Homemade stracciatella

Ingredients



♥ 3 balls of mozzarella (see tips)
♥ 1–2 dl heavy cream (see tips)
♥ 0.5 tsp flaky salt

Serving:
♥ 1 tbsp olive oil (optional)
♥ a little extra flaky salt and possibly ground pepper (optional)

Instructions

Drain the water from the mozzarella. Tear the cheese into pieces and place in a bowl. Add the cream and flake salt. Mix well with a fork.

Cover the bowl with plastic wrap and place in the refrigerator for at least 1 hour, and preferably longer.

Let the stracciatella sit at room temperature for 30 minutes before serving.

Remove the plastic wrap and stir the stracciatella. Transfer to a serving bowl. Optionally, drizzle a little olive oil on top and sprinkle more flake salt (or some freshly ground pepper) before serving.

Tips

♥ Fresh mozzarella is shaped like balls and is sold in bags where the cheese balls are immersed in brine (125 grams each).

♥ Adjust the amount of cream depending on how soft the mozzarella you are using is. Preferably use buffalo mozzarella (*Mozzarella di bufala*) if you can get it. It is often extra soft, and it is sufficient to add 100 ml of cream. If you are using regular fresh cow's milk mozzarella which is firmer, you should use 200 ml of cream. If you want to make a smaller portion, about 4 tablespoons of cream per mozzarella is usually appropriate.

♥ Homemade stracciatella can be stored in the fridge for a few days. Ideally, let it sit at room temperature for half an hour before serving to make it completely soft again.

♥ Note that **Stracciatella** is also the name of a famous Italian ice cream (*gelato*) with lots of small bits of dark chocolate. This ice cream has nothing to do with the cheese, but it shares the same name because "*stracciare*" means "*to tear up*", which refers to how the chocolate is added. □□

♥ **Stracciatella alla romana** (or **Zuppa di stracciatella**) is a traditional Italian soup that also has nothing to do with the cheese. □□ The soup consists of meat or chicken broth to which eggs are added while stirring, creating lots of egg threads in the soup, so the egg looks shredded.

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