



à la carte **SUMMER** recipes



Mango and Mozzarella Salad with Citrus Dressing

SERVINGS: 4

PREPARATION: 20 MINUTES

COOKING: NONE

CHEESE TYPE(S): **SAPUTO MOZZARINA MEDITERRANEO**

INGREDIENTS:

- 75 ml (1/3 cup) freshly squeezed orange juice
- 15 ml (1 tbsp) freshly squeezed lemon juice
- 1 clove garlic, crushed
- 1 ml (1/4 tsp) salt
- 2.5 ml (1/2 tsp) sugar
- 30 ml (2 tbsp) sour cream
- 30 ml (2 tbsp) olive oil
- 500 g (2 bags) **Saputo Mozzarella Mediterraneo** cheese, drained
- 1 ripe mango, peeled and cut into 1/2 cm (1/4") slices
- 1 red pepper, seeded and cut into 1/2 cm (1/4") slices
- 1/2 cucumber, cut into 1/2 cm (1/4") slices
- 125 ml (1/2 cup) fresh mint leaves, chopped
- 5 ml (1 tsp) cumin seeds, toasted and lightly crushed (optional)
- Freshly ground black pepper, to taste

PREPARATION:

- In a small bowl, whisk together the citrus juices, garlic, salt, sugar and sour cream. Continue whisking as you drizzle in the olive oil. Set aside.
- Cut each piece of Mozzarella Mediterraneo cheese into 6 or 7 slices.
- On a large serving platter, arrange alternating layers of cheese, mango, red pepper and cucumber. At this point, the salad and dressing may be covered and refrigerated for up to 4 hours.
- To serve, drizzle the dressing over the salad and top with the chopped mint leaves, cumin (if using) and black pepper.



Saputo Mozzarella Mediterraneo

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Grilled Vegetables with Mozzarella di Bufala

SERVINGS: 4-6

PREPARATION: 20 MINUTES

COOKING: 5 TO 10 MINUTES

CHEESE TYPE(S): **SAPUTO MOZZARINA DI BUFALA**

INGREDIENTS:

- 75 ml (5 tbsp) olive oil
- 10 ml (2 tsp) fresh thyme, chopped
- Salt and freshly ground pepper, to taste
- 1 bulb fennel, sliced lengthwise
- 4 fingerling potatoes, sliced
- 1 red pepper, cleaned and quartered
- 1 red onion, sliced
- 250 g (1 piece) **Saputo Mozzarella di Bufala** cheese, sliced

PREPARATION:

- Preheat the barbecue.
- In a small bowl, combine the olive oil, thyme, salt and pepper.
- In a large bowl, toss all the vegetables with 45 ml (3 tbsp) of the olive oil mixture.
- Arrange the vegetables on the grill and cook until well marked and cooked through.
- Divide the vegetables among 4 plates, piling them on top of each other and interspersing with a few slices of Mozzarella di Bufala.
- Drizzle with the remaining oil before serving.



Saputo Mozzarella di Bufala

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Watermelon and Feta Salad

SERVINGS: 4

PREPARATION: 20 MINUTES

COOKING: **NONE**

CHEESE TYPE(S): **SAPUTO FETOS FETA**

INGREDIENTS:

- 12 (1/2") watermelon slices
- 170 g (6 oz) **Saputo Fetos Feta** cheese, in cubes
- 1 small red onion, finely sliced
- 1/4 cup (60 ml) olive oil
- Fleur de sel and pepper, to taste
- Basil leaves, to taste

PREPARATION:

- Distribute the slices of watermelon on 4 plates.
- Place the pieces of Feta and red onion rings on the melon.
- Drizzle with olive oil and add some freshly ground pepper and fleur de sel.
- Top with basil leaves.



Saputo Fetos Feta

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Bocconcini Salad with Pesto and Olives

SERVINGS: 4

PREPARATION: 10 MINUTES

COOKING: **NONE**

CHEESE TYPE(S): **SAPUTO LITE COCKTAIL BOCCONCINI**

INGREDIENTS:

- 200 g **Saputo Lite Cocktail Bocconcini** cheese
- 1/4 cup (60 ml) basil pesto
- 1/4 cup (125 ml) pitted Kalamata olives
- 1 cup (250 ml) sliced cherry tomatoes
- 2 tbsp (30 ml) capers, rinsed and drained
- 8 to 12 Boston lettuce leaves
- A few sprigs of chervil
- Salt and freshly ground pepper, to taste

PREPARATION:

- In a bowl, combine Cocktail Bocconcini with pesto and season to taste.
- Gently add the olives, tomato pieces and capers into the cheese mix.
- Divide up the lettuce leaves onto four plates.
- Place Bocconcini mix onto lettuce.
- Garnish with chervil. Season to taste.
- Serve with croutons if desired.



