

Fresh Mozz. & burrata!!!

Fresh Mozzarella Procedure

- Mozzarella Curd, broken into 4" cubes,
 - Kosher Salt, apx 1 tbsp per quart water
 - Water, just boiled
 - Cold water for cooling and hands
1. Pour hot water over curd, add salt, stir to dissolve.
 2. Let sit, but then stir with spoon until cheese strands begin to form.
 3. Using gloved hands pull and fold cheese curd until it is smooth and shiny.
 4. Form into a ball or as desired, do not overwork as not to dry out.
 5. Wrap tightly in plastic, place in ice water to stop the melting process.
 6. Slice and eat, best if served room temperature.
 7. **For Burrata**, flatten to a ¼ inch disc instead of forming a ball, fill center with mascarpone, ricotta, or any soft cheese, pull edges and seal like a purse, then wrap with plastic and chill.



Tomato Basil Salad

- Cherry or grape tomatoes, quartered
 - Shallot or scallion, small dice
 - Garlic clove, smashed
 - Cucumbers, peppers or radishes, diced
 - Red wine vinegar
 - Extra virgin olive oil
 - S&P TT
 - Basil leaves, chopped or torn
 - *Sriracha, optional*
1. Mix in all ingredients, toss well, adjust seasoning.

Crostini

- Day old Italian bread
 - Extra virgin olive oil
 - Fresh ground pepper
 - Kosher salt
1. Slice bread into ¼ inch slices.
 2. Drizzle with olive oil, sprinkle with S&P.
 3. Toast in a warm pan, oil side down, press if necessary.
 4. Remove from pan when toasty on one side. Eat right away.

Mozzarella Curd can be purchased from:

- Restaurant Depot, members only, 10# minimum
- Babylon Cheese Cellar, 51 Deerpark Rd. Babylon
- Mail order DiBruno Brothers out of Philly www.dibruno.com
- Amazon occasionally
- Stores that make it such as Uncle Giuseppe's may sell it, but you will have to ask
- Local Italian markets or deli's that make it may also sell it, maybe.

- ✓ Like us on Facebook
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- ✓ 20% off all bottles sampled tonight
- ✓ TCS Aprons & Mercer knives for sale
- ✓ Gratuity for our support staff is greatly appreciated!
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