

AUGUST 2022



MOZZARELLA COMPANY NEWS



Cheese of the Month **DEEP ELLUM BLUE**

To make our Deep Ellum Blue, we inoculate pasteurized cow's milk with cultures and then coagulate it with rennet. The curds are broken into large pieces using perforated scoops and are stirred very gently so that they remain very moist and soft. The curds are poured into large square molds placed on mats and left to drain until mature. The cheese is drained and turned and dried for about a month, and then it is washed with blue Penicillin Roqueforti mold spores. After aging for at least two additional months, it is finally bathed with extra-virgin olive oil. Unlike most blue cheeses, Deep Ellum Blue has no blue veins, only a diamond-scored, blue-mold-mottled exterior. Deep Ellum Blue is subtly flavored, not too strong and not too salty. Its flavor is robust and earthy. Its texture is soft, creamy and spreadable. It is delicious in salads or atop chicken, beef and veal dishes. It is especially good with Port and dessert wines. And fabulous with figs that just happen to be in season at the moment!

Deep Ellum Blue is named for the neighborhood in Dallas where our cheese factory is located, and its name also recalls our neighborhood's legendary blues singers of past years.

MOZZARELLA COMPANY

2944 Elm Street
Dallas TX 75226
214.7414072
www.mozzco.com

SHOP AT A SATURDAY FARMERS MARKET

at
THE FARMERS MARKET
768 W MAIN SS
COPELL

ST MICHAELS FARMERS MARKET

4344 COLGATE
DALLAS
8 AM - NOON

Recipe of the Month

DEEP ELLUM BLUE ELOTES (CORN)

- 1 large sweet onion, chopped
- ¼ cup extra virgin olive oil
- 6 ears corn, with kernels cut off cob
- 1 jalapeno, minced
- 1 cup crème fraiche
- ½ cup chopped cilantro leaves
- 4 oz Deep Ellum Blue, crumbled
- Salt, to taste

In a large skillet, saute onion in olive oil over medium heat until golden. Add corn and saute for several minutes. Sprinkle with salt while sautéing. Add jalapeno and crème fraiche to corn, and simmer for a few minutes. Remove from heat and stir in Deep Ellum Blue cheese and allow to melt.

Transfer corn to serving dish and sprinkle cilantro leaves over the corn. Serve immediately.

Serves 6 to 8.

From Cheese, Glorious, Cheese! by Paula Lambert

VIAGGI DELIZIOSI

Nothing is more Fun than Traveling with Paula Tuscany in the Fall and Spring,
Spectacular Fall Color in New England on SilverWhisper
For 2023 ... The Duoro on the AmaDuoro in May
The Mediterranean on The SilverNova in August
and The Seine on AmaWaterways in October
www.mozzco.com/travel

HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

August 13 and August 27 ... September 10 and September 24

WINE & CHEESE CLASSES September 16 and Oct 30 (at Dallas Arboretum)

SHOP AT THE CHEESE FACTORY

9am-5pm Mon-Friday
& 9am-3pm on Sat

Buy Mozzarella on the day it is made! (Monday thru Thursday from noon) Just like in Italy!

Plus a great assortment of ALL our cheeses... at LOW PRICES!!!

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 Eataly, 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