Saputo Lite Cocktail Bocconcini

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Lamb and Vegetable Satays

PORTIONS : 4

TEMPS DE PREPARATION : **25 MINUTES**

TEMPS DE CUISSON : **15 MINUTES**

TYPE (S) DE FROMAGE : **FETOS À L'ORIGAN SAPUTO**

INGREDIENTS:

SATAYS

- 200 g (7 oz) boneless lamb sirloin
- 1/2 red bell pepper, cut in squares
- 1/4 medium cauliflower, in small florets
- 1/2 zucchini, in 2.5 cm (1 inch) cubes
- 170 g (1 container) **Saputo Oregano Fetos Feta** cheese, 12 large cubes
- 12 wooden skewers, soaked in water for 30 minutes

MARINADE

- 60 ml (1/4 cup) olive oil
- 2 cloves garlic, sliced
- 1 lemon, zest grated finely, juice freshly squeezed
- 10 ml (2 tsp) fresh rosemary, chopped
- 15 ml (1 tbsp) fresh oregano, chopped
- Salt and freshly ground pepper, to taste

PREPARATION:

- Place lamb in freezer until firm but not frozen solid (approximately 45 minutes).
- In a bowl, combine all ingredients for the marinade. Divide marinade equally between 2 shallow dishes.
- Remove lamb from freezer. Slice thinly into 3 mm (1/8 inch) medallions. Cut each medallion in half lengthwise.
- Place the lamb slices in one of the dishes and coat well with marinade. Add the vegetables to the other dish and toss with the marinade. Marinate both for an hour in the refrigerator.
- To assemble, thread 1 lamb strip accordion-style onto a skewer, weaving the point of the skewer through the center of the strip every 0.5 cm (1/4 in). Add a red pepper square, a cauliflower floret, another lamb strip, a cube of zucchini, and another red pepper square, leaving enough room at the end for a cube of Fetos. Repeat with remaining skewers.
- Heat BBQ or grill pan on medium high. Grill skewers 1 to 2 minutes per side or until lamb is no longer pink. Remove from grill and place one cube of Fetos on the end of each skewer. Serve 3 satays per person.



Saputo Oregano Fetos Feta

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Summer Salad

SERVINGS: **4-6**

PREPARATION: **30 MINUTES**

COOKING: **NONE**

CHEESE TYPE(S) : **SAPUTO FETOS FETA**

INGREDIENTS:

- 390 g (13 oz) baby spinach, rinsed and dried
- 250 ml (1 cup) grated carrots
- 1 large raw beet, peeled and grated
- 50 ml (1/4 cup) golden raisins
- 60 ml (4 tbsp) olive oil
- 30 ml (2 tbsp) balsamic vinegar
- 2 green apples, cored and diced
- 200 g (1 piece) **Saputo Fetos Feta** cheese, drained and sliced thinly
- Salt and freshly ground pepper, to taste

PREPARATION:

- In a bowl, toss the spinach, carrots, beets and raisins together.
- In another bowl, whisk together the oil and vinegar, pour over the salad and season to taste.
- Add the diced apple and toss gently.
- Top with Fetos slices and serve.



Saputo Fetos Feta

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Italian-style Sandwiches

SERVINGS: **4-6**

PREPARATION: **15 MINUTES**

COOKING: **25 MINUTES**

CHEESE TYPE(S): **SAPUTO BOCCONCINI**

INGREDIENTS:

- 4 mild Italian sausages
- 1 red onion, sliced thinly
- As required olive oil
- 15 ml (1 tbsp) balsamic vinegar
- 500 ml (2 cups) wild arugula
- 5 ml (1 tsp) balsamic vinegar
- 4 ciabatta rolls, halved and toasted
- 2 ripe tomatoes, sliced
- 8 **Saputo Bocconcini** cheese, sliced thinly
- Salt and freshly ground pepper, to taste

PREPARATION:

- In a saucepan, blanch the sausages in boiling water for 5 minutes. Drain and reserve.
- In a skillet, sauté the onion in a little oil until caramelized. Add the first amount of vinegar and cook over medium heat until evaporated. Set aside.
- On the BBQ, cook the sausages until golden brown. Set aside.
- In a bowl, toss the arugula with a little oil, the second amount of vinegar and the salt and pepper. Place an equal amount on the bottom half of each roll and arrange the tomato and Bocconcini slices on top.
- Cut the sausages in half lengthwise and place on top of the cheese.
- Garnish with caramelized onions and close the sandwich.



