



Fiore di Latte

Fresh, handmade mozzarella

Makes 1 pound ~ \$12.50

Ingredients

1 lb. fresh mozzarella curd (can be purchased at Joe's Dining or at Pizza Etc. in Santa Fe)

5 qt. hot water (150° F)

4 Tbsp. salt

Directions

1. Cut curd into 3/8" cubes and place in a shallow bowl.
2. Pour 1/2 of the salted hot water slowly down the sides of the bowl with the curd. Let stand for 5 minutes, pour off 2/3 of the water. Refill with fresh hot water.
3. With a flat spoon push the curd cubes together, they will "knit" into a ball.
4. Take ball from water, stretch and fold 3-4 times until the curd has a silky smooth sheen to it. Place back into water.
5. Form into 4 eggs size balls and place into cold water.
6. Once it has cooled (about 15 minutes) slice and serve with fresh basil and sliced heirloom tomatoes for a Caprese salad.

Recipe courtesy of Roland Richter, Joe's Dining

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