



BELGIOIOSO®

Burrata
Gourmet Cheese Course
Mozzarella Madness
Premium Cheese
Crescenza-Stracchino
Sliced Asiago Cheese
Sliced Fontina
American Grana
Fresh Mozzarella, Prsciutto & Basil Roll
Ricotta Con Latte
Creamy Gorg





BURRATA

Fresh Mozzarella Filled with Shreds of Mozzarella Soaked in Cream



Boor-AH-tah

This rare Italian delicacy is now available in the United States from BelGioioso. Silky on the outside and creamy on the inside, BelGioioso's Burrata boasts a richly sweet, milky flavor that is sure to please the palate. This made-to-order cheese is hand-formed into 4 oz. balls and packaged in water for an extended shelf life.

An exquisite and unique alternative to Buffalo Mozzarella, Burrata's preferred serving suggestions are simple. Cut into pieces and serve with a drizzle of olive oil and a sprinkle of salt and freshly ground pepper. Or place atop a nest of fresh arugula greens and serve as an appetizer.

Pack\ Description	Item Code	Case Cube	Gross Weight	TixHi	Case Dimension	Shelf Life
6/8 oz. Burrata Cups (2/4 oz. Balls/Cup)	REF00114	.31	7.1 lbs.	12x10=120	14-3/8x9-5/5x 3-7/8	37 days

Easy and Elegant Ideas

- Cut Burrata into pieces and drizzle with olive oil. Sprinkle with salt and freshly ground pepper. Serve with fresh grilled vegetables for a tasty antipasto.
- Place a ball atop a nest of fresh arugula greens and serve as an appetizer with crostini and fresh tomatoes.
- Create a caprese sandwich with Burrata, sliced Roma tomatoes, fresh basil, olive oil, salt and pepper.
- Layer slices of Burrata onto crostini and top with chopped tomatoes, chopped fresh basil and prosciutto. Broil slightly until melted.
- Slice Burrata and serve on leaves of endive for a simple and tasty appetizer.

Tuscan Tomato and Watermelon Salad with Burrata

3 cups halved or quartered small yellow and red tomatoes
3 cups medium-dice seedless watermelon
6 Tbsp. extra-virgin olive oil
12 leaves basil, chiffonade
12 leaves mint, chiffonade
Salt and pepper, to taste
6 slices semolina baguette, thick, toasted
Prepared pesto, as needed
8 oz. BelGioioso Burrata cheese, cut into 6 equal portions
Cracked black pepper, as needed
1.2 oz. micro arugula
6 fried basil leaves
Balsamic glaze, as needed

Toss tomato and watermelon in olive oil with basil and mint. Season with salt and pepper. Marinate an hour.
Per order: Drain tomato/watermelon mixture. Place 1 cup mixture in center of chilled salad plate. Brush 1 baguette toast with pesto. Place baguette toast at 11 o'clock position on plate. Top baguette with 1 wedge BelGioioso Burrata cheese. Sprinkle cracked black pepper over Burrata. Place mound of micro arugula atop tomato/watermelon salad. Crown presentation with 1 fried basil leaf. Drizzle balsamic glaze around salad. Serve immediately.

Sweet and Savory Burrata on Toast

8 oz. BelGioioso Burrata cheese, drained
2 Tbsp. golden raisins, plumped in hot water or rum, drained
¼ cup coarsely chopped toasted walnuts
4 slices sourdough bread
6 Tbsp. quince preserves (or apricot preserves)
2 Tbsp. apple glaze or syrup (or other fruit glaze)

Chop the drained Burrata and transfer to mixing bowl. Stir in plumped raisins and toasted walnuts. Set aside. (Do not prepare more than 2 hours before serving.) For each serving, toast one bread slice. Spread with 1 ½ tablespoons preserves. Top with thick layer of Burrata cheese mixture, spread evenly. Drizzle cheese with about ½ tablespoon apple glaze. Cut into thirds to serve.

Roasted Vegetables with Gemelli Pasta and Burrata

1 lb. Gemelli pasta, cooked al dente and tossed with olive oil
¼ cup balsamic vinegar
1 lb. asparagus, trimmed
1 package button mushrooms, cleaned
1 lb. Roma tomatoes, quartered
1 lb. yellow squash, sliced thinly lengthwise
1 lb. small zucchini squash, sliced thinly lengthwise
1 small bunch Italian parsley, chopped
1 cup extra-virgin olive oil
10 garlic cloves, crushed
2 Tbsp. Kosher salt
2 Tbsp. cracked black pepper
Fresh basil leaves, torn into small pieces
8 oz. BelGioioso Burrata cheese, sliced

