

July 2017



# MOZZARELLA COMPANY NEWS



## Cheese of the Month Fresh Mozzarella

To make our mozzarella we coagulate farm-fresh milk by adding selected bacteria (called cultures) and rennet (an enzyme that reacts with the lactic acid that is produced by the milk) so that our milk soon resembles a vat of white jello or yogurt. Once coagulated we manually pull cheese knives through the milk to cut the curd into soft, little pieces. Immediately upon being cut, a cloudy yellow liquid called whey begins to come out of the curds. Because milk is mostly liquid, eventually there is a lot of yellow whey and a smaller amount of curds. (In fact it takes one whole gallon of milk to make two half-pound balls of mozzarella.) When the curds are mature we stretch them in hot water using a paddle to become a smooth and satiny mass of fresh mozzarella. (This is where the art of cheesemaking comes into play because there is only a small window of opportunity during which the curd can be successfully stretched and formed since the development of the lactic acid cannot be stopped...if the cheese is stretched before the pH reaches 5.2, the cheese is tough and inferior. If the pH falls too low, we have lost the cheese completely.) Next we pinch off balls of fresh mozzarella and toss them into cool water to chill. Once chilled the balls are either briefly immersed in a brine or packaged in unsalted governing liquid which keeps them very moist. Our mozzarella is a fabulous melting cheese and is great in salads, on sandwiches and pizzas, with meats, and just plain. Our fresh mozzarella it stays fresh for about 3 weeks. It can also be frozen and later defrosted in the refrigerator.

### MOZZARELLA COMPANY

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SUPPORT  
LOCAL FARMERS  
AND BUY OUR CHEESES  
AT A FARMERS MARKET  
ON SATURDAYS

ST MICHAELS EPISCOPAL  
CHURCH  
AND  
DOWNTOWN DALLAS

## Recipe of the Month Spaghetti with Shrimp, Scallops and Fresh Mozzarella

- |                                              |                                                     |
|----------------------------------------------|-----------------------------------------------------|
| 4¼ cup extra-virgin olive oil                | 1 teaspoon salt plus 1 tablespoon salt              |
| ½ pound raw peeled and deveined shrimp       | ½ teaspoon freshly ground black pepper              |
| 2 cloves garlic, minced                      | 1 teaspoon lemon juice                              |
| ½ pound bay scallops                         | 16 ounces spaghetti                                 |
| 3 tablespoons capers                         | 8 ounces Fresh Mozzarella, ½-inch cubed             |
| 4 tablespoons chopped pitted Calamata olives | ¼ cup large fresh basil leaves cut into thin strips |
| 1 4-ounce jar sliced pimentos                | 1 teaspoon fresh thyme leaves                       |

Pour the olive oil into a large skillet and place over medium high heat. When the oil is hot, add the shrimp and sauté for a minute or two, stirring as necessary. When the shrimp begin to turn a faint pink on one side, add the garlic, turn the shrimp over and continue sautéing for a minute or two. Add the scallops and cook for one or two additional minutes. Remove the skillet from the heat and add the capers, olives, pimentos, 1 teaspoon salt, the pepper and lemon juice. Set aside.

Pour hot water into a large serving dish to heat it. When heated and just before serving time, discard the water and dry with a dish towel.

In a large heavy stockpot, bring 4 quarts of water to a rolling boil. Add the remaining 1 tablespoon of salt and then the spaghetti. Stir to prevent the pasta from sticking together. Allow the pasta to boil until cooked *al dente*, according to the directions on the package, about 7 minutes. Remove from the heat and pour the pasta and water into a colander that has been placed in the sink.

Once drained, shake the colander and then pour the pasta into the skillet containing the seafood. Place the skillet over low heat and toss to combine. Heat the ingredients until the spaghetti absorbs all the liquid in the skillet. Remove the skillet from the heat, add the Fresh Mozzarella and the basil, and toss briefly, only to distribute the ingredients. The heat of the pasta will melt the cheese as it is distributed throughout the pasta.

To serve, transfer the pasta to the heated serving platter and sprinkle the thyme over the pasta.

Serve immediately. Serves 8

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Mozzarella Company  
Wine & Cheese  
Pairing Class  
September 12

Mozzarella Company  
CHEESEMAKING  
CLASSES  
July 15 & July 22  
August 12  
September 2  
October 14

### Viaggi Dates for Tuscany in 2018

24 April – 1 May 2018  
5 – 12 May 2018  
29 Sept – 6 October 2018  
10 – 17 October 2018