

December 2018



# MOZZARELLA COMPANY NEWS



## Cheese of the Month **CHRISTMAS CHEESE**

It's a once-a-year treat that we make only from Thanksgiving through New Year's. It's a crumbly, spreadable round of cheese festively flavored with a combination of chiles. It's a pretty cheese...a warm red round topped with a swirl of green jalapenos strips. Some might call it a Mexican cheese, but you'll just call it "good" when you taste it! It pairs nicely with beer, wine, and mixed drinks. Just one bite won't be sufficient!

It all began many years ago as a mistake. Something happened to one batch of our cheese. It just didn't turn out exactly as it should have ... it wasn't a bad cheese, it just wasn't the kind of cheese it was supposed to be! So, we decided to convert our mistake into something new ... something good for the holidays. We added a variety of red chiles to make it spicy. We molded it into small discs that would be perfect for serving when guests stop by. We decorated the top with a star made of green chiles. And voilà...Christmas Cheese!

Now our mistake has become a Mozzarella Company annual tradition. Many of our loyal customers make Christmas Cheese part of their family holiday traditions. They flock to our cheese factory for our special, little, handmade cheese. Many buy 10 or more because they make perfect gifts and great to have on hand for quick, last-minute hors d'oeuvres and hostess gifts.

## **MOZZARELLA COMPANY**

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## **MOZZARELLA COMPANY CALENDAR**

**JAN 13-15  
FANCY FOOD SHOW  
SAN FRANCISCO**

## **Recipe of the Month**

### **HOLIDAY QUESADILLAS**

8 flour tortillas, 6-inch diameter	4 sprigs fresh cilantro, leaves only
1 disc (9 ounces) Christmas Cheese	1/4 cup salsa
4 tablespoons extra-virgin olive oil	Additional fresh cilantro leaves, for garnish
1/4 cup diced red bell pepper, optional, for garnish	

Lay 4 flour tortillas out on a flat surface. Cut cheese into 4 parts and then crumble the quarters of cheese onto each tortilla. Using your fingers, spread the cheese to within 1/2 inch of the edges. Place one fourth of the cilantro leaves on top of the cheese on each. Place the four remaining tortillas on top of the cheese to form four quesadillas.

Preheat the oven to 350F. Heat an 8 to 10 inch skillet over medium heat. Pour 1 tablespoon of olive oil into the pan. Place one quesadilla in the pan and cook on both sides until golden brown, about 1 minute on each side, turning once. Remove the quesadillas to a baking sheet as they are cooked. Continue with the remaining quesadillas, by pouring an additional tablespoon of oil in the skillet and then cooking each quesadilla individually. When all are cooked, place quesadillas on the baking sheet in the oven and heat for 5 minutes, until the cheese is melted and ooey-goey.

To serve, remove the quesadillas from the oven and cut each into quarters. Place 4 overlapping wedges on each individual serving plate. Top the quesadilla wedges on each plate with a tablespoon of salsa and garnish with a sprig of cilantro and a sprinkling of bell pepper. Serves 4

## **MOZZARELLA COMPANY CLASSES**

**CHEESEMAKING**  
Jan 12, Jan 26, Feb 2, Feb 16, Mar 2, Mar 16

**WINE & CHEESE**  
Feb 14, May 1

**BEER & CHEESE**  
Mar 2, Oct 3

## **VIAGGI DELIZIOSI 2019 CALENDAR**

**Cuba Cruise aboard The Silver Spirit - February 23**  
**Rhone River Cruise aboard The Lord Byron - May 23**  
**Tuscany - May 4 and May 13 and September 28**  
**Ireland - August 28**  
**Puglia - October 19**

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