

NOVEMBER 2023



MOZZARELLA COMPANY NEWS



Cheese of the Month ROSEMARY FORMAGGIO

We make our Rosemary Montasio by adding cultures and then coagulating pasteurized milk with animal rennet. Once the milk has set, we repeatedly cut the curd until it is the size of corn kernels. Then we heat and cook the curds in the whey. Eventually we stir fresh rosemary leaves into the curds. Finally the matured curds are drained into large squares of cloth that are twisted closed to contain the cheese. A branch of rosemary is placed inside each cloth before it is knotted, and the cheeses are pressed overnight. When unmolded the next morning, a rosemary branch is embedded in the top of each wheel. The cheeses are then rubbed daily with salt for two weeks. Finally they are left to dry and cure for several months. At this point our Montasio is ready to sell. It can also continue to age and develop more intense flavors. Our Montasio is a mellow, flavorful cheese. It is great for snacking. It is a wine-friendly cheese and is wonderful with both white and red wines. It also can be sliced, shaved and grated and used in any dish where a hard cheese such as Parmigiano would be appropriate. The robust flavor of the rosemary accents the most mundane dishes and makes them sparkle.

Recipe of the Month INSALATA DI FINOCCHIO Fennel Salad with Shaved Rosemary Montasio

- 1 to 2 lemons, squeezed
- 4 large fennel bulbs
- 1/2 teaspoon sea salt
- 1/2 teaspoon freshly ground black pepper
- One 8 - ounce piece Rosemary Montasio
- 1/2 cup fresh Italian parsley leaves
- 6 to 8 tablespoons extra-virgin olive oil

Squeeze the lemons and set aside the juice. Cut off the feathery leaves and fibrous stalks of the fennel. (You can chop the leaves and use them as a fresh herb in salads. The stalks are not tender enough to eat, but they will end a delicate flavor and fragrance to a homemade chicken stock or vegetable soup.) Trim the root ends and discard. Cut away any blemishes. With a mandoline or a sharp knife, cut the fennel into paper-thin vertical slices.

Distribute half of the fennel on a serving platter, sprinkle with a little salt and pepper, cover with layer of Rosemary Montasio shaved directly over the salad with a vegetable peeler or cheese plane, and garnish with half of the parsley leaves. Drizzle lemon juice and olive oil over the salad. Repeat with the remaining fennel, salt and pepper, Rosemary Montasio, and parsley. Drizzle the salad with the remaining olive oil and fresh lemon juice. Set aside until serving time. Toss just before serving.

Serve at Room Temperature. Serves 4 to 6

Adapted from Cucina Simpatica by Johanne Killeen & George Gemon

Recipe courtesy Paula Lambert

HANDS-ON CHEESEMAKING CLASSES on SATURDAYS
NOVEMBER 11 & NOVEMBER 25
WINE & CHEESE CLASSES DATES TO BE ANNOUNCED

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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, 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