

March 2017



MOZZARELLA COMPANY NEWS



Cheese of the Month Chihuahua (chee'-wah-wah)

A distinctive artisanal cow's milk cheese with a rich buttery flavor that evokes a bold nuttiness. Queso Chihuahua originated in Menonite communities in the State of Chihuahua in Northern Mexico. It's a mellow cheese with a semi-hard texture. It is great for just snacking and magnificent for melting dishes such as Quesadillas, Queso Fundido con Chorizo, Enchiladas and any casserole dish.

MOZZARELLA COMPANY

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Recipe of the Month Crab-Avocado Tostados with Queso Chihuahua

Salsa Verde

4 small tomatillos, husks removed
1/2 avocado
2 tablespoons chopped onion
1/2 clove garlic

1 jalapeno, seeded
2 tablespoon fresh cilantro
2 teaspoons lime juice
1/4 teaspoon salt

Pico de Gallo

1/2 ripe tomato, chopped
1 jalapeno, chopped
1/4 cup chopped onion

3 tablespoons chopped cilantro leaves
1 teaspoon lime juice
1/8 teaspoon salt

Tostados

8 whole corn tortillas
1 cup corn oil
1/2 teaspoon sea salt
6 ounces fresh lump crabmeat
1/4 cup minced onion
1/4 cup minced jicama

1/2 cup Salsa Verde (recipe above)
2 teaspoons lime juice
1/4 teaspoon salt
3/4 cup (4 ounces) shredded Chihuahua
Paprika to taste
1/2 tomato, diced, for garnish
8 sprigs fresh cilantro, for garnish

For the **Toastados**, heat the oil in a medium skillet over medium heat to 350 and fry the tortillas, turning as necessary using a slotted spoon, until crisp and golden brown. Remove the tortilla chips from the oil with a slotted spoon and place on paper towels to drain. Sprinkle them with the sea salt. Mix the crabmeat, the onion, the jicama and the Salsa Verde in a small bowl. Add the lime juice and salt. Stir and adjust seasonings, if necessary

Preheat the broiler on high. Place the tortilla chips on a baking sheet, then divide and mound the cheese on top. Transfer the chips to the broiler and place about 3 inches beneath the heat source. Broil until the cheese melts, taking care not to let the Tostados get too brown. Remove from the oven and immediately mound the crabmeat mixture atop the cheese.

To serve, top each Tostada with a small dollop of Salsa Verde and a spoonful of Pico de Gallo. Garnish with paprika, tomato and cilantro. Place extra sauces in small bowls to pass at the table. Serves 8.

Adapted from **Cheese, Glorious Cheese!** By Paula Lambert, copyright 2007 by Paula Lambert

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MOZZARELLA COMPANY CALENDAR

March 3-5

Italian Dinner & Brunch
in San Antonio with
Stephan Pyles
Sustenio @ The Eilan

March 5

Les Dames d'Escoffier
A Dame Good Party
(aka Raiser Grazer)

March 8

Cheese & Wine Tasting
Temple Emanuel

March 10

Empty Bowls
Myerson

March 11

Kroger 10am-1pm
Parker & The Tollroad

**MOZZCO
CHEESEMAKING
CLASSES
March 18 & 25**

Viaggi Dates for Tuscany in 2018

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

VIAGGI DELIZIOSI

Travel with Paula

SilverSea Cruise

Venice - Croatia - Montenegro -
Corfu - Sicily -
Amalfi Coast and Rome
with Paula Lambert
and Stephan Pyles
July 17 - 26, 2017