

April 2019



MOZZARELLA COMPANY NEWS



Cheese of the Month

Feta

Paula learned to make Feta years ago from shepherds in Greece, high on a mountain top. We make our Feta two ways: from goat's milk and also from cow's milk. The two cheeses are made just alike, but there is a dramatic difference in the taste of the finished cheese. The cow's milk version is mild, while the goat's milk Feta is tangy with a more pronounced flavor. The texture of the two cheeses is different: the cow's milk Feta is creamier and the goat's milk Feta is more crumbly.

We begin by pasteurizing our farm-fresh milk; then we add cultures and enzymes. Once the curd has formed, we cut it into small pieces and stir it gently. After just a few hours, when matured to the proper acidity, we scoop the fragile little curds into baskets lined with cheese cloth. After most of the free whey has drained away, we place a weight atop the cheese, still in the baskets, and press it overnight. After drying for several days, the cheese is immersed in big vats of brine to mature. We mature the Feta made from cow's milk for one month and the Goat's Milk Feta is matured for two months and even longer. Our Feta is soft and creamy, yet dry enough to crumble.

We received a fan letter from one of our customers who said, "All I can say is "Wow" and "Oh my god!" Now that's a great Feta and a great cheese."

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MOZZARELLA COMPANY CALENDAR

April 12
Dallas Wine Opener
benefitting
Cystic Fibrosis
The Empire Room on
Riverfront

April 13-15
Buffalo Gap Wine & Food
Summit
Perini Ranch
Buffalo Gap

April 14
Bits and Bites
benefitting
El Centro Food & Hospitality
Institute
Dallas Arboretum

May 1
Dallas Observer's Iron Fork
Centennial Hall at Fair Park

Recipe of the Month Penne with Asparagus, Tomatoes, and Feta

1 pound thin asparagus stalks	1 pound penne
1 pint grape-sized tomatoes	Salt and black pepper, to taste
½ cup extra-virgin olive oil, divided use	8 ounces Feta
1 Tablespoons salt	2 teaspoons fresh thyme leaves

Remove the tough outer skin of the asparagus stalks using a vegetable peeler. Cut the stalks into pieces about 1½ inches in length. Cut the grape-sized tomatoes in half horizontally, or if using cherry tomatoes, cut them into quarters. Cut the Feta into ½" cubes.

Pour ¼ cup of olive oil into a large skillet. Heat the oil over high heat, add the asparagus stalk pieces and sauté until crisp and al dente. Add the asparagus tips and stir briefly.

Remove from the heat and set aside.

Fill the serving dish with hot water to heat it. Once heated, drain and dry the dish

In the meantime, bring 4 quarts of water to a rolling boil in a large stockpot. Add the salt and then the penne. Stir to prevent the pasta from sticking together. Allow the pasta to boil until cooked al dente, according to package directions, about 10 minutes. Remove the stockpot from the heat and pour the pasta and water into a colander that has been placed in the sink. Once drained, shake the colander and then pour the pasta into the heated serving bowl. Drizzle the remaining ¼ cup of olive oil over the pasta, add the sautéed asparagus with its oil and the raw tomatoes, and toss well. Season to taste with salt and pepper. Add the Feta and toss to distribute the cheese throughout the pasta. Be careful to keep the Feta pieces separated so that they do not clump together. The heat of the pasta will melt the cheese as it is distributed throughout the cheese. To serve, sprinkle the thyme over the pasta and serve immediately. Serves 8.

From Cheese, Glorious Cheese! by Paula Lambert, copyright 2007 by Paula Lambert

MOZZARELLA COMPANY CLASSES

CHEESEMAKING

April 6 & April 27
May 11 & May 25
June 8 & June 22
July 6 & July 20

WINE & CHEESE

May 1 & May 2
September 4 & November 7

BEER & CHEESE

June 19 & October 3

VIAGGI DELIZIOSI CALENDAR

Tuscany

September 28 - October 5, 2019

Puglia

October 2019

New Zealand & Australia aboard The Silver Muse

February 2020