



OPTIMIZE TAKEOUT & DELIVERY MENU ITEMS FEATURING FRESH MOZZARELLA

Off-premise dining is here to stay and projected to continue to grow. As of June, most restaurant traffic came from pickup or delivery, with only 12% of consumers dining in.* With some states beginning to re-close or reduce dining room capacity for the second time since March, consumers & restaurants will continue to depend on off-premise dining.

Early in the pandemic, operators were simplifying their menus for takeout and delivery. Certain menu items tend to do well in both a traditional service setting as well as for takeout or delivery, like pizza, sandwiches and pasta. However, there is nothing worse than ordering a meal only to have it arrive cold or soggy. With fresh mozzarella in peak season, here are some tips and tricks to ensure that your popular fresh mozzarella recipes provide your customers with a great experience when they are dining off premise.

CAPRESE SALAD

- Give this a fun twist by featuring [Caprese Skewers](#), using cherry tomatoes instead of sliced tomatoes to help reduce some of the moisture.
- When packaging the salad make sure to put the sauce and dressing on the side in a separate container to avoid saturating the dish and causing it to spill out of the package.

CHICKEN CAPRESE SANDWICH

- Separate the sandwich bun from the other ingredients or separate items like tomatoes. Allowing your customer to assemble their sandwich when it arrives is a surefire way to keep all items fresh.
- Instead of sliced sandwich bread, go for a heartier option like a crusty baguette, ciabatta or a roll. Hero or Hoagie rolls can withstand heavier fillings like chicken, while the soft interior can soak up wet fillings like vegetables, spreads and fresh mozzarella.

PIZZAS FEATURING FRESH MOZZARELLA

- Brush olive oil on the dough edge before adding your sauce to create a barrier and protect the crust, while enhancing the flavor and helping the dough stay up longer during baking.
- Avoid adding water to your sauce to help reduce weeping.
- If using a traditional deck oven, consider par-baking the crust before adding the sauce and cheese in the final few minutes.
- You can reduce some of the moisture in your fresh mozzarella by slicing it in advance and draining in a hotel pan for 24 hours in the refrigerator, with slices stacked no higher than 1.5 inches.

CHECK OUT THE [FULL LINE OF GRANDE FRESH MOZZARELLA](#), AVAILABLE IN FIVE SHAPES AND SIZES TO SUIT ALL OF YOUR RECIPE NEEDS.