

SEPTEMBER 2021



# 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 location in Dallas where our cheese factory is located, and its name also recalls our neighborhood's legendary blues singers of past years.

## Recipe of the Month Deep Ellum Blue Figs

- 3 teaspoons extra-virgin olive oil, divided for separate use
- 8 very thin slices prosciutto, about 1/4 pound
- 1/2 cup (4 ounces) crumbled Deep Ellum Blue
- 8 fresh ripe figs or 8 dried figs plumped in 1/2 cup white wine 2 teaspoons balsamic vinegar
- 2 teaspoons honey
- 4 leaves mint, cut into thin strips, for garnish

Preheat the oven to 375F. Brush a non-stick baking sheet with 1 teaspoon olive oil. Separate the slices of prosciutto and cut each in half so that there are 16 pieces of sliced prosciutto. Set aside. Divide the Deep Ellum Blue into 16 pieces and roll them into small balls. Cut the figs in half. Press your thumb into the cut side of each fig to make an indentation. Place a ball of cheese into the indentation of each fig. Wrap each fig tightly with a piece of prosciutto, taking care to completely enclose the Deep Ellum Blue so that it won't run out while baking. Gently squeeze the prosciutto-wrapped figs to seal the packets and place the figs on the prepared baking sheet with the prosciutto seam down.

Pour the balsamic vinegar, the remaining 2 teaspoons of olive oil, and honey into a small dish and stir to combine. Transfer the figs to the oven and bake for 3 to 5 minutes, until the cheese begins to melt and the prosciutto begins to brown. Remove from the oven and, using a spoon or teflon basting brush, drizzle the balsamic vinegar dressing over the figs. To serve, place the figs on a platter and sprinkle with the mint.

The Figs in a Blanket are also delicious as a garnish for a green salad dressed with simple vinaigrette. Serve immediately, while still warm. Serves 8

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## HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

September 18

October 2, October 16, October 30

Private Classes Available upon Request

## MOZZARELLA COMPANY

2944 Elm Street  
Dallas TX 75226  
214.7414072  
www.mozzco.com

## SHOP FOR OUR CHEESES ON SATURDAYS AT A FARMERS MARKET

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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