

JUNE 2023



# MOZZARELLA COMPANY NEWS



## Cheese of the Month **DEEP ELLUM BLUE**

To make our Deep Ellum Blue, we inoculate pasteurized cow's milk with cultures and then coagulate it with rennet. The curds are broken into large pieces using perforated scoops and are stirred very gently so that they remain very moist and soft. The curds are poured into large square molds placed on mats and left to drain until mature. The cheese is drained and turned and dried for about a month, and then it is washed with blue Penicillin Roqueforti mold spores. After aging for at least two additional months, it is finally bathed with extra-virgin olive oil. Unlike most blue cheeses, Deep Ellum Blue has no blue veins, only a diamond-scored, blue-mold-mottled exterior. Deep Ellum Blue is subtly flavored, not too strong and not too salty. Its flavor is robust and earthy. Its texture is soft, creamy and spreadable. It is delicious in salads or atop chicken, beef and veal dishes. It is especially good with Port and dessert wines. And fabulous with figs that just happen to be in season at the moment!

Deep Ellum Blue is named for the neighborhood in Dallas where our cheese factory is located, and its name also recalls our neighborhood's legendary blues singers of past years.

## MOZZARELLA COMPANY

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www.mozzco.com

## SHOP FOR OUR CHEESES at a Saturday Farmers Market



## Recipe of the Month

### **T-BONE STEAK WITH DEEP ELLUM BLUE BUTTER**

1 large T-bone steak, 2 – 2.5 lbs  
Salt & Pepper

**DEEP ELLUM BLUE BUTTER**  
2 ounces Salted Butter  
3 ounces Deep Ellum Blue (2 oz if using a stronger blue cheese)  
1.5 teaspoon minced shallot  
1 teaspoon minced parsley  
1 teaspoon minced tarragon

Remove steak from refrigerator. Sprinkle salt and pepper on both sides of steak and spread ½ teaspoon of olive oil on both sides of steak. Leave at room temperature while coals are burning until covered with ash.

Bring butter and Deep Ellum Blue to room temperature. Place in the small bowl and mash with fork or pestle. Alternatively use a small food processor fitted with a metal blade. Mash or process until well blended and smooth in texture. Scrape butter into small bowl and leave at room temperature while cooking steaks. If you make ahead of time, refrigerate and then bring butter to room temperature before spreading on cooked steaks.

Grill the steak over hot coals to preferred doneness. Remove steak from grill to a platter to rest for at least 5 minutes. Coarsely grind pepper and sea salt on top of steaks. Mound the Deep Ellum Blue Butter onto the steaks as soon as they are removed from the grill. Just before serving, spread the butter over the steak. Garnish with sprigs of parsley. Serves 2 - 4

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Nothing is more Fun than Traveling  
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MORE**  
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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), 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, Paris Bakery/ Grocery in Paris, TX

**HANDS-ON CHEESEMAKING CLASSES on SATURDAYS  
SEPT 16 & SEPT 30 .. OCT 14 & OCT 28**

**WINE & CHEESE PAIRING CLASSES  
OCT 11 at MOZZCO + NOV 5 at DALLAS ARBORETUM**