

Mozzarella

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Mozzarella is a semi-soft non-aged cheese prepared using the pasta filata ('stretched-curd') method. It originated in southern Italy.

Varieties of mozzarella are distinguished by the milk used: mozzarella fior di latte when prepared with cow's milk and buffalo mozzarella (mozzarella di bufala in Italian) when the milk of the Italian buffalo is used. Genetic research suggest buffalo came to Italy by migration of river buffalo from India in the 7th century CE.

Fresh mozzarella is generally white but may be light yellow depending on the animal's diet. Fresh mozzarella makes a distinct squeaky sound when chewed or rubbed. Due to its high moisture content, it is traditionally served the day after it is made but can be kept in brine for up to a week or longer when sold in vacuum-sealed packages. Low-moisture mozzarella can be kept refrigerated for up to a month, although some shredded low-moisture mozzarella is sold with a shelf life of up to six months.

Mozzarella is used for most types of pizza and several pasta dishes or served with sliced tomatoes and basil in Caprese salad.

Buffalo mozzarella

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Buffalo mozzarella (Italian: mozzarella di bufala; Neapolitan: muzzarella 'e vufera) is a mozzarella made from the milk of the Italian Mediterranean buffalo. It is a dairy product traditionally manufactured in Campania, especially in the provinces of Caserta and Salerno.

Since 1996, mozzarella di bufala campana is also registered as an EU and UK protected designation of origin (PDO) product. The protected origin appellation requires that it may only be produced with a traditional recipe in select locations in the regions of Campania, Lazio, Apulia, and Molise.

Mozzarella sticks

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Pizza Margherita

cornicione) and seasoned with hand-crushed peeled tomatoes, mozzarella (buffalo mozzarella or fior di latte), fresh basil leaves, and extra virgin olive

Pizza Margherita, also known as Margherita pizza, is, together with the pizza marinara, the typical Neapolitan pizza. It is roundish in shape with a raised edge (the cornicione) and seasoned with hand-crushed peeled tomatoes, mozzarella (buffalo mozzarella or fior di latte), fresh basil leaves, and extra virgin olive oil. The dough is made by mixing water, salt, and yeast (either sourdough, or fresh or dry baker's yeast) with

flour (00 or 0).

The dough is stretched by the pizzaiolo ('pizza maker') in a motion going outwards from the center, pressing with the fingers of both hands on the dough ball, and flipping it several times, shaping it into a disc. It is then topped and baked in an oven, which is traditionally made of brick and wood-fired (electric or gas ovens are also used). Pizza Margherita is usually served hot on a plate or folded into four and wrapped in paper (pizza a portafoglio or a libretto).

Carrozza (sandwich)

A carrozza, also referred to as mozzarella in carrozza (lit. 'mozzarella in a carriage'), is a type of fried cheese sandwich or pastry in Italian cuisine

A carrozza, also referred to as mozzarella in carrozza (lit. 'mozzarella in a carriage'), is a type of fried cheese sandwich or pastry in Italian cuisine. It is prepared by coating a mozzarella cheese sandwich in egg and flour, and frying it. It is a popular dish in the Campania region of Italy and in areas of New York City. Mozzarella frita is a variation of the dish that consists of battered cheese, without any bread.

Burrata

is an Italian cow's milk (occasionally buffalo milk) cheese made from mozzarella and cream. The outer casing is solid cheese, while the inside contains

Burrata (Italian: [burˈrata]) is an Italian cow's milk (occasionally buffalo milk) cheese made from mozzarella and cream. The outer casing is solid cheese, while the inside contains stracciatella and clotted cream, giving it an unusual, soft texture. It is a speciality of the Puglia region of southern Italy.

Pizza

pizza swathed in the colors of the Italian flag—red (tomato), white (mozzarella), and green (basil). Supposedly, this type of pizza was then named after

Pizza is an Italian, specifically Neapolitan, dish typically consisting of a flat base of leavened wheat-based dough topped with tomato, cheese, and other ingredients, baked at a high temperature, traditionally in a wood-fired oven.

The term pizza was first recorded in 997 AD, in a Latin manuscript from the southern Italian town of Gaeta, in Lazio, on the border with Campania. Raffaele Esposito is often credited for creating the modern pizza in Naples. In 2009, Neapolitan pizza was registered with the European Union as a traditional speciality guaranteed (TSG) dish. In 2017, the art of making Neapolitan pizza was included on UNESCO's list of intangible cultural heritage.

Pizza and its variants are among the most popular foods in the world. Pizza is sold at a variety of restaurants, including pizzerias (pizza specialty restaurants), Mediterranean restaurants, via delivery, and as street food. In Italy, pizza served in a restaurant is presented unsliced, and is eaten with the use of a knife and fork. In casual settings, however, it is typically cut into slices to be eaten while held in the hand. Pizza is also sold in grocery stores in a variety of forms, including frozen or as kits for self-assembly. Store-bought pizzas are then cooked using a home oven.

In 2017, the world pizza market was US\$128 billion; in the US, it was \$44 billion spread over 76,000 pizzerias. Overall, 13% of the US population aged two years and over consumed pizza on any given day.

Leprino Foods

lactose, whey protein and sweet whey. It is the world's largest maker of mozzarella cheese. Leprino Foods was founded by James Leprino's father Mike Leprino

Leprino Foods is an American company with headquarters in Denver, Colorado that produces cheese, lactose, whey protein and sweet whey. It is the world's largest maker of mozzarella cheese.

Caprese salad

[insaˈlaːta kaˈpreːze; -eˈse]) is an Italian salad prepared with sliced fresh mozzarella, tomatoes, and sweet basil and seasoned with salt and olive oil. It is

Caprese salad (Italian: insalata caprese, pronounced [insaˈlaːta kaˈpreːze; -eˈse]) is an Italian salad prepared with sliced fresh mozzarella, tomatoes, and sweet basil and seasoned with salt and olive oil. It is usually arranged on a plate in restaurant practice. Like pizza Margherita, it features the colours of the Italian flag: green, white, and red. In Italy, it is usually served as an appetiser (antipasto), not a side dish (contorno), and it may be eaten any time of day. Caprese salad is one form of a caprese dish; it may also be served as a pizza caprese, pasta or sandwich.

The salad is named after the island of Capri, where it is believed to have originated. Two common stories about its origin include it being an homage to the Italian flag or "in the 20th century to appease the palates of vacationing royalty and important politicians".

Pizza cheese

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Pizza cheese encompasses several varieties and types of cheeses and dairy products that are designed and manufactured for use specifically on pizza. These include processed and modified cheese, such as mozzarella-like processed cheeses and mozzarella variants. The term can also refer to any type of cheese suitable for use on pizza. The most popular cheeses used in the preparation of pizza are mozzarella (accounting for about 30%), provolone, cheddar and Parmesan. Emmental, pecorino romano and ricotta are often used as toppings, and processed pizza cheeses manufactured specifically for pizza are mass-produced. Some mass-produced pizza cheeses are frozen after manufacturing and shipped frozen.

Processed pizza cheese is manufactured to produce optimal qualities in browning, melting, stretchiness and fat and moisture content. Several studies and experiments have analyzed the impact of vegetable oil, manufacturing and culture processes, denatured whey proteins and other changes to create ideal and economical pizza cheeses. In 1997, it was estimated that annual production of pizza cheese products was 1 million tons in the United States and 100,000 in Europe, and in 2000 demand for the product in Europe was increasing by 8% per year. The trend of steadily-increasing production and consumption of mozzarella and pizza cheese continued into the first decade of the 21st century in the United States.

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