

Mozzarella Company

Special Events

Tours, Classes and Tastings

Cheese and Wine Pairing Class

This event begins with a Behind-The-Scenes Tour of the cheese factory. When the tour is complete, the guests are seated at a long table set with a plate of cheese and an array of wine glasses for each person.

Paula Lambert (Mozzarella Company Founder)

and/or a Mozzarella Company Manager

and Wine Expert John Bratcher of Rockridge

pair up six to eight award-winning Mozzarella Company cheeses with a minimum of five wines (including whites and reds.)

An organized discussion of the basics of cheese and wine pairing follows.

Throughout the tasting guests are encouraged to ask questions and discuss the cheese and wine pairings.

This tour and wine tasting is limited to a minimum of 10 and maximum of 20 guests

The tour and wine and cheese tasting last approximately 2 hours.

Cost \$50 per person

Cheese and Beer Pairing Class

This event begins with a Behind-The-Scenes Tour of the cheese factory. When the tour is complete, the guests are seated at a long table set with a plate of cheese and an array of wine glasses for each person.

Paula Lambert (Mozzarella Company Founder)

and/or a Mozzarella Company Manager

and Wine Expert John Bratcher of Rockridge

pair up at six to eight award-winning Mozzarella Company cheeses with a minimum of six hand-crafted and artisanal beers.

An organized discussion of the basics of cheese and beer pairing follows.

Throughout the tasting guests are encouraged to ask questions

and discuss the cheese and beer pairings.

This tour and wine tasting is limited to a minimum of 10 and maximum of 20 guests

The tour and beer and cheese tasting last approximately 2 hours.

Cost \$50 per person

Hands-On Cheesemaking Class

**Participants in this class learn how
both Fresh Mozzarella and Fresh Ricotta are made.**

Upon arrival, students dress to make cheese by donning aprons and hairnets.

This event begins with a Behind-The-Scenes Tour of the cheese factory.

Once the tour is complete, a discussion follows focusing upon the traditional methods of making mozzarella and ricotta, as well as other cheeses.

Participants are given a block of Fresh Mozzarella Curd, and they learn how to stretch and form many varieties of mozzarella such as balls, bocconcini, mozzarella rolls, and Queso Oaxaca.

. Participants also learn how to make Fresh Ricotta.

This event concludes with

A Wine and Cheese Tasting of award-winning cheeses produced by the Mozzarella Company.

Guests are advised to wear waterproof shoes with non-slip soles.

Each participant receives a Mozzarella Company apron to wear and take home.

The participants also divide up the cheeses that they have made during the class to take home.

**This hands-on cheesemaking class is limited to
a minimum of 10 and a maximum of 20 persons.**

The tour, cheesemaking session, and tasting last approximately 2 hours.

This class is limited to Saturday afternoons and early weekday evenings.

All students must be 16 years or older.

Cost \$75 per person

Chocolate and Cheese Pairing Class

This event begins with a Behind-The-Scenes Tour of the cheese factory.

When the tour is complete, the guests are seated at a long table set with a plate of cheeses and chocolates

and wine glasses for red wine and port for each person.

Paula Lambert (Mozzarella Company Founder)

and/or a Mozzarella Company Manager

and a Chocolate Expert

pair up six to eight award-winning Mozzarella Company cheeses

with an array of different chocolates.

An organized discussion of the basics of cheese and chocolate pairing follows.

Throughout the tasting guests are encouraged to ask questions and discuss the cheese, chocolate and wine pairings.

This tour and tasting is limited to a minimum of 10 and maximum of 20 guests

The tour and cheese and chocolate tasting last approximately 2 hours.

Cost \$60 per person

Classes are schedule monthly.

Private classes are available upon request.

All classes, public and private, include a tour of our cheese factory.

No other public behind-the-scenes tours are offered.