



This Concept Came from Rome

Picnic Party Mozzarella Bar

Serve about 2 to 3 different types of cheese

Use any combination of Italian condiments you like.

Our Mozzarella Bar had:

Fresh Mozzarella; Ciliegine Mozzarella, and Burrata

Parmesan cheese wedge

Italian Bread to slice

Artisan lettuce leaves

Roasted Red Peppers

Apricots//Walnuts

Rosemary Flatbread Crackers

Sweet Cherry Peppers

Sundried Tomatoes

Shaved Parmesan

Spicy Italian Salami

Prosciutto Slices

Olive Bruschetta

Onion Relish
Pepperoncini peppers
Mixed Italian Olives
Olive Oil
Red Wine Vinegar
Balsamic Vinegar

About the Recipe: A mozzarella bar is set up like a buffet and displays many different types of mozzarella and burrata on platters and plates. It also has various toppings or breads. Guests can assemble their own bruschetta, salads, or sandwiches. It is a fun way to have an Italian party.

Types of Mozzarella Commonly Found in Supermarkets:

- **Fresh Mozzarella** It's made from whole cow's milk and can be either salted or unsalted. The large balls sold in brine, whey, water, or wrapped tightly in plastic. It can be sliced.
- **Bocconcini Mozzarella**– It is a little smaller, a bite-size cheese usually made with cow's milk
- **Ciliegine Mozzarella**– many stores use this name interchangeably with bocconcini. It is about the size of a cherry. It can be thread on skewers with cherry tomatoes.
- **Smoked Mozzarella:** It's smoked to develop golden brown exterior and complex earthy flavor.
- **Burrata** is the most decadent cheese. It looks like a regular ball of fresh mozzarella, but the inside is filled with a very soft creamy cheese that oozes out when you cut it.
- **Stracciatella** is very soft and stringy like curds and cream.

For More Information on these cheeses see:

<https://www.thekitchn.com/the-9-types-of-mozzarella-to-go-with-tomatoes-234277>

https://www.huffpost.com/entry/types-of-mozzarella-cheese_n_1496099