

MARCH 2022



MOZZARELLA COMPANY NEWS



Cheese of the Month **DOLCE HABANERO**

A SWEET AND SPICY SENSATION!

Dolce Habanero is made by mixing sweet apricots and firey habanero chiles into curds that are made from cow's milk. The cheese is pressed into round discs and voila a cheese that you just can't stop eating.

Dolce Habanero delivers its unique characteristics perfectly timed to tantalize your palate with every bite: First a creamy sensation, then a pleasant sweetness, and finally exciting Fire! It is a great cheese for snacking and also good for melting into gooey deliciousness.

Recipe of the Month

DOLCE-HABANERO-CRUSTED CHICKEN

- 4 large skinless, boneless chicken breasts(1 1/2 pounds total)
- Salt, to taste and Freshly ground black pepper, to taste
- 1/4 cup unbleached all-purpose flour
- 2 eggs, lightly beaten
- 1 cup fresh bread crumbs made from dense, homestyle bread (about 3 slices)
- 4 ounces Dolce Habanero, crumbled (1 cup)
- 2 teaspoons minced fresh thyme leaves
- 1/2 teaspoon freshly grated lemon zest
- 2 to 4 tablespoons extra virgin olive oil
- 8 fresh thyme sprigs, for garnish
- 1 lemon, thinly sliced, for garnish

Combine the bread crumbs, Dolce Habanero, thyme, and lemon zest on a plate or wax paper and set aside. Preheat the oven to 350F and lightly oil a baking pan large enough to hold the chicken in one layer.

Wash and clean the chicken. Pat dry with paper towels. Season breasts well with salt and pepper. Place the flour on a plate or waxed paper and place the beaten eggs in a shallow bowl. Dredge each chicken breast in the flour, shaking off any excess. Then dip the chicken in the egg, and finally into the bread crumb mixture. Be sure to evenly coat the chicken at each step. Place on the pan. Divide any remaining crumbs equally among the breasts, patting them onto the chicken breasts. Place in the oven and bake for 15 minutes. Remove and drizzle or brush the olive oil onto the bread-crust. Return to the oven and cook for 15 to 25 minutes, or until the breasts are golden brown. Remove from the oven and allow the breasts to rest for a few minutes To serve, place on a serving platter and garnish with thyme sprigs and lemon slices.

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HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

April 2 & April 16 & April 30 May 14 and May 28 June 4 & June 25

WINE & CHEESE CLASSES May 25, July 31 and Oct 30 (at Dallas Arboretum)

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If you can't come to Deep Ellum for our cheeses, they are also available at your local Central Market and select Tom Thumb, Whole Foods and Kroger stores. You can also find our cheeses locally at Eatly, Empire Baking Company, Community Market, Scardello's, Vollmans Home Delivery, Burgundy Pasture Beef Markets (Dallas & FW), The Table Market + Culinary Studio in FW, Stone's Throw TX Grocery in FW, Bear Creek Spirits & Wine in Colleyville, Farmers Market of Grapevine, Greens Produce in Arlington, Cox Farms in Duncanville, Georgia's Farmers Market in Plano, Ten: One Artisan Cheese in Denton, Sweet Gourmet in Tyler and The Little Cheese Shop in Round Top