

As Seen In the January 2017 Issue of



Total Food Service

Metro New York's Foodservice Publication



Top 10 Things to Know About Fresh Mozzarella

TOP 10 THINGS TO KNOW ABOUT FRESH MOZZARELLA



Today's chefs are constantly seeking to create a signature taste that keeps customers coming back. At the top of that list is authentic bufala mozzarella, which can be found in everything from a great antipasto to any number of center of the plate entrees.

Creating great mozzarella is more than just executing a recipe. It requires the right ingredients and tender loving care. A gifted chef certainly might be capable of producing quality moz-

zarella. But frankly, if you could purchase a high quality product at a price that eliminates the cost of daily labor... wouldn't it make sense?

New Jersey based Lioni enables you to consistently offer the highest quality authentic bufala mozzarella to your Metro New York recipes. We wanted to bring our readership expertise in sourcing the right bufala mozzarella so we turned to their master craftsman to share the Top 10 things to consider in adding this crucial ingredient

to a restaurant foodservice operator's menu.

1. It is important to determine how fresh mozzarella will be served at your restaurant. This will define what type and size mozzarella will be used.

2. Fresh mozzarella comes in various sizes, for portion control, depending on the food application. It is referred to its Italian name size rather than just "plain" mozzarella. For example, Ovoline (Egg size), Bocconcini (Bite Size), Ciliegine (Cherry Size) etc.

3. Fresh Mozzarella can be packaged in water, hand-wrapped the "old fashioned way" or vacuum packed. It can also be smoked as a flavorful alternative.

4. A premium fresh mozzarella is moist and creamy and best for serving. A drier, less moist mozzarella is essential for use in cooking and ideal for melting.

5. Fresh mozzarella is meant to be

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- 1 How will it be served?
- 2 What size do you need?
- 3 It comes in various types of packaging
- 4 Fresh mozzarella should be moist and creamy, drier and less moist for cooking and melting
- 5 It's highly perishable
- 6 Traditionally paired with tomatoes, basil and/or prosciutto
- 7 It's a key ingredient for appetizers and entrees
- 8 It can be used in cuisines other than Mediterranean
- 9 Best served at room temperature
- 10 Fresh mozzarella has evolved into Burrata

Recreating authentic Italian taste with a local to table touch.



With generations of expertise, Lioni has recreated the inspirational essence of Italy's original Bufala Mozzarella here in the U.S. Through innovative collaboration, Lioni's all natural Bufala Fresca unveils an alluringly distinctive flavor with a delicious creamy texture.

This century-old Italian delicacy is a mozzarella made from the milk of grassfed domestic Italian water buffalo originating from Southern, Italy. Crafted at Lioni's N.J. manufacturing facility, this simply exceptional mozzarella is made fresh to order. Lioni respectfully presents an uncompromised, exquisite and superbly fresh 100% buffalo milk mozzarella. Bufala Fresca is available in two sizes, 4 oz. and 8 oz. for retail and foodservice.



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