



# 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.

## Recipe of the Month Panzanella

½ loaf cibatta or another loose textured bread	1/2 small sweet onion, chopped, about ¼ cup
½ cup extra-virgin olive oil, divided use	8 ounces fresh mozzarella
1 ½ teaspoons freshly ground black pepper	¼ cup kalamata olives
1 clove garlic, minced	4 fresh basil leaves, torn into small pieces, optional
4 ripe tomatoes	2 Tablespoons red wine or sherry vinegar
1 cucumber, peeled	½ teaspoon salt

Slice the bread into ½ inch thick slices and then cut the bread into ½ inch cubes. (You should have about 3 cups of bread cubes.) Pour ¼ cup olive oil into a medium bowl. Add 1 teaspoon of the pepper and garlic and mix together. Place the bread cubes in a bowl and toss with the oil.

Heat a skillet over medium-low heat until hot. Add the bread cubes and lightly toast, stirring and turning the cubes, until golden brown. Remove the skillet from the heat and set aside to cool.

Cut the tomatoes into ¾ inch cubes. Slice the cucumber about ¾ inch thick and chop into pieces. Slice the onion into very thin slices. Cut the Fresh Mozzarella into ½ inch cubes. Pit and coarsely the olives. Combine the tomatoes, cucumbers, onion, Fresh Mozzarella, olives, and basil in a large mixing bowl. Drizzle the remaining ¼ cup of olive oil and the vinegar. Sprinkle the salt and the remaining ½ teaspoon of black pepper over the salt. Toss and set aside to marinate at room temperature for about 30 minutes. Just before serving, add the toasted croutons and toss briefly.

To serve, spoon onto individual salad plates. Serves 6 to 8 .

*Recipe Courtesy Paula Lambert*

## HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

July 3 and July 17 and July 31

August 14 and August 28

September 4 and September 18

### MOZZARELLA COMPANY

2944 Elm Street  
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[www.mozzco.com/travel](http://www.mozzco.com/travel)

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, and Sweet Gourmet Tyler