Preheat oven to 425°F. In a large sauce pan over high heat, boil balsamic vinegar until it is reduced to half. Remove from heat and let cool. In a large bowl, combine asparagus, mushrooms, tomatoes, squash, zucchini, parsley, olive oil, garlic, salt and pepper. Toss to incorporate olive oil.
Place vegetables onto 1 large sheet pan and place in preheated oven for 10-12 minutes, stirring once after 5-6 minutes. Remove vegetables from oven and let cool. Drizzle with reduced balsamic. Add more salt and pepper if desired.
Toss pasta with pieces of fresh basil and place into serving bowl. Top with prepared vegetable mixture. Place Burrata slices on top of vegetable mixture. Drizzle cheese with a little olive oil and garnish with fresh basil leaves. Serve at room temperature.

Burrata Crostini with Morels and Wild Leeks

8 store made or home made crostini
1 tsp. unsalted butter
4 ramps, greens tops removed and remaining bottoms chopped
8 large morel mushrooms, cut into quarters
8 oz. BelGioioso Burrata cheese, diced
1 Tbsp. fresh chives, diced
½ tsp. Kosher salt
¼ tsp. freshly ground black pepper
Chives for garnish, if desired

Place chosen crostini on desired serving platters and set aside. Heat the butter in a large sauté pan over medium high heat. Add wild leeks and sauté until tender. Add morels, kosher salt and pepper and sauté for 1 minute. Remove sauté pan from stove and add diced Burrata and chives. Place on crostini and garnish with additional fresh chives if desired. Serve immediately.



GOURMET CHEESE COURSE

Item Code: #REF65015
Each case contains a 2 lb. random weight chunk of item listed below

Auribella®

Texture: Firm
Flavor: Full, sharp, robust
Appearance: Slightly crumbly texture
Milk Source: Raw cow's milk
Aging: 6 months

- Shave over salads
- Crafted in Wisconsin, America's Dairyland



American Grana®

Texture: Hard, granular
Flavor: Nutty, deep flavor
Appearance: Granular
Milk Source: Raw cow's milk
Aging: 18 months

- Grate over pastas, pizzas or soups
- Crafted in Wisconsin, America's Dairyland



Creamy Gorgonzola

Texture: Soft, spreadable
Flavor: Flavorful, tantalizing
Appearance: Soft, blue-veined cheese with a thin rind
Milk Source: Pasteurized cow's milk
Aging: 90 days

- Melt onto grilled steak, chicken breast or pizza
- Crafted in Wisconsin, America's Dairyland



Fontina

Texture: Soft, smooth
Flavor: Buttery, mild
Appearance: Light yellow, soft
Milk Source: Raw cow's milk
Aging: 60 days

- Cube or dice into hot pasta dishes
- Crafted in Wisconsin, America's Dairyland



Sharp Provolone

Texture: Firm
Flavor: Robust, clean aftertaste
Appearance: Smooth
Milk Source: Raw cow's milk
Aging: 7 months

- Shred onto pizzas or into hot pastas for extra flavor
- Crafted in Wisconsin, America's Dairyland



CREAM GORG



Aged 90 days, this soft, blue-veined cheese has a full, earthy flavor and creamy texture. Perfect for spreads and sauces; try it over pasta, beef, chicken and vegetables, or mix it with mustard and olive oil for a tasty salad dressing.

Available in 20 lb. whole wheels, 1/2, 1/4 and 1/8 wheels and in 10 lb. cases of retail cuts.

EASY SERVING IDEAS

- Spread onto fresh bread and top with a fresh pear slice.
- Melt on an open-faced burger with sauteed onions and mushrooms.
- Cream with Mascarpone, minced garlic and onions. Spread onto pieces of prosciutto ham and roll onto a celery stick for a tasty appetizer.

Pack\ Description	Item Code	Case Cube	Gross Weight	TixHi	Case Dimension	Shelf Life
1/10 lb. Exact Weight Case (7-12 oz. Retail Wedges)	REF85026	0.42	11.02 lbs.	9x9=81	13-5/16x 12-13/16x4-1/4	120 days



PREMIUM CHEESE



BelGioioso Shaved Parmesan

Pack Size: 4/5 lb.
Perkins Code: REF0299
Shelf Life: 120 days



BelGioioso Parmesan

Pack Size: 4/5 lb.
Perkins Code: REF32912
Shelf Life: 365 days



BelGioioso Asiago

Pack Size: 1/24 lb.
Perkins Code: REF50610
Shelf Life: 365 days



BelGioioso Fontina

Pack Size: 4/5 lb.
Perkins Code: REF70212
Shelf Life: 365 days



**BelGioioso
Sharp Provolone**
Pack Size: 4/10 lb.
Perkins Code: REF20916
Shelf Life: 365 days



**BelGioioso
Mild Provolone**
Pack Size: 2/12 lb.
Perkins Code: REFPROVCS
Shelf Life: 365 days



Mascarpone
Pack Size: 4/5 lb.
Perkins Code: REF16
Shelf Life: 150 days



Mascarpone
Pack Size: 12/1 lb.
Perkins Code: REF17
Shelf Life: 150 days



Fresh Mozzarella Thermoform Log
Pack Size: 8/1 lb.
Perkins Code: REF89
Shelf Life: 60 days



