

# Mozzarella Company

## Special Events

### Cheesemaking Classes and Pairing Classes

#### Hands-On Cheesemaking Class

Participants in this class learn how both fresh mozzarella and fresh ricotta are made.

Participants begin by donning aprons and hairnets.

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

This event begins a discussion focusing upon the traditional methods of making mozzarella and ricotta, as well as other cheeses. Next there is a Behind-The-Scenes Tour of our cheese factory.

Participants first make fresh ricotta. Then they are given a block of fresh mozzarella curd, and they learn how to stretch and form varieties of mozzarella such as mozzarella balls, bocconcini, mozzarella rolls, and Queso Oaxaca.

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

- ❓ Participants must be at least 16 years of age.**
- ❓ Each participant receives a Mozzarella Company apron as a gift.**
- ❓ 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 25 persons.**
- ❓ The tour, cheesemaking session, and tasting last approximately 2 hours.**
- ❓ This class is limited to Saturday afternoons and early weekday evenings.**
- ❓ Cost \$75 per person**

## **Cheese and Wine Pairing Class**

This event begins with a Behind-The-Scenes Tour of our cheese factory. When the tour is complete, guests are seated at a long table set with a plate of cheeses and an array of wine glasses for each person. Paula Lambert (Mozzarella Company Founder) or another cheese expert from Mozzarella Company and Wine Expert John Bratcher of Rockridge pair up at least eight award-winning Mozzarella Company cheeses with a minimum of five to seven 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.

**❓ Participants must be at least 21 years of age.**

**❓ This tour and wine tasting is limited to a minimum of 10 and maximum of 25 guests.**

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

**❓ Cost \$50 per person**

## **Cheese and Beer Pairing Class**

Just like the Wine and Cheese Pairing class, this class begins with a small reception and a tour of the Mozzarella Company. Afterwards, guests learn about pairing beer and Mozzarella Company cheeses. Paula Lambert (Mozzarella Company Founder) or another Cheese Expert from Mozzarella Company and Beer Expert Mark Monfrey of Artisanal Beverages pair up 6 to 8 international beers and cheese pairings. This is one of the newest and most delicious trends in culinary circles, and we are so very excited to be offering it.

**❓ Participants must be at least 21 years of age.**

❓ **This tour and beer tasting is limited to a minimum of 8 and maximum of 20 guests.**

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

❓ **Cost \$50 per person**

## **Private Classes**

❓ **Cheesemaking Classes (min 10 persons @ \$75 each or \$750 minimum)**

❓ **Cheese and Wine Pairing Classes (min 10 persons @ \$50 each or \$500 minimum)**

❓ **Cheese and Beer Pairing Classes (min 10 persons @ \$50 each or \$500 minimum)**

**Call now to make your Reservation**

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