

Happy Valley[®]

Creamy
Mozzarella

How to
**achieve
MORE**

from your favourite
Mozzarella





Introducing

HAPPY VALLEY MOZZARELLA

Originating in Italy, today Mozzarella has evolved into one of the world's most versatile and best-loved cheeses. Happy Valley Mozzarella is manufactured in Australia, following Italian traditions, and using the freshest and best ingredients.

GET TO KNOW ME

My characteristics

- I am pale yellow in colour.
- I have a clean, slightly acidic flavour and a typical Mozzarella cheese smell.
- I melt evenly, with no individual cheese pieces.
- I turn golden brown and blister evenly (30–50%). Blistering increases as I mature.
- I only have a small layer of oil.
- I am strong and can stretch up to 30 cm in length.
- I am low in salt (between 1–1.5%).

My shelf life

- I must always be kept refrigerated.
- I can be stored chilled (0–4°C) for up to 9 months.
- I can be stored frozen (at –18°C) for up to 15 months.
- I must be kept at a consistent temperature when in storage and during transportation.
- I must be thawed under refrigerated conditions (between 2–4°C for individual pallet loads).
- I take approximately 2 days to thaw.
- I must be used within 3 months of thawing.

My shredability

- I shred best within 10–90 days of age, when fresh.
- I shred best within 1 month of thawing.

Use me when making...

- Main meals including pizzas, pasta, risottos, arancini, frittatas
- Snacks and starters including bruschetta and cheese sticks
- Cheese sauces
- Salads



Cooking

INSTRUCTIONS FOR PIZZA

Cooking temperature and time will vary depending on the type of oven being used, the thickness of the pizza dough, the style of pizza you are serving and your customers' expectations. The temperatures and times that follow have been provided as a guide only. We suggest trialling them and adjusting them to achieve the result you seek.



Commercial Oven



Conveyor



Wood Oven

Commercial oven cooking times

- 240°C = 16–20 minutes
- 250°C = 14–16 minutes
- 260°C = 10–14 minutes
- 280°C = 8–10 minutes

Feature	Target
Blister colour	Golden brown
Blister size	15 - 20mm
Blister cover	30 -50%
Flavour	Pleasant / natural
Tenderness	Does not disintegrate when chewed
Melt	Completely melted
Stretch	>15cm
Oiling out	<10%
Stretch type	Flowing
Background	Pale yellow
Blister integrity	Round and flat

Measure stretch 0-3 min after removal from oven. Insert fork and pull cheese in a fluent motion for 15-30cm.



Oven set at 240°C



Oven set at 250°C



Oven set at 280°C





Questions & Answers

Q. How much Happy Valley Mozzarella shred should be used on a 12" pizza?

A. It depends on the style of pizza you are making and your customers' expectations. However, as a guide, we recommend using 140–280g. You can also consider the following guide.

- 12" = 170g/6oz
- 14" = 225g/8oz
- 16" = 310g/11oz

Q. What characteristics should a well-cooked pizza exhibit?

A. Use the photos on the previous page as a guide. The crust should be well browned and crisp, and the cheese melted.

Q. How much stretch should Happy Valley Mozzarella have when cooked?

A. Aim for greater than 15cm.

Q. What can be done to prevent a pizza from burning?

A. Check the temperature and cooking-time guide provided on page 3 of this booklet.

Q. Can Happy Valley Mozzarella be shredded when partly frozen?

A. For best results, shred when the cheese is completely thawed unless your shredder is specially designed to shred cheese at 0°C.

Q. What is the ideal room temperature for shredding Happy Valley Mozzarella?

A. Set the room temperature to 10°C to achieve optimum shredding.

Q. Should an anti-caking agent be added during shredding to prevent the cheese from sticking?

A. Yes. A micro-crystalline cellulose (mcc) or tapioca starch is recommended. Mix it with a preservative such as sorbic acid to stop the growth of yeast and mould.

Q. Is Happy Valley Mozzarella more expensive than other Mozzarella cheeses?

A. Happy Valley Mozzarella is great value for money in taste, performance and quality, plus it is made with all-natural Australian milk that is great value for money on a per serve basis.

