
HARPER & BLOHM

CHEESE SHOP

Buffalo Mozzarella Recipe Ideas

To enjoy your fresh buffalo mozzarella remove it from the fridge about 30 minutes before serving to let it come to room temperature. Why do this? The texture of the cheese will relax, and the flavours will come to life.

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Caprese Salad – ripe, room temperature tomatoes, fresh basil, sliced or torn mozzarella, drizzle with good quality extra virgin olive oil, sea salt flakes & pepper.

Caprese Spaghetti – add the above ingredients to some freshly cooked spaghetti – the perfect summer pasta.

Stone Fruit Salad – peaches or nectarines, mint or basil, prosciutto, rocket & sliced or torn mozzarella, extra virgin olive oil.

Zucchini & Mint Salad – zucchini ribbons either fresh or grilled, mint, chilli, toasted pine nuts, extra virgin olive oil, sea salt flakes, pepper & torn mozzarella.

Pizza – Tomato, basil & mozzarella. Tip – pop your basil under the mozzarella so it doesn't burn.

Panino – Ciabatta, mozzarella, prosciutto & rocket. Enjoy toasted or fresh.

Marinated Mozzarella – mix together zest of a lemon, 15-20 shredded basil leaves, 1-2 teaspoons fresh oregano, 1/4-1/2 teaspoon dried chilli, a clove of crushed garlic, salt & pepper, 1-2 tablespoons of olive oil.
– tear apart the mozzarella ball and marinate in the oil mix, leave at room temperature for 30 minutes.
– serve on some rocket, add some wedges of ripe tomatoes and crusty bread.

Can I freeze buffalo mozzarella?

They are best eaten fresh, however if you do forget about this beautiful little milky ball, you can pop them in the freezer - this will change the texture; however, they are still good to cook with.

What if I don't eat it all at once?

Submerge in the liquid in the tub supplied.