

BELGIOIOSO CHEESE

Recipe Ideas



A FAVORITE FOODS PARTNER



Fontina Pecan Stuffed Chicken

Ingredients

1 1/2 cup toasted pecans, crushed
1 tsp. salt
1 tsp. cracked black pepper
1/4 cup chopped scallions
1/4 tsp. paprika
4 chicken breast halves
12 oz. BelGioioso Fontina cheese, cut into 4 thick slices
2 Tbsp. butter
1/2 cup dry white wine
8 oz. BelGioioso Mascarpone cheese
Pinch of salt and pepper
Butcher's twine

Instructions

- Preheat oven to 425°F.
- Combine crushed pecans, salt, pepper, scallion and paprika in a small bowl and set aside.
- Place chicken breast on a cutting board and make a large pocket in the side.
- Stuff with one piece of BelGioioso Fontina and one heaping tablespoon of pecan mixture.
- Tie chicken breasts like a package using butchers twine. Repeat with remaining three chicken breasts.
- Heat butter in a large sauté pan. Place chicken breasts in pan and cook on both sides for 4-5 minutes.
- Once chicken breasts are seared, place on a baking sheet and bake for 12-15 minutes.
- In the sauté pan, add white wine. Whisk in BelGioioso Mascarpone, salt and pepper. Strain.
- Remove chicken from oven and remove butchers twine.
- Spoon sauce over chicken and enjoy immediately.





Fontina Fondue Sauce

Ingredients

3/4 cup dry white wine
2 tsp. minced garlic
4 oz. BelGioioso Mascarpone cheese
1 cup half & half cream
8 oz. BelGioioso Fontina cheese, shredded
3/4 tsp. salt
1/4 tsp. white pepper

Instructions

- In a saucepan, bring wine to a boil and add minced garlic.
- Boil mixture until reduced to 3 tablespoons.
- Turn down heat and add BelGioioso Mascarpone and stir until melted.
- Add half & half cream and heat until almost boiling.
- Remove pan from heat and add shredded BelGioioso Fontina slowly, a small amount at a time, stirring constantly until cheese melts and mixture is smoothly blended.
- If needed, return pan to low heat to melt the cheese.
- Remove from heat and season with salt and white pepper.
- Toss this sauce with your favorite pasta and sautéed chicken and vegetables such as asparagus and shiitake mushrooms for a tasty dinner entrée.





Mascarpone Cream Sauce with Sauteed Pears

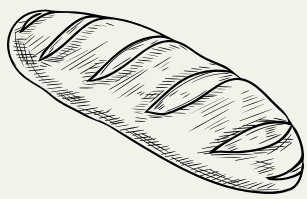
Ingredients

14 large fresh pears, each sliced into 6 wedges
Juice of 1 lemon
2 Tbsp. unsalted butter
1/2 cup brown sugar
1/4 cup brandy or cognac
8 oz. BelGioioso Mascarpone cheese
1/4 cup pure maple syrup

Instructions

- Slice fresh pears and toss in lemon juice to prevent browning.
- Melt butter in large pan over low heat.
- Add sliced pears and sauté for a few minutes until heated through.
- Add brown sugar and stir until melted and the pears are coated. Heat mixture until pears start to soften, then add brandy.
- Bring to a boil and poach pears until soft and heated through.
- Mix BelGioioso Mascarpone with maple syrup and serve pears warm or slightly cooled with a dollop of Mascarpone.





Mascarpone Crustini

Ingredients

14 large fresh pears, each sliced into 6 wedges
Juice of 1 lemon
2 Tbsp. unsalted butter
1/2 cup brown sugar
1/4 cup brandy or cognac
8 oz. BelGioioso Mascarpone cheese
1/4 cup pure maple syrup

Instructions

- Slice fresh pears and toss in lemon juice to prevent browning.
- Melt butter in large pan over low heat.
- Add sliced pears and sauté for a few minutes until heated through.
- Add brown sugar and stir until melted and the pears are coated. Heat mixture until pears start to soften, then add brandy.
- Bring to a boil and poach pears until soft and heated through.
- Mix BelGioioso Mascarpone with maple syrup and serve pears warm or slightly cooled with a dollop of Mascarpone.





Ricotta Salata Pear and Beet Salad

Ingredients

1/4 cup olive oil
1 Tbsp. balsamic vinegar
4 cups spring green salad mix
3/4 cup roasted beets, sliced
3/4 cup fresh pear slices, slightly grilled
Salt and pepper
5 oz. BelGioioso Ricotta Salata cheese, crumbled
1/4 cup pistachio nuts, shelled

Instructions

- Combine olive oil and balsamic vinegar in a small bowl, stirring to create a dressing.
- In a large salad bowl, toss salad greens, roasted beets, and pear slices with dressing, salt and pepper.
- Top with BelGioioso Ricotta Salata and pistachio nuts and serve immediately.





Ricotta Salata Roasted Vegetable Pasta

Ingredients

11 small fresh eggplant, cubed
2 Tbsp. salt
4 Tbsp. corn oil
2 Tbsp. extra virgin olive oil
2 tsp. garlic, minced
1 can whole Italian Roma tomatoes
Pepper to taste
Fresh basil
16 oz. spaghetti pasta
1 cup BelGioioso Ricotta Salata cheese, shredded
2 Tbsp. Italian parsley, chopped

Instructions

- Place cubed eggplant on paper towel and sprinkle with salt.
- Cover with another towel and let eggplant sit for about 20 minutes, until the moisture is drawn out of the eggplant.
- Heat corn oil and fry eggplant until slightly brown, set aside.
- Heat olive oil in pan and add minced garlic and sauté for 1 minute.
- Add can of whole Italian tomatoes and bring to a boil.
- Stir to break down the tomatoes into a sauce and simmer at least 20 minutes.
- Add pepper to taste and fresh basil.
- Cook spaghetti in salted water until al dente.
- Stir the eggplant cubes with the tomato sauce and toss with the cooked pasta.
- Immediately top with shredded BelGioioso Ricotta Salata and chopped parsley.





