Galbani®
Chef Marco
Favorites
RECIPES
FROM OUR FAMILY
TO YOURS
#1 IN ITALY
DAL 1882
Galbani

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 by Galbani's Chef Marco that are delicious and simple to prepare. Discover the art of eating and living the Italian way, la dolce vita.

Buon appetito!

meet the chef

www.galbanichefmarco.com

Mark "Chef Marco" Sciortino

In 1988, Mark Sciortino "Chef Marco" opened Marco's Italian Restaurant on Niagara Street in Buffalo, NY, following his dream of creating and serving traditional, family-favorite Italian dishes. Ten years later, Chef Marco opened another location that quickly became another Buffalo favorite: Marco's Italian Deli. Located on Hertel Ave in Buffalo's Little Italy, Marco's Italian Deli is "Home of the Original SANGWICH!" a term used by many Italian communities in place of "sandwich".

Then in 2008, Sorrento® hired Chef Marco to be their spokesperson. Chef Marco has been promoting Sorrento®, Precious®, and now Galbani® cheeses for over 12 years. He continues to create new recipes and performs cooking demonstrations across the U.S., as host of La Cucina Galbani® Cooking Stage, at the largest Italian Festivals across the nation. Chef Marco has appeared on numerous media networks and cooking shows across the country as well. He continues to run his restaurants and currently resides in Buffalo, NY with his wife Victoria and their beautiful twin girls Maria and Gabriella.

Please enjoy a few of our favorite Chef Marco recipes and thank you Chef Marco for your dedication and passion for our Galbani cheeses.

Buon appetito!

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Breakfast Ricotta Granola Crumble Grilled Cheese

15 oz. Galbani® Ricotta Cheese
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.

FUN & SIMPLE BRUNCH

Brunch is a fun way for the family to plan to spend time together over the weekend. Keep dishes simple and easy to make. For extra fun, set up a ricotta parfait bar with Galbani ricotta cheese, granola, nuts, honey, syrup, chocolate chips, and fresh fruit. This lets your family get creative by making their own custom creations.

Peach and Beet Caprese Salad

12 oz. Galbani® Fresh Mozzarella Cheese
3 fresh peaches, peeled and pitted
4 oz. package of roasted beets or 3 fresh beets, roasted*
10-12 cherry tomatoes, cut into wedges
1/4 cup fresh mint, chopped
1/4 cup white vinegar
1/2 cup olive oil
White pepper and salt, to taste

1. In a medium sized bowl, whisk together the oil and vinegar and set aside.

2. Dice the fresh mozzarella cheese and chop mint.

3. Dice the peaches, quarter the beets, and slice the tomatoes into wedges.

4. Toss all ingredients in the dressing and lightly season with salt and pepper. Serve chilled.

*Roasting fresh beets: Preheat oven to 350 degrees F. Wash, trim and peel beets, discarding the greens. Slice beets into quarters. Put on a baking tray with a drizzle of olive oil. Bake/roast for 30 minutes. Let cool for 5 minutes and then toss into salad.

FRESH MOZZARELLA CHEESE

Our all-natural, "fior di latte" Galbani Fresh Mozzarella makes a star out of magnificent cow's milk. It has a subtle, clean, milky flavor and a classically soft, stretchy texture. It is a softer cheese with a higher moisture content that is available in several convenient sizes including pearls, ciliegine, bocconcini, ovolini, medallions, and pre-sliced logs. Fresh Mozzarella cheese is great to use in salads and on pizzas.

Fennel Salad with Ricotta Toast

Salad

2 - 8 oz. packages of Galbani® Fresh Mozzarella Cheese, hand diced
2 medium-sized fennel bulbs, remove stalks and set aside some of the fronds
1 small red onion, thinly sliced

Dressing

3/4 cup olive oil
1/2 cup white vinegar
1 - 3.5 oz. bottle habanero hot sauce
Salt and pepper, to taste

Toast

15 oz. Galbani® Ricotta Cheese
1 baguette loaf, sliced in 1/4 inch rounds
2 sprigs fresh mint, chopped
2 sprigs fresh rosemary, chopped
1 clove garlic, crushed and chopped
Salt and pepper, to taste

1. Preheat oven to 350 degrees F.
2. Thinly slice the onion and fennel bulbs.
3. Put both in a medium-sized bowl and add the diced fresh mozzarella and some of the fennel fronds that were set aside.
4. In a separate bowl, combine oil, vinegar, salt and pepper. Add approximately 1 oz. of habanero hot sauce – depending on how hot you like it and mix well. Pour over fennel salad, toss and refrigerate for at least 2 hours or overnight.
5. Layout toast rounds on baking sheet to crisp for 5-7 minutes. Combine ricotta, mint, rosemary, garlic, salt, pepper and whisk together. Once toasts are golden brown, spread ricotta mixture on each piece and serve with salad.

