

CALABRO**CHEESE CORP.**

580 COE AVENUE
EAST HAVEN, CONNECTICUT 06512
TELEPHONE (203) 469-1311

Fascinating Uses - For Calabro Ricotta & Mozzarella

CHOCOLATE FLAVORED RICOTTA

1 lb. Calabro Ricotta
2 to 3 Tbls. unsweetened cocoa powder
1 tsp. Durkee Chocolate flavor
Sugar to taste (optional)

Beat ricotta smooth with hand mixer before adding ingredients. Add remaining ingredients and mix until smooth. If there is not enough chocolate taste, add more to taste.

STRAWBERRY FLAVORED RICOTTA

1 lb. Calabro Ricotta
1 small package frozen strawberries
1 tsp Durkee Strawberry extract
Sugar to taste (optional)

Beat ricotta smooth with hand mixer before adding ingredients. Puree strawberries in blener. Add extract to strawberry mixture in blender and mix. Fold strawberries into ricotta. Blend well. Add sugar to taste.

PINEAPPLE WHIP

1 small can crushed pineapple, drained
1 cup Calabro ricotta
Put ingredients in blender and whip until creamy. This makes a delicious spread for waffles, pancakes, bagels, or toast.
Other fruits that can be used are bananas, cooked prunes, raspberries, or blueberries.

RICOTTA DIP

1 lb. Calabro Ricotta
1 envelope onion soup mix
Beat ricotta first to make it smooth. Add onion mix and blend well. May be used with fresh vegetables, chips, or as a spread on crackers.

FRIED MOZZARELLA

1 lb. Calabro mozzarella sliced thin
2 beaten eggs
1½ cups seasoned bread crumbs
Dip sliced mozzarella in eggs and bread crumbs. Fry in hot oil.
Place on scott towel to absorb excess oil. This can also be topped with a little tomato sauce for added flavor.

ENGLISH MUFFIN PIZZAS

1 6oz. package Calabro Shredded Mozzarella
6 muffins split in half
tomato sauce
Sprinkle mozzarella generously on each muffin half, add tomato sauce and season to taste. For variety you can use mushrooms, onions, or bacon as a topping. Bake for 15 minutes in a 300 degree oven.