

C^{fine}ooking

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FOR PEOPLE WHO LOVE TO COOK

A fresh look at mozzarella

Compare low-moisture mozzarella with fresh and you have two entirely different cheeses. Originally made from the milk of water buffalo, today fresh mozzarella is often made from cows' milk. Its smooth, porcelain-white exterior reveals an intensely milky, creamy interior that practically oozes milk as you bite into it. Mild and delicate, this is a cheese you want to serve simply, with a dressing of extra-virgin olive oil and salt, or in a caprese salad with sliced ripe tomatoes and fresh basil leaves.

Fresh mozzarella is best eaten the day it's made, so we recom-

mend looking for it at Italian markets or cheese shops. It's well worth a trip.

If mail-order is a better bet for you, we suggest trying **Lioni Latticini** fresh mozzarella. It has a delightfully creamy, sweet milk flavor and is as tender and ropey as a good fresh mozzarella should be. You can mail-order Lioni's mozzarella by calling Lioni Direct at 908-687-1515. ♦



Photo by Scott Phillips