

# Fresh Mozzarella & Burrata

## Fresh Mozzarella Procedure

- Cheese curd, broken into approx. 4" cubes
  - Sea salt, approx. 1 tbsp. per of quart water
  - Water, just boiled
  - Water, room temp
1. Pour hot water over cheese curd, add salt and stir with a wooden spoon to dissolve.
  2. Let mixture sit for a few minutes, then stir until cheese strands begin to form.
  3. Put on gloves, then pull and fold cheese curd until it is smooth and shiny.
  4. Form cheese into a ball, **do not overwork**, it will cause the cheese to dry out.
  5. Wrap mozzarella balls tightly in plastic, place in cool water to stop the melting process.
  6. Remove from cool water after a few minutes and place on a tray until you're ready to slice and eat. Mozzarella is best served at room temperature.
  7. **For Burrata:** flatten to a ¼ inch-thick or less disc instead of forming a ball, fill the center with ricotta or any soft cheese. Then pull the edges together and seal like a purse, then wrap with plastic and cool in a water bath.

## Tomato Salad

- Grape tomatoes, halved
  - Shallot, diced
  - Garlic clove, smashed
  - Mini peppers, diced
  - Vinegar, TT
  - Olive oil, TT
  - S&P TT
  - Herbs, chopped or torn
  - *Sriracha, optional*
  - *Flatbread to toast*
1. Mix in all ingredients, adjust seasoning, set aside.

## Olive Pesto

- 1 cup green olives
  - 1-2 cloves garlic
  - 1 tbsp. cashews
  - Freshly ground black pepper
  - 2 oz. grated cheese
  - 2 tbsp. olive oil
1. In a mortar & pestle combine olives, garlic, nuts, and pepper. Grind into a paste.
  2. Then, mix in grated cheese and olive oil, set aside.

### Mozzarella Curd can be purchased from:

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

**Gratuity for service staff is greatly appreciated**

Follow TCS on Social Media (Instagram, Facebook, TikTok) or leave us a Google review

**GIFT CERTIFICATES AVAILABLE**

Use promo code **REPEAT121** for \$10.00 off your next booking