Saputo Bocconcini

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**Gourmet tip: Sweet potato chips and a salad of bitter greens are the perfect accompaniments.*



Mozzarellissima Mushroom Burger

SERVINGS: **4-6**

PREPARATION: **15 MINUTES**

COOKING: **20 MINUTES**

CHEESE TYPE(S): **SAPUTO MOZZARELLISSIMA**

INGREDIENTS:

- 1 kg (2.2 lbs) ground beef
- 250 g (9 oz) **Saputo Mozzarellissima** cheese, cut in small cubes
- 200 g (7 oz) white mushrooms, thinly sliced*
- 6-7 green onions, finely chopped
- 1 oz white wine*
- 1 radicchio
- Olive oil
- Hamburger buns
- Salt and freshly ground pepper, to taste

PREPARATION:

- In a pan, sauté mushrooms and green onions in a drizzle of olive oil.
- Deglaze with white wine. Once the wine has evaporated, remove the vegetables from heat and let cool. Add salt to taste.
- In a bowl, mix ground beef, mushrooms, green onions, the Mozzarellissima and olive oil. Season with salt and pepper to taste.
- Shape the mixture into balls and flatten them to form hamburger patties.
- Cut the radicchio in half and brush with olive oil. Add salt and pepper to taste.
- Place the radicchio and hamburgers on the BBQ.
- Cook the radicchio for 2-3 minutes on each side and the hamburger for 5-6 minutes on each side or according to your personal cooking preference.
- Finely mince the radicchio to garnish your hamburgers once they are cooked.
- Garnish to taste.



Saputo Mozzarellissima

The mozzarella that stretches as long as its name.™

**Gourmet tip: You can replace the white mushrooms with shiitake or porcini mushrooms. You only need a small quantity of porcinis as their flavour is fairly strong. You can also substitute the white wine with brandy.*



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Grilled Stuffed Tomatoes

SERVINGS: 4

PREPARATION: 15 MINUTES

COOKING: 20 MINUTES

CHEESE TYPE(S): **SAPUTO MOZZARELLISSIMA**

INGREDIENTS:

- 4 large ripe tomatoes
- 1 zucchini
- Half of a large red onion
- 1 yellow pepper
- 100 g (3/4 cup) **Saputo Mozzarellissima** cheese, shredded
- Small handful of fresh mint, finely chopped
- Olive oil, to taste
- Salt and freshly ground pepper, to taste
- Drizzle of balsamic vinegar*

PREPARATION:

- Cut a slice of approximately 1 cm off the top of each tomato. With a small knife, cut the inside of the fleshy part of the tomato (do not cut through the bottom of the tomato).
- Using a spoon, remove the inside of the tomatoes, leaving about 1 cm of flesh attached to skin. Discard the seeds and juice.
- Lightly salt the inside of the tomatoes, place them with the open sides downwards, on a plate covered with paper towels.
- Cut the zucchini lengthwise into 4 slices. Cut the pepper in half and remove the inside. Also cut the half onion in 2.
- Brush vegetables with olive oil and salt and cook for 8 to 10 minutes on direct medium heat until they are tender.
- Remove vegetables from heat and let cool to be able to cut them.
- Chop the zucchini, onion and pepper into small pieces.
- Add the finely chopped mint and a drizzle of olive oil to the vegetables. Mix and season to taste.
- Stuff the tomatoes with the vegetable mixture and top with the Mozzarellissima.
- Place on the BBQ over medium indirect heat, until cheese is melted and vegetables are heated through (approximately 5-6 minutes).



Saputo Mozzarellissima

The mozzarella that stretches as long as its name.™

***Gourmet tip:** You can also add a drizzle of balsamic reduction over vegetables or as a finishing touch on the Mozzarellissima. Serve hot, as an appetizer or side dish with grilled meat, poultry or fish.



