

DECEMBER 2021



MOZZARELLA COMPANY NEWS



MOZZARELLA COMPANY

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Cheese of the Month Christmas Cheese

It's a once-a-year treat that we make only from Thanksgiving through New Year's. It's a crumbly, spreadable round of cheese festively flavored with a combination of chiles. It's a pretty cheese...a warm red round topped with a swirl of green jalapenos strips. Some might call it a Mexican-style cheese, but you'll just call it "good" when you taste it! It pairs nicely with beer, wine, and mixed drinks. Just one bite won't be sufficient.

It all began many years ago as a mistake. Something happened to one batch of our cheese. It just didn't turn out exactly as it should have ... it wasn't a bad cheese, it just wasn't the kind of cheese it was supposed to be! So, we decided to convert our mistake into something new ... something good for the holidays. We added a variety of red chiles to make it spicy. We molded it into small discs that would be perfect for serving when guests stop by. We decorated the top with a star made of green chiles. And voilà...Christmas Cheese!

Now our mistake has become a Mozzarella Company annual tradition. Many of our loyal customers have made Christmas Cheese part of their family holiday traditions. They flock to our cheese factory for our special, little, handmade cheese. Many buy 10 or more because they make perfect gifts and great to have on hand for quick, last-minute hors d'oeuvres and hostess gifts.

SHOP FOR OUR CHEESES ON SATURDAYS

at
THE FARMERS MARKET
IN
COPPELL

FARMERS MKT PRICING

1 CHEESE \$8
2 CHEESES \$15
3 CHEESES FOR \$20
4 CHEESES FOR \$25
5 CHEESES FOR \$30

Recipe of the Month Christmas Potatoes

1 bunch green onions	1 lb (3 or 4 medium) tomatoes
4 tablespoons olive oil, divided use	1 disc (9 ounces) Christmas Cheese
2 lbs (4 or 5 small) potatoes, peeled	Salt & pepper, to taste

Cut the green onions to 6" long, and then cut them horizontally into 1/4" pieces. Heat the 2 tablespoons olive oil in a small skillet, add the onions and sauté until they begin to brown. Remove from heat. Slice the potatoes and tomatoes into thin slices.

Grease a small 8" earthenware or ceramic dish with 1 tablespoon olive oil. Place a layer of potatoes on the bottom and sprinkle with salt and pepper on this and all additional layers. Then place half the tomatoes on top of the potatoes, then add another layer of potatoes, and then the green onions. Crumble half the Christmas cheese over the onions, then add another layer of potatoes and then crumble the rest of the cheese on the potatoes. Finish with the remaining tomatoes on top. Drizzle the remaining olive oil on top and sprinkle with salt and pepper.

Bake at 350°F for an hour and a half, until bubbly and browned on top and the potatoes are tender. Cover with aluminum foil if the tomatoes begin to over-brown. Serves 6.

Recipe courtesy Paula Lambert

VIAGGI DELIZIOSI

Nothing is more Fun than Traveling with Paula Tuscany in the Fall and Spring, The Danube in May, The Greek Isles in July, Puglia in October, Spectacular Fall Color in New England in October

www.mozzco.com/travel

HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

December 11

January 8 & January 22

February 5 & February 19

VALENTINE'S WINE & CHEESE CLASS on February 10

Private Classes Available upon Request

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), The Table Market + Culinary Studio in FW, Bear Creek Spirits & Wine in Colleyville, Farmers Market of Grapevine, Greens Produce Arlington, Cox Farms Duncanville, Georgia's Farmers Market Plano, Sweet Gourmet Tyler and The Little Cheese Shop in Round Top