



Fresh Mozzarella
Quick Facts

Milk Type: Traditionally made with Buffalo milk, but it is made mostly with cow's milk.

Country of Origin: Italy

Appearance:

2 to 17 ounce round or egg shaped balls, logs, and sometimes braided or knotted; rindless exterior is white and glossy, smoked versions are brown ; interior is pure white.

Texture and taste:

Elastic, soft and spongy

Wine Pairing: Light Reds, Whites, Cabernet Sauvignon, Chianti



KeHE Distributors carries a large variety of Fresh Mozzarella, both domestic & imported. Some of the

Cheese of the Month:
Fresh Mozzarella

Mozzarella (English / , mɒtsə 'relə/; Italian: [mottsa 'rella]) is a fresh cheese, originally from southern Italy, traditionally made from Italian buffalo and later cow's milk by the pasta filata method. Cheese produced from the Buffalo was recorded in the twelfth century but was not widely consumed until the eighteenth century. The mozzarella term is used for several kinds of Italian cheeses that are made using spinning and then cutting (hence the name, as the Italian verb mozzare means "to cut"):

- **Mozzarella di Bufala (buffalo mozzarella), made from domesticated Italian buffalo's milk in Italy and from other types of buffalo's milk in many nations: in almost all cases Italian breeders or entrepreneurs started production in other nations**
- **Mozzarella fior di latte, made from fresh pasteurized or unpasteurized cow's milk**
- **low-moisture mozzarella, which is made from whole or part skimmed milk, and widely used in the food-service industry**
- **mozzarella affumicata (smoked mozzarella)**

Fresh mozzarella is generally white, but may vary seasonally to slightly yellow depending on the animal's diet. It is a semi-soft cheese. Due to its high moisture content, it is traditionally served the day after it is made, but can be kept in brine for up to a week or longer when sold in vacuum-sealed packages. Mozzarella of several kinds is also used for most types of pizza, pasta dishes, or served with sliced tomatoes and basil in insalata caprese.

Galbani, and Sorella.
Please check with your
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For questions about
Specialty Cheese

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Basil Pesto, Fresh Mozzarella, Tomato and Spinach Sandwich

Ingredients

4 slices bread toasted
3 tablespoons pesto
6 slices tomatoes
4 slices fresh mozzarella
To taste salt and pepper
To taste extra virgin olive oil
6 baby spinach leaves

Directions

Line two bread slices on the serving plates.
Spread the basil pesto evenly on the bread.
Place three of tomato slices over the basil pesto.
Place two of fresh mozzarella slices over tomato.
Season with salt and black pepper to taste, and drizzle some olive oil if needed.

Top with a few fresh spinach leaves.
Place the remaining two slices of bread on top of the two sandwiches.
Cut into the half and enjoy!

