

January 2018



MOZZARELLA COMPANY NEWS



Cheese of the Month Smoked Scamorza

Our Scamorza is a firm mozzarella shaped like a pear with a fat body and a little head. It is mild in flavor with a smooth, dense texture. We make our Scamorza the traditional way. First we pasteurize the farm-fresh milk, and next we add cultures and rennet. When the milk resembles a vat of white jello, we pull cheese knives through the coagulated milk to cut the curd into soft, little pieces. As the curds begin to mature, we pour hot water over them and continue cutting and stirring them, still immersed in the hot watery whey, until they are quite small and somewhat tough in texture. We leave them to mature for several hours. Next we chop them by hand with knives and pour hot water over the curds that we string and stretch in a small vat using a paddle. We form our Scamorzas by hand into balls that weigh about 3/4 pound each, squeezing them to shape their traditional top knots and toss them into cold water so that they chill and become firm. Subsequently they are immersed in a brine. Next we slip little nooses of raffia around the necks and hang them to dry in our aging rooms. After a couple of days we smoke our Scamorzas over smoldering pecan shells. Finally we dip them into wax so that they will stay moist and retain their smoky flavor. Scamorzas last for months and just continue to become more and more flavorful. Our Smoked Scamorza melts beautifully and is equally good when sliced and served on salads and sandwiches. It is fabulous paired with an oak-aged Chardonnay.

Recipe of the Month Grilled Scamorza Bundles

8 large radicchio leaves	8 (8-inch) pieces white cotton kitchen string
8 ounces Smoked Scamorza	Olive oil, for brushing the bundles
8 very thin slices prosciutto, 4 to 6 ounces	1 cup sun-dried tomato pesto
	1/4 cup toasted pine nuts, for garnish

Prepare a charcoal fire or heat a gas grill to high. Alternatively, the bundles may be pan-sautéed in a skillet over medium-high heat using small amount of olive oil.

Place a large pan of water over high heat and bring to a boil. Remove the leaves intact from the head of radicchio by removing the core and peeling the leaves off from the core upward. When the water is boiling, blanch the radicchio leaves by dipping them into the boiling water for about 5 seconds. Remove them with tongs and plunge them into a bowl of ice water to stop the cooking. When cool, remove the leaves and place on paper towels to drain. They will be limp and pliable.

Slice the smoked scamorza into 8 slices, about one ounce each. Wrap each slice of mozzarella with a slice of prosciutto and then wrap with a wilted radicchio leaf, taking care to completely enclose them. Secure each bundle with string, like tying a package. Brush each with olive oil. Grill the bundles over the prepared fire or cook in a skillet over medium-high heat for about three minutes on each side. Turn the bundles with tongs or a spatula so that they brown evenly, being careful not to pierce them. As they are cooked, remove them to a platter.

To serve, drizzle the pesto over the bundles and sprinkle with pine nuts or alternatively serve them with a green salad. Serve the bundles warm so that the mozzarella oozes out when they are cut open.

Makes 8 bundles and serves 4 to 8

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