Fresh Mozzarella Spring Pasta

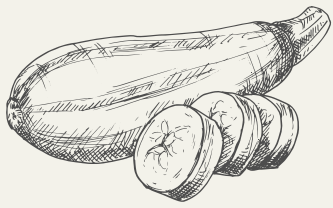
Ingredients

16 oz. package orecchiette pasta (or pasta of your choice)
2 Tbsp. unsalted butter
3 cups assorted wild mushrooms, cleaned and sliced
4 Roma tomatoes, diced
2 cups fresh (or frozen) baby peas
4 oz. BelGioioso Mascarpone cheese
1/2 cup heavy cream
1 cup BelGioioso Parmesan cheese, grated
16 oz. BelGioioso Fresh Mozzarella cheese, diced
Kosher salt and cracked black pepper to taste

Instructions

- Cook pasta to package instructions, cool, lightly oil, and set aside.
- In a large sauté pan, heat butter over medium-high heat.
- Add sliced wild mushrooms and sauté for 1 minute.
- Stir in Roma tomatoes and baby peas to combine.
- Add heavy cream, BelGioioso Mascarpone, Parmesan and Fresh Mozzarella.
- Stir to combine.
- Toss pasta into sauce and season with Kosher salt and cracked black pepper.
- Serve immediately.





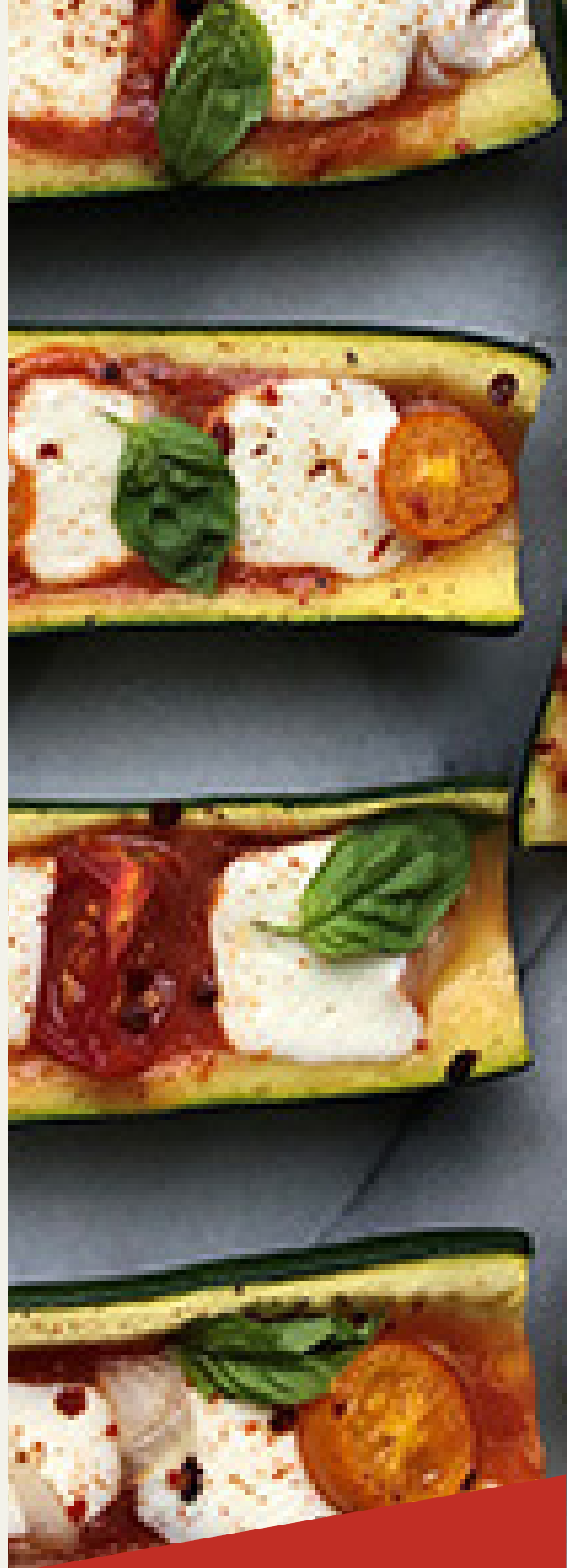
Zucchini Pizza Boats

Ingredients

14 large zucchini
Avocado oil spray
Salt and pepper
1/2 cup marinara sauce
8 oz. BelGioioso Fresh Mozzarella cheese, sliced
Heirloom tomatoes, sliced
Yellow onion, chopped
Red pepper flakes
Fresh basil

Instructions

- Preheat oven to 400°F.
- Line a baking sheet with foil.
- Cut off the tops of the zucchini, then cut in half lengthwise.
- Scoop out the insides with a spoon and pat dry with paper towel.
- If the zucchini does not lie flat, then cut a portion from the bottom so they lie flat.
- Place hollowed zucchinis on baking sheet and spray insides with avocado oil spray.
- Sprinkle with salt and pepper. Add 1 Tbsp. of marinara sauce to each zucchini.
- Leave a small rim near the edges without sauce.
- Top with sliced Fresh Mozzarella, onion and tomatoes.
- Bake for about 12-15 minutes, or until zucchini is tender.
- Remove from oven, garnish with red pepper flakes and basil and serve.





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