

Homemade Stracciatella with La Bomba Calabrese, Fresh Oregano & Lemon

**Gather
& Feast**

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Have you ever made stracciatella? It's so simple - just two ingredients! Tear up fior di latte, stir in pure cream, add a tiny pinch of salt, then let it chill overnight. Use it anywhere stracciatella is called for - pizza, focaccia, veggie sides, sandwiches. I love it as an appetiser with flatbread or focaccia. So simple, so delicious - just letting those fantastic ingredients shine.

SERVES 6-8 | **TOTAL TIME** 15 minutes (plus overnight chilling)

INGREDIENTS

Homemade stracciatella (make the day before serving)

- 250g fior di latte (fresh mozzarella)
- 125ml (1/2 cup) pure cream
- Small pinch flakey sea salt

To serve

- La bomba Calabrese (I've used Bippi Italian Bomba Spread)
- Fresh oregano leaves
- Zest of 1 lemon
- Extra virgin olive oil
- Freshly cracked black pepper

METHOD

Homemade stracciatella

1. In a small bowl, tear the fior di latte into small pieces.
2. Add the cream and a small pinch of salt.
3. Stir to combine, cover, and refrigerate overnight.



To serve

1. Scoop the stracciatella onto a serving plate.
2. Spoon over a few tablespoons of la bomba Calabrese
3. Sprinkle with fresh oregano leaves, lemon zest, and freshly cracked black pepper.
4. Drizzle with extra virgin olive oil and serve with flatbread, focaccia, or pita chips.

Variation: For a delicious twist, layer charred broccolini over the stracciatella before adding the la bomba Calabrese, oregano, lemon zest, and black pepper. Finish with a drizzle of olive oil. Serve as a vegetable side or with fresh pita or flatbread for rolling.

NOTES

Overnight is best: The stracciatella develops the perfect creamy texture and flavour if left in the fridge overnight.

Fresh is key: Use the freshest fior di latte and cream you can find for the best taste.

Make ahead: The stracciatella will keep for up to 3 days in the fridge, stored in an airtight container.

Serving ideas: Try it with roasted cherry tomatoes, grilled zucchini, or as a topping for pizza.

Bomba spice levels: The Bippi Italian Bomba Spread packs a gentle heat - adjust the amount to your taste.



Find the recipe and watch the video online:

<https://www.gatherandfeast.com/homemade-stracciatella-la-bomba-calabrese-fresh-oregano-lemon>

Let me know if you make the recipe! x @gatherandfeast