

JANUARY 2022



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 cheeses are 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. They are great for parties and make fabulous gifts. Wheels of Caciotta weigh 5 pounds. Our Baby Caciottas weigh 1.5 pounds.

Recipe of the Month Quesadillas San Miguel

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| 1 pint fresh mushrooms | ¼ lb Ancho Chile Caciotta, chopped |
| 4 tablespoons olive oil, divided use | ¼ lb Fresh Ricotta, well drained |
| 8 corn tortillas, 6-inch diameter | 2 tablespoons finely chopped cilantro or epazote |
| ¼ lb Fresh Mozzarella, chopped | ¼ cup salsa |
| | Additional fresh cilantro leaves, for garnish |

Slice the mushrooms 1/4" thick. Heat 2 tablespoons olive oil over high heat and sauté mushrooms until limp. Season with salt and pepper and set aside.

Soften tortillas on dry griddle until pliable. Lay the tortillas out on a flat surface. Mix the cheeses together and season with salt and cilantro and/or epazote. Divide the cheeses among the tortillas, covering only half of each. Spread the mushrooms on top. Fold the empty half of the tortilla over the half covered with cheese. Pat to flatten half-moon-shaped quesadillas and distribute cheese and mushrooms evenly.

Preheat the oven to 350°. Heat an 8 to 10- inch skillet over medium heat. Pour 1 tablespoon of olive oil into the pan. Place 4 quesadillas in the pan and cook on both sides until golden brown and crispy, about 1 minute on each side, turning once. Remove the quesadillas to a baking sheet as they are browned. Continue by pouring an additional tablespoon of oil into the skillet and then cooking the remaining quesadillas. When all are cooked, place the quesadillas on the baking sheet in the oven and heat for 5 minutes, until the cheese is melted and ooey gooey.

To serve, remove the quesadillas from the oven. Place 2 to 3 overlapping quesadillas on each individual serving plate. Garnish with a tablespoon of salsa and a sprig of cilantro.
Serves 2 to 4

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HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

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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, Sweet Gourmet Tyler and The Little Cheese Shop in Round Top