RICOTTA CHEESE

From lasagna and ravioli, to cassata cake and cannoli—it's easy to add authentic Italian flavor and creamy texture to both your savory and sweet dishes with Galbani Ricotta. Add some spoonfuls of ricotta to your favorite baked pasta dish or as an extra cheese topping on pizza. You can even add it to your favorite cake or pancake recipe to make them lighter and fluffier.

Grilled White Pizza

8 oz. Galbani® Ricotta Cheese
4 oz. Galbani® Mozzarella Cheese, hand shredded
1/4 cup Galbani® Grated Parmesan cheese
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

1. Brush olive oil on both sides of pizza crust. Grill crust on a medium-high heat grill 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.

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.

Cheesy Zucchini Fritters

2 cups Galbani® Mozzarella Cheese, hand shredded
3/4 cup Galbani® Grated Parmesan Cheese
2 medium zucchini, hand shredded
1 cup all-purpose flour
2 eggs, lightly beaten
1 tsp. garlic powder
1 tsp. white pepper
1/2 tsp. salt
1/2 cup vegetable oil

1. Use a hand grater to shred the zucchini into a bowl.

2. Add all other ingredients (except oil) to bowl and mix well. Pour oil into a large skillet and heat to a medium heat.

3. Drop spoonfuls of the mixture onto the hot skillet and flatten with the spoon. Leave a little room between fritters.

4. Cook 2-3 minutes on each side until golden brown. Remove from heat and serve.

"ZOODLES" PASTA SALAD

A delicious salad composed of refreshing zucchini, onions, tomatoes, and peppers. Thinly julienne slice all of the vegetables to make "zoodles". Add diced Galbani Mozzarella for some creaminess and toss with your favorite vinaigrette salad dressing. This refreshing "pasta" salad is a perfect complement to any dish.

Stuffed Banana Pepper Mac & Cheese

15 oz. Galbani® Ricotta Cheese
8 oz. Galbani® Mozzarella Cheese, hand shredded
8 oz. Galbani® Grated Parmesan Cheese, divided
1 Tbsp. butter
1 Tbsp. flour
1 quart of half and half
6 garlic cloves, crushed and chopped
1 lb. cavatappi pasta, cooked per directions
4 hot banana peppers, cleaned and chopped
3 fully cooked Italian sausage links, remove casing and break up meat
1/2 cup Italian seasoned bread crumbs
Salt and pepper, to taste

1. In a sauce pan on medium heat melt the butter, whisk in the flour, and add the half and half. Add the garlic and half of the chopped peppers.

2. Stir in ricotta, mozzarella and half of the Parmesan. Whisk until cheese melts.

3. Then stir in the fully cooked and drained pasta and transfer to a large oven-safe casserole dish.

4. Top with the crumbled sausage and remaining peppers. Sprinkle bread crumbs and remaining Parmesan on top and bake at 375 degrees F for 25 minutes.

SPICE UP YOUR DISH

This new take on the traditional Mac & Cheese is sure to have people coming back for seconds. The subtle spicy flavor of the peppers combine perfectly with the creaminess of the Mac & Cheese. The sausage and bread crumbs add the "stuffing" flavor like in our delicious stuffed hot pepper recipe found on our website.

Spinach Ricotta Gnocchi

32 oz. Galbani® Ricotta Cheese
1/4 cup Galbani® Mozzarella Cheese, hand shredded
1/2 cup Galbani® Grated Parmesan Cheese
2 eggs
1 cup frozen chopped spinach, thawed and drained
3 1/2 cups all-purpose flour – set aside 1/4 cup to coat surface when rolling out the gnocchi
1 1/2 oz. olive oil
1 tsp. kosher salt
1/2 tsp. garlic powder
1/2 tsp. white pepper
1 jar of tomato sauce
1/4 cup fresh basil, chopped

1. Mix ricotta, egg, flour, olive oil, 1/4 cup Parmesan cheese, garlic powder, pepper and salt in a bowl. Knead until mixed, add spinach, and continue to knead until full blended.

