

• POLLY-O FIOR DI LATTE (FRESH MOZZARELLA) •



THE  
MOZZ  
MEANS  
A LOT.





# HONOR TRADITION. RESPECT THE CRAFT. SERVE SERIOUSLY GOOD CHEESE.

Established in New York in 1899, we've taken the last 100 years of hard work to make our Fior di Latte what it is—an award-winning mozzarella made with real New York dairy and traditional Italian methods passed down through generations of cheese makers. So you can be sure it's a fresh mozz that lives up to your standards and ours.

**PREMIUM POLLY-O FIOR DI LATTE** (“Milk of the flower” in Italian) is renowned for its consistently moist, delicate texture, creamy-fresh taste and stretch when melted. It's perfect as an add-on to prepared dishes and is available in convenient portion control sizes. All of our fresh mozzarella products are OU Kosher Certified, free of all artificial flavors, colors and preservatives.

## MOZZ APPLICATION IDEAS

Fresh mozzarella is versatile enough to work across your menu, and each ounce you add can mean added profit to your bottom line.



**CILIEGINE**  
*Cherry (0.33 oz.)*  
3 lb. Tub; 160 pieces

Fill mushroom caps with whole ciliegine. Drizzle with balsamic vinegar. Bake.

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Toss whole ciliegine with peppercorn dressing and tri-colored tortellini. Serve cold.

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Toss whole ciliegine and black olives with shrimp scampi.

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Toss whole ciliegine into spinach and bacon salad.

**BOCCONCINI**  
*Bite (1.5 oz.)*  
3 lb. Tub; 32 pieces

Cut bocconcini in half. Toss into roasted vegetable salad.

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Stuff whole bocconcini in pasta shells. Top with tomato sauce. Bake.

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Finish broiled top sirloin steak with whole bocconcini and sun-dried tomatoes. Broil to melt.

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Toss whole bocconcini with tomato and bread salad.

**OVOLINI**  
*Egg (4 oz.)*  
3 lb. Tub; 12 pieces

Crust a whole ovolini with risotto and deep-fry.

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Top pan-roasted gnocchi with whole ovolini and basil. Broil.

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Top baked or broiled chicken with sliced ovolini, pesto and breadcrumbs.

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Add quartered ovolini to eggplant salad.

**FRESH MOZZ**  
*1 lb. Ball (16 oz.)*  
6 lb. Tub; 6 pieces

Melt sliced mozzarella over garlic bread. Garnish with fresh basil.

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Toss large diced mozzarella with wild mushroom red sauce. Serve over rigatone.

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Bread and fry sliced mozzarella. Layer with fried eggplant and roasted peppers.

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Julienne the mozzarella. Add to three-bean salad.

# PAPPARDELLE PASTA WITH PESTO AND PEAS

Yield: 12 servings

## INGREDIENTS:

- 3 lbs., 12 oz. Pappardelle pasta, cooked al dente
- 1½ cup Basil pesto, prepared
- 3 cups Green peas, cooked
- 2¼ lbs. Polly-O Ciligiene
- 6 oz. Bacon pieces, cooked and crumbled (optional)



## DIRECTIONS FOR 1 SERVING:

1. Toss together 5 oz. warmed pasta with 2 Tbsp. pesto, ¼ cup green peas and 3 oz. ciligiene.

*Optional: Garnish with ½ oz. crumbled bacon pieces and serve.*



DESCRIPTION	ITEM CODE	UPC	PACK SIZE	SHELF LIFE
<b>FIOR DI LATTE (FRESH MOZZARELLA)</b>				
Ciligiene/Cherry (0.33 oz. ball) ©D, 3 lb. Tub	76900	7104006935	2/3 lb.	48 days
Bocconcini/Bite (1.5 oz.) ©D, 3 lb. Tub	76901	7104006936	2/3 lb.	48 days
Ovolini/Egg (4 oz.) ©D, 3 lb. Tub	76902	7104006937	2/3 lb.	48 days
Fresh Mozzarella (16 oz. ball) ©D, 6 lb. Tub	76903	7104006938	2/6 lb.	40 days

To add authentic Italian flavor to your menu, please visit [polly-ofoodservice.com](http://polly-ofoodservice.com)  
or contact your sales representative.

