

April 2017



MOZZARELLA COMPANY NEWS



Cheese of the Month

Fresh Ricotta - Cow's Milk / Goat's Milk

Our fresh Ricotta is made the traditional way – from whey of our cheese curds. But just what does this mean? Once the milk is coagulated we cut the curd into soft little pieces. Immediately upon being cut, a cloudy yellow liquid called whey begins to come out of the curds. We heat the whey and when it is almost boiling we add an acid that precipitates the remaining solids in the whey. Soft, white frothy curds of Ricotta float to the top of the vat of hot whey. We use perforated ladles to scoop these curds into basket molds imported from Italy. After draining overnight, the baskets are inverted and we have heavenly cakes of Ricotta that weigh about 3 lbs each. Our Ricotta is very low and fats and calories and a wonderful cheese for cooking or just eating: for breakfast or dessert drizzled with honey and sprinkled with cinnamon or toasted nuts or as a savory dish drizzled with extra-virgin olive oil and sprinkled with black peppercorns or fresh herbs. And did you know that ... the name Ricotta means “recooked “ in Italian because the whey from the mozzarella curds is reheated and a secondary cheese is produced. And it is very nutritious and good for you!

Recipe of the Month

Spaghetti with Zucchini, Ricotta & Mint

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|---|-----------------------------------|
| 4 medium zucchini squash, thinly sliced | 1/2 lb. Fresh Ricotta |
| 1 small onion, sliced | 2 Tablespoons minced fresh mint |
| 1 clove garlic, minced | 1 Tablespoon minced fresh basil |
| 6 Tablespoons extra-virgin olive oil | Salt and pepper to taste |
| 1 lb spaghetti | ¼ cup Parmigiano Reggiano, grated |

Sauté the squash, onions in 4 Tablespoons olive oil over high heat until soft. Stir in the garlic towards the end of cooking and then set aside. Cook the pasta al dente in rapidly boiling salted water over high heat. Once cooked, drain the pasta in a colander and then pour into a heated serving bowl. Drizzle with 2 Tablespoons of olive oil, crumble the Ricotta over the pasta, add the mint and basil, and toss well. Distribute the squash and onions over the pasta, drizzle on oil from the pan, season with salt, pepper and Parmigiano and toss again to distribute all ingredients. Serves 4.

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Buy Mozzarella Company Cheeses at a Local Farmer's Market

The St Michael's Farmers Market

Every Saturday, from April 14

8011 Douglas Avenue at Colgate Road

Dallas, TX 75225

MOZZARELLA COMPANY

2944 Elm Street
Dallas TX 75226
214.7414072

MOZZARELLA COMPANY CALENDAR

April 3

PilotWorks
Grand Opening Dallas

April 13

Buffalo Gap Wine & Food
Summit @ Perini Ranch
Buffalo Gap, TX

April 15

Bits & Bites
Dallas Arboretum

April 25

Iron Fork
Fair Park in Dallas

May 4

Dallas Wine Opener
Empire Room Dallas

MOZZARELLA COMPANY CLASSES

CHEESEMAKING

April 14 & 28

May 12 & 26

WINE & CHEESE

May 17

BEER & CHEESE

July 24

VIAGGI DELIZIOSI CALENDAR ... Travel with Paula in 2018 ... *space available!!

Tuscany ... April 24 - May 1 ... May 5 - 12 ... September 29 - October 6 ... October 10 - 17*

Puglia ... October 19 - 27* Materna ... October 27 - 30*

Ireland ... August 1 - 8*

SilverSea Scandinavian Cruise ... August 24 - 31*

For More Information ... <http://www.mozzco.com/travel>