

Mozzarella Company Special Events

Tours, Classes and Tastings

Cheese and Wine Pairing Class

6:30 pm – 8:30pm

at Mozzarella Company, 2944 Elm Street, Dallas, TX 75226

For reservations call 214-741-4072

This event begins with a cocktail party followed by a behind-the-scenes tour of the cheese factory. When the tour is complete, the guests are seated in the cheese factory 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 Wine Brokers pair 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

6:30 pm – 8:30pm

at Mozzarella Company, 2944 Elm Street, Dallas, TX 75226

For reservations call 214-741-4072

This event begins with a cocktail party followed by 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 glasses for each person. Paula Lambert (Mozzarella Company Founder) and/or a Mozzarella Company Manager and Beer Expert Mark Monfrey of Artisanal Beverages pair six to eight award-winning Mozzarella Company cheeses with a minimum of six hand-crafted, 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

3:00 pm – 5:00pm

at Mozzarella Company, 2944 Elm Street, Dallas, TX 75226

For reservations call 214-741-4072

**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. The event begins with a behind-the-scenes tour of the cheese factory. Once the tour is complete, the hands-on cheesemaking course begins. Participants will first learn how to make Fresh Ricotta and scoop it into baskets. Next, the 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.

The event concludes with a cocktail party – a wine and cheese tasting of award-winning cheeses produced by the Mozzarella Company.

Each participant receives a Mozzarella Company apron to wear and take home and the participants also divide up the cheeses that they have made during the class to take home.

Guests are advised to wear waterproof shoes with non-slip soles. All students must be 16 years or older.

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.

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.