers and onions on a baking sheet. Lightly coat with oil and dust with garlic powder. Bake at 375 degrees F for 10 minutes until softened.
3. Lay out the slices of bread and spread butter on one side. Season buttered side with garlic powder and parmesan.
4. On the unbuttered side, layer a slice of mozzarella, sausage patty, peppers and onions and finish with more mozzarella.
5. Close sandwich and place in a nonstick pan on medium heat. Cook for approximately one minute, pressing down with a spatula. Flip and repeat until cheese is melted, and golden brown. Remove, cut and serve.

Chef's Note: Don't skimp on the butter! Be generous when spreading butter on the outside of your bread. It leads to a crispier surface and helps prevent burning.



CHOPPING BELL PEPPERS

Bell peppers are easy to slice when you know the right technique. Cut off both the top (where the stem is) and the bottom. Then slice open the remaining "circle" to flatten the pepper. Remove the seeds and white pieces from the inside of the pepper. Then lay it flat and slice away.



Mediterranean Meatball Grilled Cheese

16 oz. Galbani® Mozzarella, sliced
15 oz. Galbani® Ricotta
2 Tbsp. Galbani® Parmesan, divided
8 slices Italian bread, cut thick
2 Tbsp. softened butter
16 oz. tomato sauce
4 oz. pesto sauce or 12-16 fresh basil leaves, blended with 1/4 cup olive oil
2 sprigs fresh mint (approx. 12-16 leaves), chopped
8 - 2 oz. frozen meatballs (cooked), sliced

1. Lay out slices of bread. Spread butter on one side of each and dust 1 Tbsp. Parmesan onto butter sides.
2. Flip, and on non-buttered sides spread tomato sauce and a thick layer of ricotta cheese. Spread pesto onto cheese, followed by chopped mint and remaining Parmesan. Next, layer meatball slices and top with mozzarella.
3. Close sandwich and move to a medium pre-heated nonstick pan. Cook for approximately 90 seconds, pressing down with a spatula. Flip and repeat until cheese is melted, and golden brown. Remove, cut and serve.



DIY PESTO

Homemade pesto is easier than you think! In a food processor, pulse 2 cups packed basil leaves, 2 cloves garlic, a small handful of pine nuts, a handful of Parmesan and salt and pepper. Slowly add a 1/2-cup extra virgin olive oil. Use what you need and freeze the rest for up to 3 months.

Chef's Note: Looking for an alternative to butter? Here's a surprise: mayonnaise! The oil in mayonnaise makes the outside of the bread cook evenly and adds a great crisp to your grilled cheese sandwich.



Spinach Pesto with Avocado Grilled Cheese

- 16 oz. Galbani® Mozzarella, sliced
 - 15 oz. Galbani® Ricotta
 - 1 Tbsp. Galbani® Parmesan, grated
 - 2 Tbsp. fresh basil, finely chopped (prepared pesto can be substituted)
 - 8 slices marble rye bread
 - 2 Tbsp. softened butter
 - 1 - 8oz. package frozen spinach, thawed and drained
 - 2 avocados (ripe), pitted and sliced
-

1. In small mixing bowl combine ricotta, pesto and Parmesan cheese and mix with fork until blended. Fold to make ricotta extra fluffy. Set aside.
2. Lay out the slices of bread and spread butter on one side of each piece.
3. Spread 1-2 Tbsp. of ricotta mixture on the unbuttered side of 4 slices.
4. Break up the spinach and lay out on the ricotta side, followed by the avocado and mozzarella.
5. Close sandwich and place in a medium preheated pan. Cook for approximately 90 seconds, pressing down with a spatula. Flip and repeat until cheese is melted, and golden brown. Remove, cut and serve.

Chef's Note: Grating your own cheese takes less time than you think and makes a big difference in flavor. Hard cheeses can be quickly popped into a food processor to make grating even faster.



HOW TO SLICE AN AVOCADO

Once you've split open & pit your avocado, here's an easy way to get perfect slices. Simply use a knife (a butter knife should work great if the avocado is ripe) and make slices lengthwise down the avocado flesh while it's still in the skin. Then take a large, flat spoon and scoop out the flesh. Simple!

