

October 2019



MOZZARELLA COMPANY NEWS



Cheese of the Month

Caciotta

Caciotta is a straw-colored wheel of semi-soft cheese that is sold in markets across Central Italy. When made from cow's milk it is called **Caciotta** and when made from sheep's milk it's **Pecorino**. It's a table (or everyday) cheese. It's tasty, mild and versatile, good for both eating and cooking.

We make our caciotta 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 soft curds are poured into round molds. As the curds slowly release their whey, the cheeses are repeatedly flipped over and returned to the molds to continue draining. Eventually the curds come together to form wheels of cheese. The finished cheese is immersed in a salty brine overnight and then placed on racks to dry. Finally the cheeses are hand-dipped into wax and kept in our aging rooms for a minimum of 2 months—the longer the better—because they develop more and more flavor and their texture gets creamier.

One of our most popular caciottas is flavored with spicy black pepper and roasted garlic. What could be more delicious? Other flavors are: Ancho Chile, La Cocina (hotter, with 5 chiles, cilantro and garlic), Texas Basil, and Mexican Marigold Mint.

Caciottas are great cheeses for snacking. They are wonderful melting cheeses. They are great in sandwiches, on salads, on pizzas, and in a variety of dishes. And, of course, in pasta dishes!! They are available in 5 lb and 1.5 lb wheels and also in half-pound wedges.

MOZZARELLA COMPANY

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MOZZARELLA COMPANY CALENDAR

October 26
Park & Palate
Klyde Warren Park

November 2
Zoo To Do
Dallas Zoo

November 7
Hearts on the Trinity
Southside on Lamar

November 22
Taste of France & Spain

and more to come!

Recipe of the Month

Macaroni and Black Pepper Garlic Cheese

Béchamel Sauce

3 tablespoons unsalted butter
3 tablespoons unbleached all-purpose flour
1 ½ cups milk or half-and-half, heated
½ teaspoon salt
¼ teaspoon freshly ground black pepper
¼ teaspoon Tabasco sauce
4 ½ oz (1 heaping cup) Parmigiano-Reggiano, grated

Macaroni and Cheese

1 tablespoon salt
1 pound elbow macaroni
2 tablespoons unsalted butter, softened
1/8 teaspoon minced garlic
12 ounces (2 heaping cups) Black
Garlic Caciotta, shredded
¼ cup fresh bread crumbs
½ teaspoon Seasoning Salt
½ oz (2 Tbsp) Parmigiano-Reggiano, grated

Béchamel Sauce

Melt the butter in a heavy saucepan. Stir in the flour when the foam subsides and cook over low heat, stirring constantly, for several minutes. Add the heated milk slowly and cook over medium heat, stirring constantly, for 3 to 4 minutes. Reduce the heat and simmer for 3 to 4 minutes, stirring to prevent sticking. Remove from the heat and add the salt, pepper, Tabasco, and 1 cup of the Parmigiano, stirring well to melt and blend in the cheese. Cover and set aside.

Macaroni and Cheese

Preheat the oven to 350° F. Butter a large glass or ceramic baking dish. Fill a large pan with water and bring to a boil over high heat. Add salt. Pour the macaroni into the rapidly boiling water, stir vigorously, and cook for approximately 5 minutes or until slightly undercooked and very al dente. Drain the macaroni into a colander over the sink, reserving about 1/2 cup of pasta-cooking water. Transfer the macaroni back to the large pan and toss immediately with the butter and garlic. Add the Béchamel sauce and toss again. Add pasta water if too dry. Place one third of the macaroni in the baking dish. Sprinkle with one third of the caciotta. Top with a layer of one third of the macaroni and one third of the cheese. Repeat with the remaining macaroni and cheese. Mix the remaining 2 tablespoons grated Parmigiano, breadcrumbs, and seasoning salt together on a piece of waxed paper. Sprinkle over the top layer of cheese. Place in the oven and bake for 30 to 45 minutes, or until bubbling and the top is beginning to brown. Remove from the oven and let sit for 5 minutes before serving. Serves 4 to 6.

MOZZARELLA COMPANY CLASSES

CHEESEMAKING
October 5 & 12
November 9 & 23

WINE & CHEESE
November 7

BEER & CHEESE
October 2

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