



CHEESE MERCHANTS

EST. 1998

CREAMY FORMAGGIO™

ITALIAN-STYLE PROPRIETARY RECIPE,
CRAFTED TO BE AN EXCEPTIONAL TABLE CHEESE,
BUT MELTS WELL IN YOUR FAVORITE DISH



SMOOTH & RICH CREAMY FORMAGGIO

A high moisture cheese that delivers rich, creamy body, by utilizing a combination of Parmesan and cheddar cultures. This cheese has a blend of fruity and sweet notes along with a slight nuttiness typically found in our Parmesan.

It's great on a cracker or charcuterie board and works in recipes as an alternative for cheddar as it melts well and adds a more sophisticated flavor profile.

CHEESE MERCHANTS ITEM CODES

13011	Mama Francesca Reserve Creamy Formaggio	12/8 OZ Wedge
00570	Cheese Merchants Creamy Formaggio	1/20# Wheel
00570A	Cheese Merchants Creamy Formaggio	1/20# In Box Wheel
00571	Cheese Merchants Creamy Formaggio	1/10# Half Wheel

CREAMY FORMAGGIO LASAGNA

TOTAL 90 minutes	PREP 30 minutes	COOK 60 minutes
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INGREDIENTS

- 1 pound dry lasagna noodles
- 15 ounces ricotta cheese
- 1 1/2 pounds (24 ounces) Creamy Formaggio cheese
- 1 egg
- 2 tsp Italian seasoning
- 2 jars tomato sauce
- 1 lb ground beef
- Salt and pepper to taste

DIRECTIONS

STEP 1

Cook noodles according to package directions and set aside.

STEP 2

Cook ground beef in pan until brown and cooked through and set aside.

STEP 3

Combine ricotta, 3/4 lbs. of Creamy Formaggio, egg, Italian seasoning and salt and pepper in a bowl.

STEP 4

In a greased 9x13 pan start by putting some tomato sauce down. Lay a layer of noodles down and cover with 1/2 of the cheese mixture. Top the cheese with the cooked ground beef and tomato sauce.

STEP 5

Bake for 10-15 mins, or until cheese is completely melted.

STEP 6

Repeat step 5.

STEP 7

Remove and cover the top with Creamy Formaggio and bake for another 10-15 minutes.

STEP 8

Allow 15-30 minutes to sit before serving.



FROM OUR FAMILY OF CHEESES TO YOURS

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