Grilled Pizza with Mozzarellissima, Peaches and Prosciutto

SERVINGS: 4-6

PREPARATION: 15 MINUTES

COOKING: 20 MINUTES

CHEESE TYPE(S): **SAPUTO MOZZARELLISSIMA**

INGREDIENTS:

- 1 kg (2.2 lbs) commercial pizza dough
- 200 g (1 1/2 cups) **Saputo Mozzarellissima** cheese, shredded
- 6 slices of prosciutto
- 1 fresh peach, cut in quarters
- 1 handful of walnuts
- 100 g (3/4 cup) arugula
- Balsamic vinegar (optional)
- Olive oil, to taste
- Salt and freshly ground pepper, to taste

PREPARATION:

- On a lightly floured surface, roll out the pizza dough and add a drizzle of olive oil.
- Brush peach quarters with olive oil and grill on each side for a few minutes.
- Slide the pizza dough on the BBQ and cook on each side for 5 minutes until it becomes slightly golden brown.
- Remove from BBQ and add half of the Mozzarellissima, the prosciutto, the grilled peach quarters and the walnuts. Cover with the remaining Mozzarellissima.
- Place on the BBQ, close cover and cook on medium heat for approximately 10 minutes or until the Mozzarellissima is fully melted.
- Remove from BBQ, top with arugula and a drizzle of balsamic vinegar.
- Season with salt and pepper to taste.



Saputo Mozzarellissima

The mozzarella that stretches as long as its name.™



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Poached Peaches in Maple Syrup

SERVINGS: **4**

PREPARATION: **10 MINUTES**

COOKING: **30 MINUTES**

CHEESE TYPE(S): **SAPUTO PEARL BOCCONCINI**

INGREDIENTS:

- 200 g (1 container) **Saputo Pearl Bocconcini** cheese
- 250 ml (1 cup) maple syrup
- 500 ml (2 cups) water
- 4 fresh peaches
- 15 ml (1 tbsp) vanilla extract
- Pinch of salt
- 60 ml (1/4 cup) Neilson or Dairyland 35% cream*
- 30 ml (2 tbsp) Neilson or Dairyland butter*

PREPARATION:

- Drain the Bocconcini and let them sit at room temperature.
- In a small saucepan, bring the maple syrup and water to boil. Reduce to a simmer and add the whole peaches.
- Simmer for 20 minutes or until tender. Remove the peaches with a slotted spoon and set aside. When cool enough to handle, peel the peaches, remove the pits and slice each peach into 8 wedges.
- Bring the poaching liquid to a rolling boil and reduce to 250 ml (1 cup).
- Add the vanilla and salt and then proceed with assembly.
- In a glass or dessert dish combine 1/4 of the Bocconcini pearls with 8 peach sections. Pour 1/4 of the maple sauce over top and serve warm.



Saputo Pearl Bocconcini

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** **Gourmet tip:** For a rich and creamier flavour, you can add cream and butter when incorporating the vanilla and salt. Simmer for 1 minute and voilà. The fruit may be poached up to 2 days before serving. Keep fruit and poaching liquid separate while they cool and then recombine and store covered in the refrigerator. 30 minutes before serving, remove the fruit from the liquid and process according to recipe.*



Frosted Fruits with Ricotta

SERVINGS: **4-6**

PREPARATION: **30 MINUTES + 3 HOURS OF REFRIGERATION AND SETTING**

COOKING: **NONE**

CHEESE TYPE(S): **SAPUTO RICOTTA CHEESE**

INGREDIENTS:

- 475 g (1 1/2 cups) **Saputo or Bari Ricotta** cheese
- 30 ml (2 tbsp) candied fruit, chopped
- 60 ml (1/4 cup) sugar
- 10 ml (2 tsp) orange zest, chopped
- 60 ml (1/4 cup) Marsala wine
- 250 ml (1 cup) Neilson or Dairyland 35% cream
- 2 containers berries
- 1 egg white, beaten
- Sugar, to taste

PREPARATION:

- In a bowl, beat the Ricotta, candied fruit, sugar, orange zest and Marsala for 2 minutes.
- Whip the cream until stiff.
- Using a rubber spatula, fold the whipped cream into the cheese mixture until blended.
- Pour the mixture into dessert dishes and refrigerate for 2 hours.
- Frost the berries by dabbing them all over with beaten egg white and sifting granulated sugar over them, turning the fruit to coat evenly.
- Place the frosted berries on a parchment-lined tray.
- Allow to dry at room temperature for 1 hour.
- Garnish the dessert with the frosted berries before serving.