Strawberry Basil Prosciutto Grilled Cheese

12 oz. Galbani® Fresh Mozzarella, sliced
8 slices white bread, cut thick
2 Tbsp. softened butter
8 fresh strawberries (medium to large), sliced thin
12 fresh basil leaves, whole
8 slices prosciutto, cut thin
2 oz. balsamic glaze

1. Lay out slices of bread and butter one side of each.
2. On the unbuttered side, layer fresh mozzarella, strawberries, basil leaves and prosciutto. Drizzle with balsamic glaze; place remaining bread on top and transfer to a preheated nonstick pan. Cook for approximately one minute, pressing down with a spatula. Flip and repeat until golden brown.
3. Remove, drizzle with extra balsamic glaze over top if desired, cut and serve.

Chef's Note: Patience is a virtue. Cook your grilled cheese sandwiches at a lower heat. Higher temperatures cause the bread to burn before the cheese is melted.



BALSAMIC GLAZE? SURPRISINGLY SIMPLE.

The balsamic glaze in this recipe might sound high-end, but it's easy to make yourself. Simply combine 2 cups balsamic vinegar with 1/2-cup brown sugar in a saucepan over medium heat. Stir constantly until the sugar has dissolved. Then bring the mixture to a boil, reduce heat to low and simmer the mixture until it has reduced by half. The glaze keeps well in the fridge and can be drizzled over your favorite meat, fish or veggies.

Ricotta Almond Butter & Jam Grilled Cheese

15 oz. Galbani® Ricotta
4 Tbsp. almond butter (peanut butter can be substituted)
2 tsp. honey
12 slices pancetta (bacon can be substituted)
8 slices white bread, cut thick
2 Tbsp. softened butter
8 Tbsp. strawberry jam or jelly

1. In a small mixing bowl, combine almond butter, honey and ricotta. Set aside.
2. Cook the pancetta until crisp.
3. Lay out the slices of bread and spread butter on one side of each piece. Flip the bread, and on the non-buttered side spread the ricotta/almond butter mixture, followed by jelly/jam then pancetta.
4. Close the sandwich and move to a preheated pan on a low to medium heat.
5. Cook for approximately 90 seconds, pressing down with a spatula. Flip and repeat until golden brown. Remove, cut and serve.

Chef's Note: Any type of jam or jelly can be substituted in this recipe. Choose your favorite flavor to make this sandwich extra special.



GET TO KNOW NUT AND SEED BUTTERS

While this recipe calls for almond butter, it will taste just as delicious with peanut butter or any other type of nut or seed butter.

There are several different varieties to try. Cashew butter is creamy with a slightly sweet taste. Walnut butter tastes mild with a little bit of tartness (just like walnuts themselves).

Try a few different options and see what you and your family like the best!



Buffalo Chicken Grilled Cheese

16 oz. Galbani® Mozzarella, sliced
4 - 4 oz. boneless chicken breast, sliced
1/4 cup vegetable oil
1/2 cup hot sauce
1 celery stalk, small
1 carrot, small
8 slices white bread
2 Tbsp. softened butter
1 cup blue cheese dressing

1. Lay out chicken on a plate. Coat both sides with the oil and place on a preheated grill or grill pan. Cook to an internal temperature of 165 degrees F, approx. 3 minutes on each side. Remove from grill and place in hot sauce. Set aside.
2. Cut celery into small pieces. Peel carrot and shave using a box grater.
3. Take 8 slices of bread, butter one side and spread blue cheese on the other side. On the blue cheese side, layer mozzarella, chicken, celery, carrots and finish with more mozzarella.
4. Top with the other piece of bread and place in a nonstick pan on medium heat. Cook for approximately one minute, pressing down with a spatula. Flip and repeat until cheese is melted, and golden brown. Remove, cut and serve.

Chef's Note: To make the chicken breasts fit perfectly in your sandwiches, try pounding them flat. Before cooking, place the breast between two pieces of plastic wrap, grab a rolling pin, and pound the breasts gently until they're about 3/4" thick. (This will also help them cook evenly!)



WHAT'S YOUR SPICE LEVEL?

This recipe calls for hot sauce. But what type is best? You can probably guess our answer—the best hot sauce is your favorite hot sauce. However, if you're up for trying something new, this recipe is the perfect place for experimentation. There are endless varieties of hot sauce available in your grocery store. Some are spicier. Some are smokier. Try a few and see what you like!