Fresh Mozzarella Sliced Thermoform Log
Pack Size: 8/1 lb.
Perkins Code: REF00069
Shelf Life: 60 days



MOZZARELLA MADNESS



Margherita Pizza

Top a pizza crust with a thin layer of tomato sauce, slices of Fresh Mozzarella and chopped fresh basil. Bake until cheese is melted and crust is golden brown.

Fresh Mozzarella Flatbread Salad

Top grilled flatbread with mixed baby salad greens, chopped herbs, green onions, oven-roasted tomatoes and Fresh Mozzarella Pearls. Drizzle with balsamic vinaigrette and sprinkle with salt and pepper to taste.



Stuffed Turkey Meatballs

Create mouth-watering meatballs by forming prepared turkey meat around Fresh Mozzarella Ciliegine balls. Bake until brown and toss with marinara sauce and cooked penne pasta. Garnish with grated Parmesan cheese.

Breaded Fresh Mozzarella Bites

Coat Fresh Mozzarella Ciliegine with flour, egg and bread crumbs. Fry in oil until golden brown and serve for a crowd pleasing appetizer.



Fresh Mozzarella Panino

Build each sandwich by spreading sourdough bread with prepared artichoke pesto. Add two slices of Fresh Mozzarella and layer on fresh basil leaves and oven-roasted tomato slices. Top with a slice of prosciutto and grill panino until golden brown and cheese is melted.

Fresh Mozzarella Appetizer with Herbs, Artichokes and Pancetta Chip

Arrange a plate with fresh tomato slices, braised artichokes and quartered Fresh Mozzarella Bocconcini ball. Top cheese with a fresh herb sauce and garnish with a pancetta chip. Serve as an appetizer or side dish.



CRESCENZA-STRACCHINO



Crescenza-Stracchino is made in small batches from whole cow's milk gathered each day from local farms.

With a milky flavor and tender texture, BelGioioso Crescenza develops a pleasant tanginess and creamy softness, when allowed to age.

Spread over crusty bread or focaccia, sprinkle with fresh herbs and olive oil, or complement with seasonal fruits and berries.



**Now with an extended shelf life of 60 days*

**EASY
SERVING
IDEAS**

- Top slices of Focaccia bread with arugula or basil and finish with a slice of Crescenza.
- Wrap bite-size pieces of Crescenza with prosciutto or any cured meat and secure with toothpicks to create a quick, delicious appetizer.
- Melt Crescenza over pizza crust and top with fresh arugula for a fresh, tasty pizza.

Pack\ Description	Item Code	Case Cube	Gross Weight	TixHi	Case Dimension	Shelf Life
82/3.5 lb. Case 2L	REF78502PC	0.31	7.81 lbs.	10x15=150	14-3/8x9-5/8 x 3-7/8	60 days



SLICED ASIAGO CHEESE



Aged at least 5 months and made with all-natural ingredients, BelGioioso Asiago has a sweet, nutty flavor that is hard to resist.

BelGioioso Sliced Asiago adds both flavor and elegance to a wide variety of applications. A thin slice of this tasty cheese is perfect for Italian panini sandwiches, Asiago burgers, pizzas, salads and deli platters.

Pack\ Description	Item Code	Case Cube	Gross Weight	TixHi	Case Dimension	Shelf Life
12/1 lb. Sliced Asiago Stack	REF53462	0.42	12.76 lbs.	13x8=104	14-3/8x9-3/4 x 5-3/16	120 days

SLICED FONTINA



These versatile slices are perfect for topping sandwiches, pizzas or breaded meats. Sliced Fontina is also best paired with grilled vegetables and fresh fruits.

This semi-soft cheese that originated in the Val d'Aosta region of Italy is touted as a true Italian classic. Aged over 60 days, it develops a mild, yet slightly sweet flavor and a smooth, almost silky texture. Fontina melts beautifully and is perfect for making sauces and fondue.

