

May 2019



MOZZARELLA COMPANY NEWS



Cheese of the Month Herb Goat Log

We buy our goat's milk from local farmers who bring it to us directly from their farms. Upon arrival, the milk is pasteurized and then cultures and rennet are stirred into the milk. The milk coagulates overnight, and the following day the curd is hand-ladled into small, perforated molds. The curds drain in the molds for 24 hours, then the delicate little cheeses are unmolded onto mats where they are salted and left to drain for several days. The cheeses are turned and salted daily to encourage even drainage. The cheeses are ready to enjoy before the end of the week.

Our very soft and creamy goat cheese log is laced with a combination of fresh tarragon, thyme and basil.

Its flavor is fresh and delicately herbal. It is a cheese that can be used in many ways

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MOZZARELLA COMPANY CALENDAR

May 1
Dallas Observer's Iron Fork
Centennial Hall at Fair Park

May 21
Cider and Cheese
Trinity Cider in Deep Ellum

June 11
Women for Wine Sense
at Mozzarella Company

June 23-25
Fancy Food Show
New York

Recipe of the Month Bruschetta Topped with Goat Cheese and Tomatoes

2 medium, ripe peeled tomatoes, finely chopped (about 2 cups)
1 clove garlic, minced plus 2 cloves garlic, unpeeled and cut in half
2 tablespoons extra virgin olive oil
2 leaves fresh basil, chopped plus 12 whole leaves for garnish
1/2 teaspoon salt
Freshly ground black pepper, to taste
12 slices of a baguette, diagonally cut about 1/2 " thick
6 ounces herb goat log (3/4 cup)

Place the tomatoes, minced garlic, olive oil, basil, salt, and pepper in a small bowl. Gently mix together and set aside to marinate for at least 15 minutes.

Toast the bread on both sides until light brown. While the toast is still warm rub the top of each piece of toast with the cut side of a garlic clove.

Spread each slice of toast with 1 tablespoon of goat cheese. Drain the chopped tomato mixture and top the goat cheese with it. Garnish each bruschetta with a basil and serve on a large platter.

Makes 12 bruschettas. Serves 6 to 12

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MOZZARELLA COMPANY CLASSES

CHEESEMAKING
May 11 & May 25
June 8 & June 22
July 6 & July 20

WINE & CHEESE
May 1 & May 2
September 4 & November 7

BEER & CHEESE
June 19 & October 3

VIAGGI DELIZIOSI CALENDAR

Tuscany
September 28 - October 5, 2019 - Sold Out

Puglia
October 2019 - Space Available

New Zealand & Australia aboard The Silver Muse
February 2020 - Space Available