

MARCH 2022



MOZZARELLA COMPANY NEWS



Cheese of the Month **BIERVESA**

Our cow's milk Biervesa cheese has an earthy, fruity flavor and a creamy, soft texture. It is bathed daily in rich ale with floral aromas and a taste of apricot during its maturing period to create a golden colored rind and is reminiscent of old world monastic European washed- rind cheeses. Washing the outside of a cheese as it ripens keeps the rind from cracking and exposing the interior. It also promotes the growth of pinkish-orange Brevibacterium linens on the exterior, which produces the meaty, pungent flavors. The rich, earthy Ale we use contributes to the unique flavors in our Biervesa cheese.

Biervesa pairs well with Chardonnay, light red wines, port and of course beers and ales. And is delicious in salads as well as melted.

Recipe of the Month

CELERY SALAD WITH BIERVESA AND TOASTED WALNUTS

SALAD

- 4 to 5 ribs of celery
- 4 ounces Biervesa
- 1/2 cup toasted walnuts
- 1/2 cup finely chopped yellow onion

VINAIGRETTE

- 2 Tablespoons walnut oil
- 2 Tablespoons extra-virgin olive oil 2 Tablespoons red wine vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

For the Salad, remove the stings on the outsides of the ribs of celery using a vegetable peeler. Cut the celery ribs on the diagonal into slices about 1/4-inch thick. Place the celery in a medium-sized bowl. Cut the cheese into thin slices and then cut again into small pieces about 1-inch square and add to the bowl. Coarsely chop the walnuts and add to the salad. Add the onions.

For the Vinaigrette, in a small bowl, combine the oils, vinegar, salt and pepper. Whisk the ingredients until the vinaigrette is emulsified. Pour the vinaigrette over the celery and other ingredients. Toss well to coat the salad.

Transfer the Salad to a serving bowl. The salad can be served immediately or set aside for up to an hour to marinate at room temperature.

Adapted from Cheese, Glorious Cheese!, Copyright © 2007 by Paula Lambert,

MOZZARELLA COMPANY

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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

HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

March 5 & March 19 April 2 & April 16 & April 30 June 4 & June 25

WINE & CHEESE CLASSES May 25, July 31 and Oct 30