



Saputo
Foodservice

*Saputo Foodservice can help bring
your culinary vision to life.
Let our culinary expertise and
premium products turn your ideas
into menu solutions!*



Mozzarella / Provolone

Saputo Premium Gold
Traditional Mozzarella • Provolone



Specialty Cheeses

Blue • Gorgonzola • Swiss • Lorraine® • Feta • Ricotta



Aged Italian Domestic Cheeses

Asiago • Parmesan • Romano • Fontinella®
Kasseri • Italian Sharp • Quattro Formaggi™



Stella® Toppers® Cheeses

Zipper Seal Convenience

Blue • Gorgonzola • Feta • Asiago • Parmesan
Fontinella® • Quattro Formaggi™



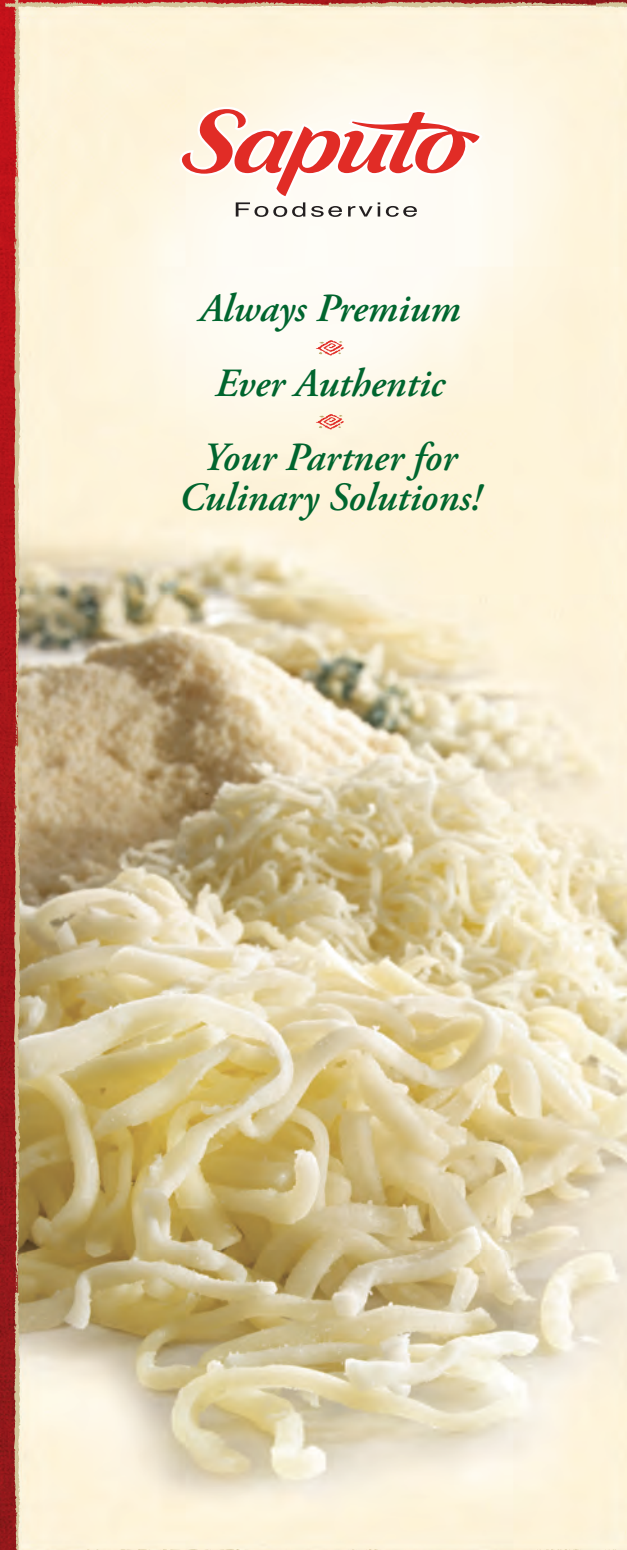
Alto® American Cheeses

Mild Yellow Cheddar • Sharp Yellow Cheddar
White Cheddar • Monterey Jack • Pepper Jack
Swiss • Muenster • Colby

*Saputo Foodservice offers a range of
culinary services to enhance any menu!*

*For more information, contact your
Saputo representative today,
call (800) 824-3373 or visit
www.saputousafoodservice.com.*

Saputo
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Always Premium
Ever Authentic
*Your Partner for
Culinary Solutions!*

Stella®, Toppers®, Alto®, Lorraine® and Fontinella® are registered trademarks of Saputo Cheese USA Inc. Quattro Formaggi™ is a trademark of Saputo Cheese USA Inc.

Feature these tempting culinary recipes developed by Saputo Foodservice – Get Inspired!

APPETIZERS

Stella® Blue Cheese Dip 4 cups Blue Cheese Dip | 8 Servings
 Chunky Stella® Blue Cheese dip served with pita chips or vegetables.



