

January 2019



MOZZARELLA COMPANY NEWS



MOZZARELLA COMPANY

2944 Elm Street
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Cheese of the Month

BIERVEZA

Our Newest Cheese ... for the New Year

Our cow's milk Biervesa cheese has an earthy, fruity flavor and a creamy, soft texture. It is bathed daily in rich ale with floral aromas and a taste of apricot during its maturing period to create a golden colored rind and is reminiscent of old world monastic European washed-rind cheeses. Washing the outside of a cheese as it ripens keeps the rind from cracking and exposing the interior. It promotes the growth of pinkish-orange Brevibacterium linens, which produces the meaty, pungent flavors. The rich, earthy Ale we use contributes to the unique flavors in our Biervesa cheese. It pairs well with Chardonnay, light red wines, port and of course beers and ales.

MOZZARELLA COMPANY CALENDAR

JAN 13-15
FANCY FOOD SHOW
SAN FRANCISCO

January 31
Book Signing
Cheese & Wine Pairing
Sweet Gourmet
Tyler

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

Recipe of the Month

CELERY SALAD WITH BIERVESIA AND TOASTED WALNUTS

SALAD

4 to 5 ribs of celery
4 ounces Biervesa
½ cup toasted walnuts
½ cup finely chopped yellow onion

VINAIGRETTE

2 Tablespoons walnut oil
2 Tablespoons extra-virgin olive oil
2 Tablespoons red wine vinegar
½ teaspoon salt
½ teaspoon freshly ground black pepper

For the Salad, remove the stings on the outsides of the ribs of celery using a vegetable peeler. Cut the celery ribs on the diagonal into slices about ¼-inch thick. Place the celery in a medium-sized bowl. Cut the cheese into thin slices and then cut again into small pieces about 1-inch square and add to the bowl. Coarsely chop the walnuts and add to the salad. Add the onions.

For the Vinaigrette, in a small bowl, combine the oils, vinegar, salt and pepper. Whisk the ingredients until the vinaigrette is emulsified. Pour the vinaigrette over the celery and other ingredients. Toss well to coat the salad.

Transfer the Salad to a serving bowl. The salad can be served immediately or set aside for up to an hour to marinate at room temperature.

Adapted from Cheese, Glorious Cheese!, Copyright © 2007 by Paula Lambert,

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
Rhône River Cruise aboard The Lord Byron - May 23
Tuscany - May 4 and May 13 and September 28 (spaces available)
Ireland - August 28
Puglia - October 19

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