

JULY 2023



MOZZARELLA COMPANY NEWS



Cheese of the Month **FRESH 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 either briefly immersed in a brine or packaged in governing liquid which keeps them very moist. Our mozzarella is a fabulous melting cheese and is great in salads, on sandwiches and pizzas, with meats, and just plain. 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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SHOP FOR OUR CHEESES ON SATURDAYS



Recipe of the Month **CHERRY TOMATOES AND MOZZARELLA**

- 1/4 cup extra-virgin olive oil
- 1 teaspoon balsamic vinegar glaze
- sea salt and freshly ground black pepper to taste
- 1 pound (1 pint) ripe cherry tomatoes
- Several of sprigs of fresh basil
- 1/2 lb Bocconcini di Mozzaarella (4 little balls) or Burrata con Crema (4 little balls)

Whisk together the olive oil, balsamic glaze, salt and peper. Cut the cherry tomatoes in half and place in ceramic or stainless steel bowl. Pour the dressing over, add julienned basil leaves and toss. Leave to marinate at room temperature for at least an hour. In the meantime, place the bocconcini on paper towel to drain and come to room temperature.

Arrange cherry tomatoes in a small soup bowl. Place one bocconcino or burrata con creme on the tomatoes in each bowl. Garnish with sea salt, freshly ground black pepper, fresh basil leaves and a generous pour of extra virgin olive oil. Serves 4.

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HANDS-ON CHEESEMAKING CLASSES on SATURDAYS JULY 1, JULY 15, JULY 29, AUG 12, AUG 26

WINE & CHEESE PAIRING CLASSES OCT 11 AT FACTORY + AUG 20 & NOV 5 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 Eataly, Empire Baking Company, Community Market, Scardello's, Burgundy Pasture Beef Markets (Dallas & FW), Stone's Throw TX Grocery in FW, Mockingbird Food Co 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, Paris Bakery/ Grocery in Paris, TX