Q. How should Happy Valley Mozzarella that is ready for immediate use be stored?

A. It must be kept refrigerated at a temperature of 0–4°C.



Easy

MOZZARELLA RECIPES

Cheesy Pizza Quesadillas



INGREDIENTS

- 1 cup meatless spaghetti sauce
- 2 teaspoons butter, softened
- 4 x 10" flour tortillas
- 1 cup shredded Happy Valley Mozzarella
- 8 thin slices salami
- 12 slices pepperoni
- ¼ cup shredded Happy Valley Parmesan
- ½ teaspoon dried oregano

DIRECTIONS

1. In small saucepan, heat spaghetti sauce over medium-low heat for 3-4 minutes.
2. Spread butter on one side of each tortilla.
3. Sprinkle unbuttered side of 2 tortillas with Happy Valley Mozzarella, then top with salami and pepperoni. Sprinkle with Happy Valley Parmesan and oregano. Top with remaining tortillas, buttered side up.
4. Cook on griddle over medium heat for 2-3 minutes on each side, or until cheese melts.
5. Cut into wedges and serve with warmed spaghetti sauce.

Bruschetta



INGREDIENTS

- 2 tablespoons olive oil
- 2 large garlic cloves, minced
- 4 tomatoes
- 1 tablespoon finely chopped red onion
- Fresh basil
- 6 slices Happy Valley Mozzarella
- ¼ teaspoon salt
- ⅛ teaspoon black pepper
- Fresh baguette slices
- Balsamic glaze

DIRECTIONS

1. Heat olive oil and garlic in a pan over low-medium heat until garlic softens (about 5 minutes).
2. While garlic is cooking, chop tomatoes, onion, basil and mozzarella cheese. Combine in a bowl and mix with salt and pepper.
3. Add olive oil and garlic to bowl with other ingredients. Leave small amount of oil in pan to toast baguettes.
4. Return pan to stove and turn up heat to medium-high.
5. Add baguette slices to pan and toast until golden brown.
6. Top toasted baguette slices with bruschetta mix and drizzle with balsamic glaze.

Easy Cheesy Lasagne



INGREDIENTS

- 500g (1lbs) ground beef
- 1 cup cottage cheese
- 1 can (6oz) tomato paste
- $\frac{3}{4}$ cup water
- 2 tablespoons dried minced onion
- 1 teaspoon dried basil
- $\frac{3}{4}$ teaspoon garlic salt
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{4}$ teaspoon pepper
- 2 large eggs
- $\frac{2}{3}$ cup Happy Valley Dairy ESL or UHT Milk
- $\frac{1}{2}$ cup all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- 2 cups shredded Happy Valley Mozzarella
- $\frac{1}{2}$ cup grated Happy Valley Parmesan

DIRECTIONS

1. In large skillet, cook beef over medium heat until no longer pink; drain.
2. Process cottage cheese in blender or food processor until smooth. Add to beef with tomato paste, water, onion, basil, garlic salt, oregano and pepper. Set aside.
3. In bowl, beat eggs, Happy Valley ESL or UHT Milk, flour and salt. Pour $\frac{1}{3}$ cup batter into greased 9" skillet, tilting to cover bottom of pan. When set and lightly browned, flip to brown other side. Remove crepe from pan and place on paper towel. Repeat with remaining batter.
4. Place one crepe in a 10" pie plate. Spread with $\frac{1}{4}$ meat mix, $\frac{1}{2}$ cup Happy Valley Mozzarella and 1 teaspoon Happy Valley Parmesan. Repeat layers with remaining ingredients, ending with cheeses.
5. Bake, uncovered, at 190°C (375°F) for 25–30 minutes or until heated through. Serve with remaining Happy Valley Parmesan.

Cheese and Mushroom Skillet Pizza



INGREDIENTS

- 1 cup all-purpose flour
- 2 teaspoons baking powder
- 1 teaspoon dried oregano
- $\frac{1}{2}$ teaspoon salt
- 6 tablespoons water
- 2 tablespoons plus 1 teaspoon olive oil, divided
- $\frac{1}{2}$ cup pizza sauce
- 25 slices pepperoni
- 1 jar (4 $\frac{1}{2}$ oz) sliced mushrooms, drained
- 1 can (2 $\frac{1}{2}$ oz) sliced ripe olives, drained
- 1 cup shredded Happy Valley Mozzarella

DIRECTIONS

1. Preheat grill. In a small bowl, whisk flour, baking powder, oregano and salt. Stir in water and 2 tablespoons oil to form a soft dough.
2. Turn dough onto floured surface; knead 6–8 times. Roll into flattened 12" circle.
3. Brush bottom of 12" oven skillet with remaining oil. Place over medium-high heat. Transfer dough to pan, cook for 2–3 minutes on each side or until golden brown. Remove from heat.
4. Spread dough with pizza sauce, top with pepperoni, mushrooms, olives and Happy Valley Mozzarella.
5. Grill 3–4" from heat for 3–5 minutes or until cheese is melted.



Australian Fine Foods Pty Ltd

57-73 Lambeck Drive
Tullamarine VIC 3043 Australia

Telephone +61 3 9310 3272

Email customerservice@australianfinefoods.com

www.happyvalleydairy.com

