



# MOZZARELLA COMPANY NEWS



## Cheese of the Month **SMOKED MOZZARELLA**

To make our mozzarella we coagulate farm-fresh milk by adding selected bacteria (called cultures) and rennet (an enzyme that reacts with the lactic acid that is produced by the milk) so that our milk soon resembles a vat of white jello or yogurt. Once coagulated we manually pull cheese knives through the milk to cut the curd into soft, little pieces. Immediately upon being cut, a cloudy yellow liquid called whey begins to come out of the curds. Because milk is mostly liquid, eventually there is a lot of yellow whey and a smaller amount of curds. (In fact it takes one whole gallon of milk to make two half-pound balls of mozzarella.) When the curds are mature we stretch them in hot water using a paddle to become a smooth and satiny mass of fresh mozzarella. (This is where the art of cheesemaking comes into play because there is only a small window of opportunity during which the curd can be successfully stretched and formed since the development of the lactic acid cannot be stopped...if the cheese is stretched before the pH reaches 5.2, the cheese is tough and inferior. If the pH falls too low, we have lost the batch of cheese completely.) Next we pinch off balls of fresh mozzarella and toss them into cool water to chill. Once chilled the balls are briefly immersed in a brine, and then it is smoked over smoldering pecan shells. Our fresh mozzarella stays fresh for about 3 weeks. It can also be frozen and later defrosted in the refrigerator.

### MOZZARELLA COMPANY

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Dallas TX 75226  
214.7414072  
WWW.MOZZCO.COM

### SHOP FOR OUR CHESEES ON SATURDAYS

at  
**THE FARMERS MARKET**  
768 W MAIN ST  
IN  
COPPELL

~  
**ST MICHAELS FARMERS MARKET**  
4344 COLGATE  
IN  
DALLAS

8 AM - NOON

## Recipe of the Month

### **SHRIMP SKEWERS WITH SMOKED MOZZARELLA AND BACON**

- |   |   |
|---|---|
| 1 baguette, cut into slices ½ inch thick      | 1 green bell pepper, seeded and cut into pieces 1"x1" |
| 6 strips bacon, cut in half lengthwise        | ½ cup extra-virgin olive oil, divided use             |
| 4 ¼"-thick slices of Smoked Mozzarella (4 oz) | 1 clove garlic, minced                                |
| 12 jumbo shrimp, heads and shells removed     | Salt and freshly ground black pepper                  |
| 16 whole basil leaves                         | 12 to 24 toothpicks                                   |
|   | 4 wooden skewers, about 12" inches in length          |

Preheat the charcoal or gas grill or broiler to high and preheat the oven to 350F. Cut baguette slices into 1" to 2" x 2" squares. Place bacon in a small saucepan, cover with cold water and blanch for 1 to 2 minutes. Strain and discard the hot water and wash with cold water. Drain on paper towel. Cut each slice of mozzarella into three pieces. Devein and butterfly the shrimp. Place the cheese into the opening of the shrimp, fold the sides of the shrimp over the cheese, and wrap bacon around the shrimp to enclose the cheese. Secure with one or two toothpicks. To construct the skewers, spear a piece of bread and slide it down to one end of the skewer, next spear a basil leaf, then a shrimp passing through it twice once near the head end and again near the tail end, and then a piece of bell pepper. Repeat this process two times so that each skewer has three shrimp. End with a leaf of basil and a piece of bread to serve as a bookend. Mix ¼ cup olive oil with the garlic. Place the skewers in a baking pan and drizzle with the oil. Sprinkle with salt and pepper. Place the skewers over hot coals or 3" under a broiler heated to high. Grill on one side and then the other until the shrimp begin to turn pink, about 5 minutes total. Remove from the heat and replace on the pan. Drizzle with the remaining ¼ cup olive oil. Transfer to the oven, close the oven door, and turn off the heat. Leave in the oven for approximately 5 minutes. To serve, place the skewers on a platter and pour the pan juices and any melted cheese over them. Serves 4.

*From Cheese, Glorious, Cheese! by Paula Lambert*

### VIAGGI DELIZIOSI

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Paula .... Tuscany in the Fall and Spring,  
The Greek Isles in July, Puglia in October,  
Spectacular Fall Color in New England  
in October, The Duoro,  
The Mediterranean and more!!*  
[www.mozzco.com/travel](http://www.mozzco.com/travel)

### HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

July 2 and July 16 and July 30 .... August 13 and August 27

**WINE & CHEESE CLASSES .... July 31 and Oct 30 (at Dallas Arboretum)**

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