

February 2018



# MOZZARELLA COMPANY NEWS



## Cheese of the Month Ancho Chile Caciotta

**Caciotta** is a straw-colored wheel of semi-soft cheese that is sold in markets across Central Italy. When made from cow's milk it is called *Caciotta* and when made from sheep's milk it's *Pecorino*. It's a table (or everyday) cheese. It's tasty, mild and versatile, good for both eating and cooking. **We make our caciotta** by adding cultures and rennet to farm-fresh milk that we pasteurize. Once coagulated, the curd is cut into small pieces and then stirred intermittently for about an hour. Next, the whey is drained away and the soft curds are poured into round molds. As the curds slowly release their whey, the cheeses are repeatedly flipped over and returned to the molds to continue draining. Eventually the curds come together to form wheels of cheese. The finished cheese is immersed in a salty brine overnight and then placed on racks to dry. Finally the cheeses are hand-dipped into wax and kept in our aging rooms for a minimum of 2 months—the longer the better—because they develop more and more flavor and their texture gets creamier. **One of our most popular caciottas is flavored with robust mild Ancho Chiles.** What could be more delicious? Other flavors are: La Cocina (hotter, with 5 chiles, cilantro and garlic), Texas Basil, Mexican Marigold Mint, and Black Pepper and Garlic. **Caciottas** are great cheeses for snacking. They are wonderful melting cheeses. They are great in sandwiches, on salads, on pizzas, and in a variety of dishes. They are available in 5 lb and 1.5 lb wheels and also in half-pound wedges.

**MOZZARELLA COMPANY**  
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## Recipe of the Month Tamale Tart

6 beef or pork tamales  
6 eggs  
1 cup milk  
1/2 cup (4 ounces) sour cream

1/2 teaspoon salt  
1/4 teaspoon freshly ground black pepper  
1 1/2 cups (6 ounces) Ancho Chile Caciotta,  
shredded

Preheat the oven to 400° F. Grease a 9 1/2-inch ceramic quiche dish or a 9 1/2-inch tart pan with a removable bottom with olive oil.

Unwrap the tamales and discard the husks or papers. Break the tamales into pieces by hand and place in workbowl of a food processor. Process until uniformly chopped. Transfer the tamale mixture to a quiche dish or tart pan and press into place, using your fingers to form an even crust in the bottom and sides of the pan. Place the tart pan on a baking sheet. Transfer to the oven and bake for 15 minutes. Remove from oven and set aside.

In the meantime, beat the eggs, milk, sour cream, salt and pepper together with a whisk or electric mixer. Pour the mixture over the baked crust. Return the Tamale Tart to the oven. Reduce the oven temperature to 350°F and bake for 25 to 30 minutes, until the eggs are just beginning to set in the middle. Remove from the oven. Turn the oven to broil, leaving the temperature at 350°F. Sprinkle all the cheese evenly over the eggs, and return the tart to the oven to broil for 15 additional minutes, until the cheese is well browned.

To serve, slip of the outer ring if using a tart pan. Cut into wedges. Serve warm. Serves 6.

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## VIAGGI DELIZIOSI CALENDAR ... Travel with Paula in 2018

Tuscany ... April 24 - May 1, May 5 - 12, Sept 29 - Oct 6, October 10 - 17

Puglia ... October 19 - 27 Matera ... Oct 27 - 30

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SilverSea Scandinavian Cruise ... August 24 - 31

For More Information ... <http://www.mozzco.com/travel>