

fresh mozzarella

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Fresh Mozzarella

A *pasta filata* cheese — the curd is heated and stretched, which gives it that layered, slightly stringy texture — sold wet, in whey or brine, and eaten within days. It is a completely different ingredient from the dry low-moisture mozzarella sold shredded for pizza, and the two are not interchangeable.

The three you will meet

- **Mozzarella di bufala campana** — water buffalo milk, DOP-protected, richer, tangier, softer. The best of the three and the most expensive.
- **Fior di latte** — cow's milk, milder and firmer. The everyday choice.
- **Burrata** — a mozzarella shell filled with cream and curd shreds. Serve whole, torn at the table, and never in a packed lunch.

Low-moisture mozzarella belongs on [Deep-Dish Pizza](#) and other cooked dishes; in a cold salad it is rubbery and bland.

In cold food

- **Drain and salt it.** It sits in liquid, and that liquid will end up in your bread or dressing. Slice, lay on a towel, salt lightly, ten minutes.
- **Tear, do not cut,** for salads. The ragged surface holds oil where a clean cut face sheds it.
- **Room temperature, always.** Fridge-cold mozzarella tastes of almost nothing. Half an hour out makes an enormous difference.
- In a sandwich it doubles as the **moisture barrier** between wet filling and bread — see [caprese sandwich](#) and [italian sub](#).

Keeping

In its liquid, 3–5 days and no longer; it sours. Once opened, keep it submerged. It does not freeze.

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