

November 2018



MOZZARELLA COMPANY NEWS



Cheese of the Month

Cella

Our **Cella** is made by combining cow's milk and goat's milk that we buy from local farmers. The milk is pasteurized and then cultures and rennet are added. 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, and then the delicate little cheeses are unmolded onto mats where they are salted. The cheeses are turned and salted daily. Once the cheeses are drained they are wrapped with lemongrass and left to cure for a minimum of one month, until the cheese are infused with a wonderful citrus flavor

Cella has a fresh and refreshing taste. It's flavor suggests a hint of goat's milk; however, the most distinctive flavor comes from the lemongrass that penetrates the cheese with a dynamic citrus punch ..

It is soft and creamy and spreadable ... It's especially delicious with crisp white wines.

Recipe of the Month

Cella Baked in Parchment Paper

- 1 round of Cella, approx 5 oz
- 1 piece parchment, 12"x12"

Place the round of cella in the middle of a piece of parchment paper, approximately 12" by 12". Gather the parchment up to form a begger's purse and tie closed with a piece of kitchen twine. Using scissors cut the parchment off evenly so that it extends up above the tie about 2". Singe the tips of the parchment carefully.

Place the cheese on a baking sheet in a preheated 350F oven and bake for 5 minutes. Remove from the oven and place on serving dish. Cut the paper just below the tie with scissors and open up the parchment paper to serve the cheese. Remove the lemongrass wrapping the cheese.

Serve with crackers and crisps

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MOZZARELLA COMPANY

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MOZZARELLA COMPANY CALENDAR

November 8
Volunteer Now
Hearts on The Trinity
SPARK at SouthSide on
Lamar

November 16
Taste of France
Food and Wine
FIG

MOZZARELLA COMPANY CLASSES

CHEESEMAKING

Nov 3 & Nov 17
Nov 24

WINE & CHEESE

November 1

VIAGGI DELIZIOSI 2019 CALENDAR

Cuba Cruise aboard The Silver Spirit - February 23
Rhone River Cruise aboard The Lord Byron - May 23
Tuscany - May 4 and September 28
Ireland - August 28
Puglia - October 19

Visit www.mozzco.com/travel for more information

**our cheeses are perfect
for the holidays**

**great for parties
and
great for gifts**