

November 2016



MOZZARELLA COMPANY NEWS



Cheese of the Month Ancho Chile Caciotta

Caciotta is a straw-colored wheel of semi-soft cheese that is sold in markets across Central Italy. When made from cow's milk it is called *Caciotta* and when made from sheep's milk it's *Pecorino*. It's a table (or everyday) cheese...tasty, mild and versatile, good for both eating and cooking.

We make our caciotta by adding cultures and rennet to farm-fresh milk that we pasteurize. Once coagulated, the curd is cut into small pieces and then stirred intermittently for about an hour. Next, the whey is drained away and the soft curds are poured into round molds. As the curds slowly release their whey, the cheeses are repeatedly flipped over and returned to the molds to continue draining. Eventually the curds come together to form wheels of cheese. The finished cheese is immersed in a salty brine overnight and then placed on racks to dry. Finally the cheeses are hand-dipped into wax and kept in our aging rooms for a minimum of 2 months—the longer the better—because they develop more and more flavor and their texture gets creamier.

One of our most popular caciottas is flavored with robust mild Ancho Chiles. What could be more delicious? Other flavors are: La Cocina (hotter, with 5 chiles, cilantro and garlic), Texas Basil, Mexican Marigold Mint, and Black Pepper and Garlic.

Caciottas are great cheeses for snacking. They are wonderful melting cheeses. They are great in sandwiches, on salads, on pizzas, and in a variety of dishes.

Our Baby Caciottas weigh 1.5 pounds make fabulous gifts ... *hint, hint !!*

MOZZARELLA COMPANY

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MOZZARELLA COMPANY CALENDAR

November 4
Houston Cheese Festival
Herman Square

November 11
French-American Chamber of Commerce
Dallas/Fort Worth Wine Festival
Frontiers of Flight Museum

November 17
VolunteerNow
Hearts on the Trinity
3015 at Trinity Groves

Recipe of the Month Ancho Chile Caciotta Quiche

Quiche

- 4 eggs
- 3/4 cup heavy cream
- 3/4 cup milk
- 1 teaspoon Dijon mustard
- 1/2 teaspoon Worcestershire sauce
- 2 dashes of Tabasco sauce
- 1/2 teaspoon salt
- Freshly ground black pepper, to taste
- 4 ounces Ancho Chile Caciotta, shredded (1 cup)

Topping (optional)

- 1/2 onion, thinly sliced
- 1/4 pound bacon (4 slices)

Preheat oven to 375° F. Liberally butter an 8-inch or 9-inch ceramic or glass quiche pan or a pie pan. Place the eggs, cream, milk, mustard, Worcestershire, and Tabasco in a medium bowl or the workbowl of a food processor. Whisk or process until blended. Add the salt, pepper, and cheese, whisk or process, and pour into the pan. Place the pan in a larger low sided roasting pan and add enough boiling water to come halfway up the sides of the quiche pan. Place in the oven and bake for 40 to 45 minutes, or until a knife inserted near the center comes out moist but clean. Remove the pans from the oven and lift the quiche pan out of the waterbath and set aside to cool slightly.

Topping (optional)

While the quiche is cooking, cut the bacon into crosswise strips about 1/8 inch thick. Sauté bacon in a medium skillet over medium heat for about 5 minutes, or until crisp and brown. Remove the bacon with a slotted spoon and drain on a paper towel. Add the sliced onions to the bacon grease in the skillet and sauté over medium heat for about 15 minutes, or until wilted and nicely browned. Drain on paper towels, if necessary. Spread the onions on the quiche and sprinkle the bacon over the onions.

Cut into wedges and serve warm. Serves 4 to 6.

Adapted from *The Cheese Lover's Cookbook and Guide* by Paula Lambert, copyright 2000.

Viaggi Deliziosi

Travel with Paula to Italy and Ireland

SilverSea Cruise Italy, Croatia, Montenegro -- July 17-26, 2017

MOZZCO
CHEESEMAKING CLASS
November 19