

August 2019



# MOZZARELLA COMPANY NEWS



## Cheese of the Month Fresh Mozzarella

To make our mozzarella we coagulate the milk by adding selected bacteria (called cultures) and rennet (an enzyme that reacts with the lactic acid that is produced by the milk) so that our milk soon resembles a vat of white jello or yogurt. Once coagulated we manually pull cheese knives through the milk to cut the curd into soft, little pieces. Immediately upon being cut, a cloudy yellow liquid called whey begins to come out of the curds. Because milk is mostly liquid, eventually there is a lot of yellow whey and a smaller amount of curds. (In fact it takes one whole gallon of milk to make two half-pound balls of mozzarella.) When the curds are mature we stretch them in hot water using a paddle to become a smooth and satiny mass of fresh mozzarella. (This is where the art of cheesemaking comes into play because there is only a small window of opportunity during which the curd can be successfully stretched and formed since the development of the lactic acid cannot be stopped...if the cheese is stretched before the pH reaches 5.2, the cheese is tough and inferior. If the pH falls too low, we have lost the cheese completely.) Next we pinch off balls of fresh mozzarella that weigh about 1/2 lb each and toss them into cool water to chill. Once chilled the balls are either briefly immersed in a brine or packaged in governing liquid which keeps them very moist. Our mozzarella is a fabulous melting cheese and is great in salads, on sandwiches and pizzas, with meats, and just plain. Because we vacuum package our fresh mozzarella it stays fresh for about 3 weeks. It can also be frozen and later defrosted in the refrigerator

## Recipe of the Month Grilled Pizza Margherita

1 12-inch pre-baked pizza crust  
½ to 1 cup thick tomato sauce, as desired  
8 ounces fresh mozzarella, sliced ¼" thick  
Salt, to taste  
Freshly ground pepper, to taste  
1/2 teaspoon dried oregano or 6 to 10 fresh basil leaves

Preheat a charcoal grill on high. Rake the hot coals to one side or turn off the gas burners on one side of the grill.

Place the crust, top side down, over the hot coals or above the lit burners and grill until browned. Remove the crust from the heat, turn it top side up, and using a spoon spread the tomato sauce, as thickly as you prefer, over the top of the crust to about ½ inch from the edges. Tear the mozzarella slices apart and distribute the mozzarella on the tomato sauce. Return the pizza to the grill and place on the side of the grill without the coals or that has been turned off. Place a cover over the grill and cook the pizza until the mozzarella has melted and is bubbly all over. Remove the pizza from the grill and sprinkle with either the dried oregano that is crushed between your fingers or with the whole basil leaves.

To serve, cut the pizza into wedges and serve immediately.  
Serves 4

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## MOZZARELLA COMPANY

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## MOZZARELLA COMPANY CALENDAR

**September 20**  
Harvest  
North Texas Food Bank  
Dallas Arboretum

**September 26**  
Foodie Palooza Boys & Girls Club  
Filter Bldg

**October 26**  
Park & Palate  
Klyde Warren Park

**November 7**  
Hearts on the Trinity  
Southside on Lamar

and more to come!

## MOZZARELLA COMPANY CLASSES

**CHEESEMAKING**  
August 3 & 24  
September 7 & 21

**WINE & CHEESE**  
September 4  
November 7

**BEER & CHEESE**  
October 3

**CIDER & CHEESE**  
September 24