Quantity	Ingredients	Directions
1 ¾ cups	Stella® Blue Cheese Crumbles	<ol style="list-style-type: none"> In a mixing bowl or standing mixer, mix ingredients together. Place Stella® Blue Cheese Crumbles semi-intact on top of dip. Serve with pita chips or vegetables.
1 ½ cups	Cream Cheese	
¼ cup	Sour Cream	
½ cup	Milk	
to taste	Ground Black Pepper	
4 cups	Pita Chips or Vegetables	

SALADS

Balsamic-Pesto Salad with Stella® Toppers® Fresh Mozzarella Cheese – Ciliegene
 Fresh crisp romaine tossed with tomatoes, onions, olives and topped with Stella® Toppers® Fresh Mozzarella Cheese – Ciliegene, Stella® Grated Parmesan Cheese and tossed with our home-made Pesto sauce dressing.



Yield: 8 Salads

Quantity	Ingredients
¾ cup	Pesto Sauce, Prepared or Try Fresh Pesto Sauce Recipe Provided.
¼ cup	Balsamic Vinegar
8 cups	Romaine Lettuce, Trimmed and Rough Chopped
2 cups	Cherry Tomatoes
½ cup	White Onions, ¼ inch Diced
½ cup	Black Olives, Sliced
24 pieces	Stella® Toppers® Fresh Mozzarella Cheese – Ciliegene
¼ cup	Stella® Grated Parmesan Cheese

Directions

- Mix pesto sauce and balsamic vinegar together in a small bowl.
- Toss the romaine lettuce, cherry tomatoes, onions, black olives, Stella® Toppers® Fresh Mozzarella Cheese – Ciliegene in a large mixing bowl with the balsamic – pesto dressing.
- Divide between 8 plates. Top each salad with Stella® Grated Parmesan Cheese.

PIZZAS

Pizza Margherita

Yield: 1 Pizza

Stella® Toppers® Fresh Mozzarella Cheese – Bocconcini, tomatoes and basil.

Quantity	Ingredients
10 oz.	Pizza Dough
2 Tbsp	Extra Virgin Olive Oil
2 each	Roma Tomatoes, Sliced
4 each	Stella® Toppers® Fresh Mozzarella Cheese – Bocconcini
¼ cup	Basil Leaves

Directions

- Place dough on a floured surface, start with a round ball, work dough into a pizza shape, beginning on the outside and forming a ½ inch border. Start to work the center and flatten pizza dough to ¼ inch thick.
- Brush lightly with olive oil.
- Slice Stella® Toppers® Fresh Mozzarella Cheese – Bocconcini into 4 equal parts.
- Arrange basil leaves, tomatoes, and slices of Stella® Toppers® Fresh Mozzarella Cheese – Bocconcini onto pizza.
- Bake at 500 degrees for 9-12 minutes, until crust and cheese are lightly browned.



SANDWICHES

Chipotle BBQ Chicken and Alto® Cheddar Cheese Sliders

Yield: 8 Sliders

Hand-pulled chicken, tossed in Chipotle and BBQ sauce and topped with Alto® Sliced Cheddar Cheese, red onion and a pickle served on a mini bun.



Directions

- In a mixing bowl, combine the barbeque sauce and chipotle Tabasco sauce. Add the pulled chicken and combine until chicken is covered in chipotle BBQ sauce.
- Cut the Alto® Sliced Cheddar Cheese into quarters. Cut the romaine lettuce to fit the slider buns.
- To assemble, place ¼ cup of chipotle BBQ chicken onto the bottom half of a slider bun, top with cheddar cheese and place into an oven just until the cheese melts.
- Finish with a lettuce piece, sliced onions, a pickle slice, and place the other half of the slider bun on top.

Quantity	Ingredients
3 cups	Pulled Chicken
1 cup	Barbeque Sauce
1 Tbsp	Chipotle Tabasco Sauce
8 each	Slider Buns
2 slices	Alto® Sliced Cheddar Cheese
2 leaves	Romaine Lettuce
¼ cup	Red Onions, Sliced
8 slices	Pickles, Sliced

DESSERTS

Honey Caramel Pears with Stella® Crumbled Gorgonzola Cheese

Yield: 8 Portions

Caramelized pears covered in a butter caramel sauce and sprinkled with Stella® Crumbled Gorgonzola Cheese.



Directions

- In a sauté pan over medium low heat, melt butter with honey and salt. Cook pears in honey while stirring occasionally for 3-4 minutes until honey begins to lightly brown and caramelize.
- To serve, divide pears between 8 plates, pour caramel over the top, and sprinkle with Stella® Crumbled Gorgonzola Cheese.

CHEF TIPS

Fresh Pesto Sauce Yield: 1 cup

Quantity	Ingredients
2 cups	Fresh Basil Leaves
⅓ cup	Pine Nuts, Lightly Toasted
3 cloves	Garlic Cloves, Minced
½ cup	Stella® Grated Parmesan Cheese
½ cup	Extra Virgin Olive Oil

Directions

- Combine the basil in with the pine nuts, pulse a few times in a food processor. Add the garlic, pulse a few times more.
- Slowly add the olive oil in a constant stream while the food processor is on. Stop to scrape down the sides of the food processor with a rubber spatula. Add Stella® Grated Parmesan Cheese and a pinch of freshly ground black pepper and pulse again until blended.