Saputo or Bari Ricotta cheese

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Pears with Ricotta and Chocolate

SERVINGS: 4

PREPARATION TIME: 15 MINUTES

COOKING TIME: **NONE**

CHEESE TYPE(S): **SAPUTO OR BARI LIGHT RICOTTA**

INGREDIENTS:

- 125 ml (1/2 cup) **Saputo or Bari light Ricotta** cheese
- 30 ml (2 tbsp) sugar
- 30 g (1 oz) semisweet chocolate, chopped finely
- 2 ripe pears, peeled, halved and cored
- 1 lemon, juice only
- 75 ml (1/3 cup) pistachio nuts, chopped finely
- Melted chocolate, to taste

PREPARATION:

- In a bowl, combine the Ricotta cheese, sugar and half the chocolate. Refrigerate.
- Cut a thin slice off the round part of each pear half so it lies flat. Brush immediately with lemon juice to prevent discolouring.
- Place the chopped pistachios on a plate and coat the outside of each pear half with nuts.
- Fill the cavity of each pear half with an equal amount of the cheese mixture and sprinkle with the remaining chocolate.
- Serve drizzled with melted chocolate.



Saputo or Bari light Ricotta

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* **Gourmet tip:** If you can't find pears, use a sweet apple like Gala, or even a slice of cantaloupe or other melon.



Blood Orange Tiramisu

SERVINGS: 4

PREPARATION TIME: 30 MINUTES

COOKING TIME: **NONE**

CHEESE TYPE(S): **SAPUTO MASCARPONE**

INGREDIENTS:

- 10 – 12 ladyfinger biscuits
- 3 blood oranges
- 30 ml (2 tbsp) orange brandy
- 500 g (17.5 oz) **Saputo Mascarpone** cheese
- 4 egg yolks
- 125 g (4 oz) sugar

PREPARATION:

- Crumble the ladyfinger biscuits into coarse pieces.
- Squeeze one blood orange and mix the juice with the brandy. Peel and fillet the remaining blood oranges.
- Stir the Mascarpone with egg yolk and sugar until creamy.
- Fill 4 dessert cups with a bit of the Mascarpone mixture.
- Stack biscuit crumbs on top and sprinkle the biscuits with orange juice-brandy mix.
- Put blood orange filets on the biscuit layer.
- Stack Mascarpone mixture, biscuit crumbs (sprinkle it with juice again) and orange filets into the cups once more.
- Finish with one last layer of the Mascarpone mixture.
- Refrigerate the tiramisu at least 2 hours for infusing.
- Decorate with mint leaves, lemon zest and ladyfingers.



Saputo Mascarpone

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Saputo or Bari Ricotta

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Ricotta Pie

SERVINGS: **8**

PREPARATION: **1 HOUR**

COOKING: **1 HOUR**

CHEESE TYPE(S): **SAPUTO OR BARI RICOTTA**

INGREDIENTS:

FILLING

- 15 ml (1 tbsp) golden raisins
- 75 ml (5 tbsp) dried cranberries
- 45 ml (3 tbsp) rum
- 475 g (1 container) **Saputo** or **Bari Ricotta** cheese
- 3 egg yolks
- 1 egg
- 30 ml (2 tbsp) flour
- 125 ml (1/2 cup) coarse-granule maple sugar
- 250 ml (1 cup) white chocolate chips
- 3 egg whites

CRUST

- 180 ml (3/4 cup) ginger snaps, crushed into crumbs
- 180 ml (3/4 cup) graham cracker crumbs
- 60 ml (1/4 cup) Neilson or Dairyland unsalted butter, melted
- 60 ml (1/4 cup) sugar

PREPARATION:

- In a bowl, combine the raisins, cranberries and rum and macerate for 1 hour.
- Preheat the oven to 180°C (350°C). Butter a 22 cm (9 in) springform pan.
- To make the crust: In a bowl, combine all the crumbs, the butter and the sugar. Mix well and press evenly into the bottom of the pan. Set aside.
- In a large bowl, combine the Ricotta cheese, egg yolks and whole egg. Add the macerated fruit, the flour, the maple sugar and the chocolate chips. Beat with a wooden spoon for about 3 minutes.
- In another bowl, beat the egg whites until soft peaks form. Using a rubber spatula, gently fold the egg whites into the cheese mixture. Pour the mixture into the pan.
- Bake on the middle rack for 1 hour, then turn off the oven and allow the pie to cool inside for 1 hour with the door closed.
- At serving time, carefully run the blade of a knife around the edge of the pie before opening the clasp and removing the sides of the pan.

**Gourmet tip: You may use semisweet chocolate chips used instead of white. To make the ginger snap crumbs without a food processor, seal the cookies in a zip-top bag and crush them with a rolling pin. The crumbs probably won't be as fine, but they'll be just as tasty.*