

September 2018



MOZZARELLA COMPANY NEWS



Cheese of the Month Menonina Jalapeno

NEWS FLASH!

**Our Menonina Jalapeno won 1st place last month
at the American Cheese Society in Pittsburgh**

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 It's a soft white cheese that was originally made in the Mexican state of Chihuahua.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 Mennonites of northern Mexico who 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 Jalapeno 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 Fresh Jalapenos and mix for several minutes. Once the mix is even, the 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.

MOZZARELLA COMPANY

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MOZZARELLA COMPANY CALENDAR

September 21

North Texas Food Bank
HARVEST
Dallas Arboretum

September 27

Boys & Girls Club
FoodiePalooza
Filter Building Dallas

October 13

Zoo To Do
Dallas Zoo

Recipe of the Month

Calabacitas - Squash, Corn and Green Chiles with Cheese

Note: Calabacitas means Little Squashes.

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| 3 tablespoons extra-virgin olive oil | 2 cups corn kernels (cut from 2 ears) |
| 1 medium onion, cut in half and then sliced ¼-inch thick | 1 large tomato, seeded and chopped (about 1 cup) |
| 2 yellow crook-necked squash, sliced ¼-inch thick | 2 roasted Hatch chiles, peeled |
| 2 zucchini, sliced ¼-inch thick | or one 4-oz can mild Hatch green chiles, drained |
| 1 clove garlic, minced | 2 cups (8 oz) grated Menonina Jalapeno cheese |

Heat the olive oil in a large skillet over medium heat. Add the onion and sauté for several minutes until it begins to become limp. Add the yellow squash, zucchini and garlic. Continue to sauté, stirring frequently. Cover the skillet with a lid and continue cooking over medium heat, stirring occasionally, until the squash just begins to soften. Take care not to break the squash slices. Add the corn and continue to sauté for only a few minutes longer. The vegetables should be crisp. Add the tomato and green chiles, combine well, and remove the skillet from the heat. Sprinkle the cheese over the squash and stir to incorporate. Cover the skillet with a lid and remove from the heat. Set aside for a few minutes until the heat of the vegetables melts the cheese. Stir to mix the cheese into the vegetables. Serves 8.

Note: You can substitute Cheddar or Colby for the Menonina Jalapeno. I prefer to cook this dish at the last moment and serve it immediately. But you can prepare this dish ahead of time by sautéing the vegetables and holding them until ready to serve. Just before serving, reheat them and add the cheese. During the standing time the vegetables will begin to drain their liquid and the sauce will be watery, yet delicious.

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MOZZARELLA COMPANY CLASSES

CHEESEMAKING

Sept 8 & Sept 22
Oct 6 & Oct 20
Nov 3 & Nov 17

WINE & CHEESE

November 1

BEER & CHEESE

October 2

**Buy Our Mozzarella Company Cheeses
(3 cheeses @ \$20)**

**The St Michael's Farmers Market
Every Saturday**

8011 Douglas Avenue at Colgate Road in Dallas

2018 VIAGGI DELIZIOSI CALENDAR

Tuscany ... Sept 29 - Oct 6

Puglia ... Oct 19 - 27* & Matera ... Oct 27 - 30*

<http://www.mozzco.com/travel>

(*space available)