

March 2018



# MOZZARELLA COMPANY NEWS



## Cheese of the Month Menonina with Pimientos

Our Menonina Cheese is commonly recognized as Queso Chihuahua or Queso Menonita in Mexico. It's a soft white cheese that was originally made in the Mexican state of Chihuahua. Its name comes from the Menonites of northern Mexico that first produced it. This cheese is now made by both Mennonites and non-Mennonites throughout the state and is popular all over the country. It's good for melting and is similar to a mild, white cheddar or Monterey Jack.

We make our Menonina Pimiento 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 curds are placed on a flat surface and cut in medium size squares. These squares are turned over every five minutes several times and then cut into half inch squares and placed in a tub. We add salt and Pimientos and mix for several minutes. Once the mix is even, curds are placed in round molds and pressed overnight. We vacuum pack the wheels of cheese and then we age it for 30 days to obtain the perfect flavor. It is available in 8 lb wheels and half-pound wedges.

Our Menonina is a distinctive artisanal cow's milk cheese with a rich buttery flavor that evokes a bold nuttiness. You will love our creation, you just can't stop eating it. It's great for snacking and magnificent for melting dishes such as Quesadillas, Enchiladas, Queso Fundido con Chorizo, and any casserole dish.

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## MOZZARELLA COMPANY CALENDAR

**March 2**  
Empty Bowls  
North Texas Food Bank

**March 4**  
Super Dame Party  
Les Dames d'Escoffier  
Dallas

**April 13**  
Buffalo Gap Wine & Food

## Recipe of the Month Menonina Quesadillas with Mango Salsa

### Mango Salsa

1 mango, peeled and finely chopped	1 tbsp minced fresh jalapeño chile pepper
2 tbsp finely chopped red onion	2 tbsp minced fresh cilantro leaves
2 tbsp finely chopped jicama or apple	2 tbsp freshly squeezed lime juice
2 tbsp finely chopped red bell pepper	1/4 teaspoon salt

### Quesadillas

8 oz Menonina, shredded	3 to 4 tbsp vegetable oil
4 sprigs fresh cilantro, leaves only	Additional fresh cilantro leaves, for garnish
8 (8 inch) corn tortillas	1/4 cup diced red bell pepper, for garnish

### Mango Salsa

Place all ingredients in a medium bowl and mix briefly to combine. Set aside.

### Quesadillas

Lay 4 tortillas out on a flat surface. Divide cheese into 4 parts and sprinkle an equal amount on each tortilla. Divide cilantro and place on top of the cheese on each quesadilla. Place the remaining tortillas on top to form sandwiches. Brush both sides of the quesadillas with oil, using about 2 tablespoons of oil. Preheat the oven to 250°. Heat an 8-inch nonstick skillet over medium heat. Brush the pan with some of the remaining oil. Place one quesadilla in the pan and cook on both sides until golden brown, turning once. Remove to a baking sheet. Continue with the remaining quesadillas. Place in the oven and heat for 5 minutes, until the cheese is melted and oozy. To serve, remove the quesadillas from the oven and cut each into quarters. Place 4 wedges overlapping on individual serving plates. Top with 2 tablespoons of salsa. Garnish with a sprig of cilantro and a sprinkling of bell pepper. Serve warm. Serves 4. Adapted from **The Cheese Lover's Cookbook and Guide by Paula Lambert**

## MOZZARELLA COMPANY CLASSES

### CHEESEMAKING

**March 10 & 31, April 14 & 28  
and May 12**

### WINE & CHEESE

**May 17**

### BEER & CHEESE

**March 21 and July 24**

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

Tuscany ... April 24 - May 1... May 5 - 12 ... September 29 - October 6 ... October 10 - 17

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

Ireland ... August 1 - 8

SilverSea Scandinavian Cruise ... August 24 - 31

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