

October 2018



# MOZZARELLA COMPANY NEWS



## Cheese of the Month

### Dolce Habanero

**Our newest cheese!!**

**A sweet and spicy sensation**

**Dolce Habanero** is made by mixing sweet apricots and firey habanero chiles into curds that are made from cow's milk. The cheese is pressed into round discs and voila a cheese that you just can't stop eating.

**Dolce Habanero** delivers its unique characteristics perfectly timed to tantalize your palate with every bite: First a creamy sensation, then a pleasant sweetness, and finally exiting Fire! It is a great cheese for snacking and also good for melting into gooey deliciousness.

## Recipe of the Month

### Dolce-Habanero-Crusted Chicken

4 large skinless, boneless chicken breasts(1 1/2 pounds total)

Salt, to taste

Freshly ground black pepper, to taste

1/4 cup unbleached all-purpose flour

2 eggs, lightly beaten

1 cup fresh bread crumbs made from dense, homestyle bread (about 3 slices)

4 ounces **Dolce Habanero**, crumbled (1 cup)

2 teaspoons minced fresh thyme leaves

1/2 teaspoon freshly grated lemon zest

2 to 4 tablespoons extra virgin olive oil

8 fresh thyme sprigs, for garnish

1 lemon, thinly sliced, for garnish

Combine the bread crumbs, **Dolce Habanero**, thyme, and lemon zest on a plate or wax paper and set aside.

Preheat the oven to 350° and lightly oil a baking pan large enough to hold the chicken in one layer.

Wash and clean the chicken. Pat dry with paper towels. Season breasts well with salt and pepper. Place the flour on a plate or waxed paper and place the beaten eggs in a shallow bowl. Dredge each chicken breast in the flour, shaking off any excess. Then dip the chicken in the egg, and finally into the bread crumb mixture. Be sure to evenly coat the chicken at each step. Place on the pan. Divide any remaining crumbs equally among the breasts, patting them onto the chicken breasts. Place in the oven and bake for 15 minutes. Remove and drizzle or brush the olive oil onto the bread-crust. Return to the oven and cook for 15 to 25 minutes, or until the breasts are golden brown. Remove from the oven and allow the breasts to rest for a few minutes. To serve, place on a serving platter and garnish with thyme sprigs and lemon slices.

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## MOZZARELLA COMPANY

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## MOZZARELLA COMPANY CALENDAR

### October 13

Zoo To Do  
Dallas Zoo

### October 27

Park & Palate  
Klyde Warren Park

### November 8

Volunteer Now  
Hearts on The Trinity  
SPARK at SouthSide on  
Lamar

## MOZZARELLA COMPANY CLASSES

### CHEESEMAKING

Oct 6 & Oct 20  
Nov 3 & Nov 17  
Nov 24

### WINE & CHEESE

November 1

### BEER & CHEESE

October 2

## VIAGGI DELIZIOSI 2019 CALENDAR

**Cuba Cruise**  
**Rhone River Cruise**  
**Tuscany**  
**Ireland**  
**Puglia**