

February 2019



# MOZZARELLA COMPANY NEWS



## Cheese of the Month

### PECAN PRALINE MASCARPONE TORTA

Mascarpone is a luscious, rich cheese that we make by heating heavy cream and then curdling it with an acid. Subsequently it is drained in long, flat pans lined with muslin for 24 hours. Mascarpone is a first cousin to clotted cream. It has a thick, velvety texture and an unforgettable creamy richness. It is the essence of cream. One of our most popular creations is our Mascarpone Torta flavored with Pecan Pralines. I have always called this our Ode to the South because pecans and pralines remind me of the little shops that sell these delicacies in the French Quarter of New Orleans. I love them! I thought to combine them with Mascarpone would be the ultimate, and it is. To make this Torta, we stir crushed pecan pralines into the Mascarpone and layer it into round cups. It's ready to invert, unmold and serve. And voilà ... a ready-to-serve dessert that will impress even those who don't eat sweets! It is fabulous when served with ginger snaps and strawberries. It is delicious layered between lace cookies. It is a wonderful stuffing for dried apricots. It makes a wonderful tart or cake filling, especially when topped with fresh berries and kiwis. And it is a fabulous accent for wine- poached fruits such as apples, pears and peaches.

## MOZZARELLA COMPANY

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## MOZZARELLA COMPANY CALENDAR

**February 9**  
Dallas Observer  
Morning After Brunch  
Dallas Farmer's Market

**March 5**  
Empty Bowls  
NTFB Perot Family Center

**March 21**  
Dallas Arboretum Food & Wine Festival

**April 14**  
Bits and Bits  
Dallas Arboretum

## Recipe of the Month

### ANGEL FOOD BERRY TRIFLE

- |  |                                  |
|--|----------------------------------|
| Orange Custard   | 2 cups (1 pint) blueberries      |
| 3 cups milk  | 2 cups (1 pint) strawberries     |
| 3 eggs   | 2 cups (1 pint) blackberries     |
| ½ cup sugar  | Several sprigs fresh mint leaves |
| ½ teaspoon vanilla                                       |                                  |
| ¼ teaspoon grated orange peel                            |                                  |
| ¼ teaspoon grated lemon peel                             |                                  |
| 1 Tablespoon Cointreau or Grand Marnier (orange liqueur) |                                  |
| 1 cup (8 ounces) Pecan Praline Mascarpone Torta, cold    |                                  |
| ½ 10-inch angel-food cake                                |                                  |

For the Orange Custard, pour the milk into a heavy stainless steel saucepan, place over medium heat and bring the milk to a simmer. In the meanwhile, break the eggs into a medium bowl, add the sugar, and beat using a whisk until light yellow in color. Slowly pour 1 cup of the hot milk into the eggs, whisking constantly. Pour the remaining milk into the eggs, whisking constantly. Pour the custard back into the stainless steel saucepan and place over low heat. Whisk the custard constantly until it begins to simmer and thickens slightly. Do not let it come to a boil. Remove the pan from the heat, and place it in a large bowl full of ice and cold water to chill the Custard. Stir until the Custard is cold. Add the vanilla, orange peel, lemon peel and liqueur. Stir to incorporate the flavorings. Then remove the custard from the ice bath and stir in the Mascarpone until completely blended into the Custard.

Tear the angel food cake into pieces about 1 inch square and set aside. Place all the berries in a bowl and mix to distribute them evenly.

Cover the bottom of a glass serving bowl with one third of the torn pieces of cake. Pour one third of custard over the cake. Distribute one third of the berries over the custard. Repeat the layering process until all the ingredients are used. Cover the bowl with plastic wrap and transfer to the refrigerator to chill for at least 2 hours before serving.

To serve, garnish with the fresh mint leaves. Serve chilled. Serves 10 to 12.

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## MOZZARELLA COMPANY CLASSES

**CHEESEMAKING**  
Feb 2, Feb 16,  
Mar 2, Mar 16

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

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

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