

OCTOBER 2021



MOZZARELLA COMPANY NEWS



Cheese of the Month Scamorza

Our Scamorza is a firm mozzarella shaped like a pear with a fat body and a little head. It is mild in flavor with a smooth, dense texture. We make our Scamorza the traditional way. First we pasteurize the farm-fresh milk, and next we add cultures and rennet. When the milk resembles a vat of white jello, we pull cheese knives through the coagulated milk to cut the curd into soft, little pieces. As the curds begin to mature, we pour hot water over them and continue cutting and stirring them, still immersed in the hot watery whey, until they are quite small and somewhat tough in texture. We leave them to mature for several hours. Next we chop them by hand with knives and pour hot water over the curds that we string and stretch in a small vat using a paddle. We form our Scamorzas by hand into balls that weigh about 3/4 pound each, squeezing them to shape their traditional top knots and toss them into cold water so that they chill and become firm. Subsequently they are immersed in a brine. Next we slip little nooses of raffia around the necks and hang them to dry in our aging rooms. After a couple of days we smoke our Scamorzas over smoldering pecan shells. Finally we dip them into wax so that they will stay moist and retain their smoky flavor. Scamorzas last for months and just continue to become more and more flavorful.

Our Smoked Scamorza melts beautifully and is equally good when sliced and served on salads and sandwiches. It is fabulous paired with an oak-aged Chardonnay.

Recipe of the Month Lasagna with Scamorza and Porcini Mushrooms

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| 1 cup dried porcini mushrooms, approx 1 ounce | 2 to 3 cups béchamel sauce |
| 8 ounces fresh mushrooms, sliced, about 2 cups | 8 ounces dried lasagna pasta sheets |
| 3 Tbsp butter | 1 Tablespoon olive oil |
| 1/2 teaspoon salt | 1 Tablespoon salt |
| 1 teaspoon herbs of Provence | 1 Tablespoon butter |
| | 8 ounces Smoked Scamorza, grated, about 2 cups |

Place the dried mushrooms in a small bowl and rinse with warm water. Drain and cover the mushrooms with 1 cup very hot water. Let stand in water for 30 minutes to one hour. In the meantime, saute the fresh mushrooms over high heat in the butter in a medium skillet, until barely limp, about 3 to 4 minutes. Sprinkle lightly with salt and herbs of Provence. Set aside.

Bring a large stockpot full of water to a boil. Add the salt, olive oil, and the lasagna noodles. Cook uncovered over high heat until they are al dente. Drain the pasta in a colander and then quickly rinse with cold water to cool the pasta. Spread the pasta out on sheets of plastic wrap that have been placed on top of a dish towel to absorb the dripping water. Place plastic wrap between the layers of pasta if you stack it.

Pour the rehydrated porcini mushrooms in a sieve, saving their liquid in a bowl beneath. Chop the mushrooms and combine in the skillet them with the fresh mushrooms. Set them aside. Strain the mushroom water through a sieve, or several thicknesses of cheesecloth, into a small saucepan. Place over medium heat and boil the mushroom water to reduce to half its volume and then add to the mushrooms.

Preheat the oven to 350°F. Butter an 8" x 13" x 2 1/2" baking dish. Rub the bottom and sides of the baking dish with 1 Tablespoon butter. Ladle a couple of spoonfuls of béchamel sauce on the bottom of the dish, and spread it out with the spoon. Place a solid layer of lasagna sheets first, then spread with béchamel sauce and sprinkle with the mushrooms and Scamorza. Repeat the layering process three more times until all the ingredients and pan juices are used, ending up with béchamel sauce covered with Scamorza on top. Bake the lasagna uncovered for 45 minutes to 1 hour, until the lasagna is bubbly and nicely browned on top.

Remove from the oven and allow to stand at room temperature for 10 minutes before cutting into squares approximately 3"x3".

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October 2, October 16, October 30

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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, and Sweet Gourmet Tyler