2. Remove dough and shape into a ball on a floured surface. Cut into sections. Roll out dough into ropes, about 1/2" thick. Cut each strip into 1" pieces. Using a gnocchi board or fork, roll each piece to make the ridges.

3. Refrigerate until ready to cook or freeze for later use.

4. Cook gnocchi in boiling water for about 2 minutes, remove and drain. In a saucepan heat tomato sauce, stir in basil.

5. Spoon ricotta gnocchi into pasta bowls and top with sauce. Finish with shredded mozzarella and grated Parmesan.

HOMEMADE PASTA

Making pasta from scratch doesn't need to be intimidating and gnocchi is the perfect "beginners" pasta. Just roll out the dough, cut, and make the ridges with a fork. You can also make homemade pasta dough using just flour, egg, olive oil, and salt. There are many different shapes and sizes you can experiment with, from long and wide pappardelle noodles, to fun shapes like cavatelli that look like miniature hot dog buns and farfalle that look like little bow ties.

Blueberry Ricotta Donuts

15 oz. Galbani® Ricotta Cheese
28 oz. pizza dough, room temperature
1 small jar of blueberry jam or jelly
1 cup confectioners' or powdered sugar
1 quart of vegetable oil

1. Cut the dough ball into 14 equal size pieces and roll each into a ball.
2. Set aside on a floured sheet tray for 30 minutes so the dough can rise.
3. In a medium-sized pot, add vegetable oil and heat slowly to approximately 350 degrees F.
4. Add dough balls to the oil using a slotted spoon, roll the balls around in the oil until they turn golden brown. Cook time approximately 3-4 minutes each side.
5. Remove from oil and place on a paper towel on a plate.
6. In a separate bowl, mix ricotta and 3 tablespoons of the blueberry jelly together until thoroughly blended.
7. Fill a pastry bag or large sandwich bag with mixture. If using a plastic bag, cut a tip off of one of the corners to pipe the filling through.
8. Using a paring knife or kitchen scissors, cut an X into each donut going half way in.
9. Fill the donuts with the ricotta mixture, sprinkle with powdered sugar and serve.

CANNOLI DONUT FILLING

Ricotta is a favorite creamy dessert filling. You can use other flavored jams or jelly fillings in these donuts. Try making a traditional Italian cannoli cream filling. Mix together 15 ounces of Galbani Ricotta, 1/3 cup confectioners' sugar, 1 tsp. vanilla, and 3/4 cup of mini chocolate chips. Fill the donuts and enjoy.

S'more Cannoli

32 oz. Galbani® Ricotta Cheese
1 1/2 cup confectioners' or powdered sugar
1 tsp. vanilla extract
18 cannoli shells
1 small jar of marshmallow fluff
1 small jar of hot fudge
4 graham crackers

1. Mix ricotta, sugar and vanilla in a bowl.
2. Add cannoli mixture to a pastry bag or large plastic sandwich bag with one corner cut off.
3. Lay out the cannoli shells on a tray and pipe ricotta cheese into the ends.
4. Stir marshmallow fluff and pipe onto the plate or place a small spoonful onto the ends of each cannoli.
5. Use a kitchen torch or grill lighter to crisp up the marshmallow ends.
6. Heat up the hot fudge according the label and drizzle over the cannoli.
7. Then crush up graham crackers and sprinkle the crumbs over top to finish.

THE SWEETER SIDE OF CHEESE

Galbani Ricotta is a great compliment to decadent-tasting desserts. There are many ways to sweeten ricotta cheese. Simply drizzle honey on top to make a sweet dip for your fresh berries. Or add powdered sugar to make a different kind of cannoli like our fun ice cream cone cannolis, frozen cannoli pops, or delicious cannoli dip. You can find these great recipes and more at galbanicheese.com.

Visit www.galbanicheese.com for more great recipes and to download a $1.00 OFF Galbani® cheese coupon.

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