Turkey Sandwich with Sliced Fontina Cheese

- 2 oz. *BelGioioso Mascarpone cheese*
- 1 oz. *Dijon-honey mustard*
- 8 slices fresh whole grain bread
- 1/2 lb. turkey, shaved or sliced
- 8 oz. roasted red pepper slices
- 8 slices *BelGioioso Fontina cheese*
- Spring greens



In a small bowl, combine *BelGioioso Mascarpone cheese* and *Dijon-honey mustard*. Spread desired amount onto bread slices and top with turkey, roasted peppers, slices *BelGioioso Fontina cheese* and spring greens. Serve immediately. Serves 4.

Pack\ Description	Item Code
12/1 lb. Fontina Cheese	REF70245



AMERICAN GRANA

PREMIUM AGED PARMESAN *Manufactured only by BelGioioso Cheese*



- Produced in traditional 70-pound wheels
- Each wheel is hand-turned twice a week
- The wheels are under our care for 18 months and are delivered to you with an abundance of flavor, much deeper than Parmesan and with a more granular texture



EASY SERVING IDEAS

- Grate American Grana® over freshly cooked asparagus and bake until melted for a flavorful side dish.
- Create an exceptional risotto by adding fresh mushrooms and grated American Grana®.
- Serve chunks of American Grana® with fruit and champagne for an easy and elegant dessert.

Pack\ Description	Item Code	Case Cube	Gross Weight	TixHi	Case Dimension	Shelf Life
1/18 lb.	REF39919	1.94	77.3 lbs.	4x5=20	17-1/2x17-1/2x11	365 days

8 OZ. FRESH MOZZARELLA PROSCIUTTO & BASIL ROLL



BelGioioso's new Fresh Mozzarella, Prosciutto and Basil Roll is sure to be a hit at any party!

Slice into 1/4" pieces and arrange on a platter for an easy appetizer or flavorful snack.

Each piece is formed by rolling BelGioioso's award-winning Fresh Mozzarella cheese with the finest prosciutto and fresh basil leaves. The result is a unique cheese with a mouth-watering, savory flavor. This distinctive cheese has a 60 day shelf life.



Back View

Pack\ Description	Item Code	Case Cube	Gross Weight	TixHi	Case Dimension	Shelf Life
12/8 oz. Fresh Mozzarella Prosciutto & Basil Roll	REF00553	0.23	6.54 lbs.	18x10=180	13-1/8x7-1/8x4-1/4	60 days



RICOTTA CON LATTE



BelGioioso Ricotta con Latte®:

- is crafted from the freshest all-natural ingredients
- has only 45 calories per serving
- has a pleasantly fresh, milky flavor with just a hint of sweetness



Whole Milk - 75% Moisture

- Slightly higher moisture content
- Soft, creamy texture with fine, delicate curds
- Best used for cannoli, desserts and fresh applications

Specifications

Pack\ Description	Item Code	Case Cube	Gross Weight	TixHi	Case Dimension	Shelf Life
6/3 lb. Tubs Whole Milk - 75% Moisture	REF00187	0.60	19.61 lbs.	12x5=60	14-1/4x9-3/4 x7-1/2	45 days

Serving Ideas and Recipes

- Stuff pasta shells or meats with a mixture of BelGioioso Ricotta con Latte®, grated BelGioioso Parmesan, fresh basil and cooked spinach.
- Enjoy BelGioioso Ricotta con Latte® with a sprinkle of sugar or topped with fresh fruit.
- Incorporate BelGioioso Ricotta con Latte® into your favorite lasagna recipe.

Baked Rigatoni with BelGioioso Ricotta con Latte® and Fresh Mozzarella

1 c. **BelGioioso Ricotta con Latte®**
4 c. tomato sauce
5 oz. **BelGioioso Parmesan**, grated
1 lb. Rigatoni pasta, cooked al dente
8 oz. **BelGioioso Fresh Mozzarella**, cut into cubes

Combine the Ricotta con Latte® with 2 cups tomato sauce and half of the Parmesan. Combine pasta with the Ricotta mixture. Pour a small amount of tomato sauce into the bottom of a baking dish and fill with half of the pasta mixture. Place the cubes of Fresh Mozzarella on top of the pasta and then cover with the rest of the pasta mixture. Top with the remaining tomato sauce and Parmesan. Bake at 375° for 15-20 minutes.

Cannoli Cream with BelGioioso Ricotta con Latte®

1 1/2 lbs. **BelGioioso Ricotta con Latte®**
1/4 c. sugar
1 tsp. vanilla extract
4 Tbsp. semi-sweet mini chocolate chips or shaved chocolate

Mix Ricotta con Latte®, sugar and vanilla until well blended. Stir in chocolate; cover and refrigerate for at least 30 minutes.

Serve cannoli cream inside cannoli shells or over a slice of sponge cake. Garnish with fresh fruit and nuts.



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