

JUNE 2022



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 batch of 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 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 stays fresh for about 3 weeks. It can also be frozen and later defrosted in the refrigerator.

Recipe of the Month

MOZZARELLA TOAST WITH ANCHOVY SAUCE

Anchovy Sauce

1 tin 2-ounce anchovies packed in olive oil
¼ cup extra-virgin olive oil
1 Tablespoon lemon juice
1 clove garlic
2 Tablespoons drained capers
Salt and freshly ground black pepper

Anchovy Sauce

Combine anchovies, olive oil, lemon juice, garlic and capers in the workbowl of a food processor. Process until smooth. Season with salt and pepper, to taste. Set aside at room temperature.

Fried Capers

Place the capers on paper towels to drain. Pour the oil into a small skillet and place over medium heat. When the oil is hot, add the capers and fry until they burst open and are slightly crisp and browned. Remove from the oil with a slotted spoon and drain on paper towels

Mozzarella Toasts

Preheat the broiler on high. Using a serrated knife, slice baguette diagonally at an angle into ¼" thick slices. Place the slices on a baking sheet and broil until top of bread is lightly browned, turn the bread slices over and broil the other sides similarly. Remove the toasts from the broiler, but leave them on the baking sheet. Divide the mozzarella among the toasts and return them to the broiler. Heat only long enough for the cheese to soften. Remove from the oven and using a spoon drizzle the anchovy paste over the cheese. Sprinkle the fried capers, parsley and lemon zest on top. Serve immediately, while still warm.

Mozzarella Toasts

1 baguette of French toast
8 ounces Fresh Mozzarella, thinly sliced
1 Tablespoon chopped Italian Parsley
1 lemon, zest only

Fried Capers

2 Tablespoons drained capers
½ cup vegetable o

MOZZARELLA COMPANY

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HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

June 4 & June 25 July 2 and July 16 and July 30

WINE & CHEESE CLASSES May 25, July 31 and Oct 30 (at Dallas Arboretum)

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 Eatly, Empire Baking Company, Community Market, Scardello's, Vollmans Home Delivery, Burgundy Pasture Beef Markets (Dallas & FW), The Table Market + Culinary Studio in FW, Stone's Throw TX Grocery in FW, Bear Creek Spirits & Wine in Colleyville, Farmers Market of Grapevine, Greens Produce in Arlington, Cox Farms in Duncanville, Georgia's Farmers Market in Plano, Ten: One Artisan Cheese in Denton, Sweet Gourmet in Tyler and The Little Cheese Shop in Round Top