

June 2018

MOZZARELLA COMPANY NEWS



Cheese of the Month Feta

Paula learned to make Feta years ago from shepherds in Greece, high on a mountain top.

We make our Feta two ways: from goat's milk and also from cow's milk. The two cheeses are made just alike, but there is a dramatic difference in the taste of the finished cheese. The cow's milk version is mild, while the goat's milk Feta is tangy with a more pronounced flavor. The texture of the two cheeses is different: the cow's milk Feta is creamier and the goat's milk Feta is more crumbly.

We begin by pasteurizing our farm-fresh milk; then we add cultures and enzymes. Once the curd has formed, we cut it into small pieces and stir it gently. After just a few hours, when matured to the proper acidity, we scoop the fragile little curds into baskets lined with cheese cloth. After most of the free whey has drained away, we place a weight atop the cheese, still in the baskets, and press it overnight. After drying for several days, the cheese is immersed in big vats of brine to mature. We mature the Feta made from cow's milk for one month and the Goat's Milk Feta is matured for two months and even longer. Our Feta is soft and creamy, yet dry enough to crumble. We received a fan letter from one of our customers who said, "All I can say is "Wow" and "Oh my god!" Now that's a great Feta and a great cheese." Our Feta is great for salads and all types of Greek dishes. It is also wonderful on pizzas and especially good with fresh fruits.

MOZZARELLA COMPANY

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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 Watermelon Feta Salad

4 cups ½ to ¾-inch seeded watermelon chunks, cold
4 scallions, trimmed to 6" in length, very thinly sliced crosswise
2 tablespoons minced chives
½ teaspoon grated lemon zest
4 large leaves mint, cut into a fine chiffonade
2 tablespoons extra-virgin olive oil
1 tablespoon lemon juice
Salt and freshly ground black pepper to taste
¾ cup (4 ounces) crumbled feta

In a large bowl, combine the watermelon, scallions, chives, lemon rind, and mint. Pour olive oil and lemon juice over and toss well. Season with salt and pepper and toss again. Distribute the crumbled feta over the salad. Toss very gently to distribute the feta throughout the salad. Transfer the salad to a serving bowl and refrigerate until serving time. Serve chilled.

Serves 6 to 8

Copyright Paula Lambert, **Cheese Glorious, Cheese!**, 2007.

MOZZARELLA COMPANY CLASSES

CHEESEMAKING
June 9 & June 30
July 14 & July 28
August 11 & 25

BEER & CHEESE
July 24

Buy Our Mozzarella Company Cheeses (3 cheeses for \$20) at

The St Michael's Farmers Market

Every Saturday

8011 Douglas Avenue at Colgate Road in Dallas

VIAGGI DELIZIOSI CALENDAR ... Travel with Paula

Tuscany ... September 29 - October 6 ... October 10 - 17* **Puglia** ... October 19 - 27* **Matera** ... October 27 - 30*
Ireland ... August 1 - 8* **SilverSpirit Cruise in Scandinavia** ... August 24 - 31*
Riverboat Cruise on the Rhone in the South of France ... May 23 - 30, 2019*
For More Information ... <http://www.mozzco.com/travel> (*space available)