

July 2018

# MOZZARELLA COMPANY NEWS



## Cheese of the Month Fresh Mozzarella

To make our mozzarella we coagulate farm-fresh milk by adding selected bacteria (called cultures) and rennet (an enzyme) so that our milk soon resembles a vat of white jello or yogurt. Once coagulated we manually pull cheese knives through the milk to cut the curd into soft, little pieces. Immediately upon being cut, a cloudy yellow liquid called whey begins to come out of the curds. Because milk is mostly liquid, eventually there is a lot of yellow whey and a smaller amount of curds. In fact, it takes one whole gallon of milk to make two half-pound balls of mozzarella. When the curds are mature we stretch them in hot water using a paddle to become a smooth and satiny mass of fresh mozzarella. Next we pinch off balls of fresh mozzarella and toss them into cool water to chill. Once chilled, the balls are either briefly immersed in a brine or packaged without salt in governing liquid which keeps them very moist. Our mozzarella is a fabulous melting cheese, and it is great in salads, on sandwiches and pizzas, with meats, and just plain. Our fresh mozzarella stays fresh for about 3 weeks. It can also be frozen and later defrosted in the refrigerator.

## MOZZARELLA COMPANY

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Dallas TX 75226  
214.7414072

## MOZZARELLA COMPANY CALENDAR

**June 30 - July 2**  
Fancy Food Show  
New York

**September 21**  
North Texas Food Bank  
HARVEST  
Dallas Arboretum

## Recipe of the Month Panzanella

½ loaf cibatta or similar bread	½ small sweet onion, chopped,
½ cup extra-virgin olive oil	8 oz Fresh Mozzarella
1½ teaspoons freshly ground pepper	¼ cup calamata olives
1 clove garlic, minced	4 fresh basil leaves, torn into small pieces
4 ripe tomatoes	2 Tablespoons red wine vinegar
1 cucumber, peeled	½ teaspoon salt

Slice the bread into ½ inch thick slices and then cut the bread into ½ inch cubes. (You should have about 3 cups of bread cubes.) Pour ¼ cup of the olive oil into a medium bowl. Add 1 teaspoon of the pepper and garlic and mix together. Place the bread cubes in a bowl and toss with the oil. Heat a skillet over medium-low heat until hot. Add the bread cubes and lightly toast, stirring and turning the cubes, until golden brown. Remove the skillet from the heat and set aside to cool.

Cut the tomatoes into ¾ inch cubes. Slice the cucumber about ¾ inch thick and chop into pieces. Slice the onion into very thin slices. Cut the Fresh Mozzarella into ½ inch cubes. Pit and coarsely chop the olives. Combine the tomatoes, cucumbers, onion, Fresh Mozzarella, olives, and basil in a large mixing bowl. Drizzle with the remaining ¼ cup of olive oil and the vinegar. Sprinkle the salt and the remaining ½ teaspoon of black pepper over salad. Toss and set aside to marinate at room temperature for about 30 minutes.

Just before serving, add the toasted croutons and toss briefly.

To serve, spoon Panzanella onto individual salad plates.

Serves 6 to 8

## MOZZARELLA COMPANY CLASSES

**CHEESEMAKING**  
July 14 & July 28  
August 4\* & 11 & 25  
Sept 8 & Sept 22  
Oct 6 & Oct 20

**WINE & CHEESE**  
August 29 & November 1

**BEER & CHEESE**  
July 24 & October 2

\* clase en espanol

**Buy Our Mozzarella Company Cheeses  
(3 cheeses @ \$20)**

**The St Michael's Farmers Market  
Every Saturday**

**8011 Douglas Avenue at Colgate Road in Dallas**

## 2018 VIAGGI DELIZIOSI CALENDAR

Tuscany ... Sept 29 - Oct 6 & Oct 10 - 17\*  
Puglia ... Oct 19 - 27\* & Matera ... Oct 27 - 30\*  
Ireland ... Aug 1 - 8\*

<http://www.mozzco.com/travel>

(\*space available)