Veggie Pizza Grilled Cheese

16 oz. Galbani® Mozzarella, sliced
15 oz. Galbani® Ricotta
4 Tbsp. Galbani® Parmesan, divided
1 eggplant, small
2 red peppers
1 zucchini, large
3/4 cup olive oil, divided
1 tsp. fresh garlic, chopped
4 - 8 in. pizza crusts, precooked
1 sprig fresh rosemary, stemmed and finely chopped

1. Pre-heat oven to 375 degrees F.
2. Peel the eggplant and cut into 1/4 inch slices. Cut peppers and zucchini into 1/4 inch slices. Lay vegetables out on a baking sheet and lightly coat with olive oil. Bake in oven at 375 degrees for 15-20 minutes until softened.
3. In a mixing bowl, add ricotta, garlic and half of the Parmesan and mix with fork until blended. Fold to make ricotta extra fluffy. Set aside.
4. Lay out the pre-baked pizza crust and lightly coat with remaining olive oil. Sprinkle one side with the chopped rosemary and remaining Parmesan. Flip, and on the unseasoned side spread the ricotta mixture. Set aside.
5. Once vegetables are done, assemble sandwich by placing eggplant, zucchini and peppers on the ricotta half of the crust followed by the mozzarella. Close and place in a preheated skillet or nonstick pan at low to medium heat. Make sure the pan is larger than the crust.
6. Cook for approximately 90 seconds, pressing down with a spatula. Flip and repeat until golden brown and cheese is fully melted. Remove, cut and serve.

Chef's Note: Here's a tip to make peeling garlic a breeze. Lay a clove of garlic on your cutting board. Take a large chef's knife, turn it sideways, and place the broad side of the blade on top of the garlic. Pound the top of the knife to "squish" the clove. The skin will tear, making it easy to peel off with your hands.



EGGPLANT PREP

Some cooks like to salt eggplant before cooking to add extra depth of flavor. It's easy to do. Simply slice the eggplant & lay out the slices.

Generously salt both sides of the slices and let them sit for at least 30 minutes. (You might see some beads of moisture appear on the surfaces.) When you're ready to cook, just rinse the slices and pat dry!



Chicken & 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. softened butter
4 - 4 oz. boneless chicken breasts
1 cup flour
1 cup buttermilk ranch dressing
2 cups vegetable oil

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 mix on the non-buttered side of the waffles.
5. Flour chicken, then dip chicken in ranch dressing, then back into flour.
6. Bring vegetable oil to medium heat in a skillet and cook chicken until brown on both sides and internal temperature reaches 165 degrees.
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 one minute, pressing down with a spatula. Flip and repeat until cheese is melted, and golden brown. Remove, cut and serve.

Chef's Note: You might have to cut your chicken breasts to fit into your sandwich. If you do, make sure you let it rest for 5 minutes first. But letting meat rest a few minutes before slicing allows the juices to redistribute in the meat, keeping the flavor locked in. And if you're short on time for the chicken prep, try using chicken fingers that you may already have on-hand.



COMPLEMENTING FLAVORS

*Sweet and salty.
Spicy and soothing.
A great way to
make your dishes
more exciting is
to use flavors that
complement each
other. In this case,
the sweetness of
the maple syrup
and peaches play
perfectly with the
savory Galbani
cheese, pancetta
and chicken.
Experimenting
with new flavor
combinations could
lead to some truly
revolutionary dishes!*



Mmm, Galbani.

meet the chef

Mark (Marco) Sciortino

In 1988, Mark Sciortino purchased Darone's Fargo Grille on the West Side of Buffalo, New York with a dream of creating traditional

family favorite Italian dishes. With a scheduled opening date of October 1st Marco was only 20 years old and was too young to obtain a liquor license. Once he turned 21 on October 12th he was able to open the restaurant November 1, 1988. With the support from family and friends, he has become a staple on the West side for almost 28 years and is truly grateful.



Ten years later another Western New York favorite was born... Marco's Italian Deli on Hertel Avenue in North Buffalo's Little Italy. The deli became known as the Home of the Original SANGWICH! Creating such a buzz, Marco's was able to grow the business by franchising the location and opening five more locations across Western New York, including Downtown Buffalo and at the University of Buffalo. USA Today recently rated Marco's as one of 10 best Italian restaurants, cafes, and sandwich shops in the Buffalo area.

In 2008, Galbani® hired Chef Marco to be their spokesman for 3 national TV shows called Kitchen Spaces. Chef Marco continues to make appearances and does cooking demos from coast-to-coast representing the Galbani® brand at numerous Italian festivals and has appeared on numerous morning shows in Los Angeles, South Florida and Buffalo, NY promoting the Galbani® name and authentic Italian cheeses.

Currently Chef Marco is in his seventh season of a local television show called "Come Dine with Me WNY!", and was also frequently featured on "Winging it Buffalo Style", a local morning show in Buffalo, NY.



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