

September 2019



MOZZARELLA COMPANY NEWS



Cheese of the Month Blanca Bianca

Blanca Bianca is our very own creation. It was inspired by cheeses that Paula enjoyed during her travels in France. It is a soft-textured, very flavorful cheese. It is a pale, red-orange-colored wheel about 6 inches in diameter that weighs less than two pounds. Because it is a washed rind cheese, it has a pungent aroma that comes from natural bacteria linens that develops on the exterior of the cheese. It has a tender rind and a creamy interior paste. Its flavor is assertive but not too strong.

To make Blanca Bianca we heat farm-fresh cow's milk and then add cultures and rennet. Once the milk coagulates, we cut the curds and gently stir them as they mature. Finally the curds are poured into molds to drain. The cheeses are salted in a brine and then placed on racks to dry. During the next two months, whilst the wheels of cheeses are maturing, they are massaged daily with white wine. The USA laws governing raw milk cheeses mandate that all raw-milk cheeses must be aged for a minimum of 60 days before they are sold. So, after 60 days, Blanca Bianca is ready to sell; however, we have found that additional aging allows the flavor to intensify and the texture to soften, so we age our Blanca Bianca for three or four months. We have a limited quantity of Blanca Bianca because we produce only 20 wheels at a time.

It is wonderful with both red and white wines, and it pairs very nicely with late harvest dessert wines. It is good with fruits such as pears and apples. It's also great with toasted nuts and dried fruits as well as fruit pastes, jams and chutneys. It is especially good in salads

MOZZARELLA COMPANY

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MOZZARELLA COMPANY CALENDAR

September 6
Dallas Chocolate Festival
VIP Reception
F.I.G

September 17
Italian Wine Dinner
Amici
Carrollton

September 20
Harvest
North Texas Food Bank
Dallas Arboretum

September 26
FoodiePalooza Boys & Girls Club
Filter Bldg

October 26
Park & Palate
Klyde Warren Park

November 2
Zoo To Do
Dallas Zoo

Recipe of the Month Waldorf Salad with Blanca Bianca

1/2 cup mayonnaise
2 tablespoons champagne or apple cider vinegar
1 teaspoon freshly squeezed lemon juice
1 teaspoon Dijon-style mustard
1/2 teaspoon chopped shallots
1 teaspoon chopped fresh parsley
Salt and freshly ground pepper, to taste
Milk or water (optional)

3 tart, crisp apples, unpeeled, cubed 1/2 inch
3 ribs celery, strings peeled, thinly sliced
1 1/2 cups coarsely chopped toasted walnuts
1 cup red grapes, cut in half
4 ounces Blanca Bianca, cubed 1/4 inch
2 bunches watercress

Combine the mayonnaise, vinegar, lemon juice, mustard, shallots, and parsley in the workbowl of a food processor or blender. Blend until smooth. Season with salt and pepper. If the dressing is too thick, it can be thinned with milk or water. Set aside.

Place the apples, celery, walnuts, grapes and Blanca Bianca in a large salad bowl. Toss together. Add the dressing and toss again to evenly distribute the dressing. Set aside and refrigerate. Cut 1 inch off the stems of the watercress before unwrapping the bunches. Wash and dry the watercress and tear it into smaller pieces.

To serve, divide the watercress evenly among 6 salad plates. Top each bed of watercress with the Waldorf salad. Serve chilled. Serves 6.

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MOZZARELLA COMPANY CLASSES

CHEESEMAKING
September 7 & 21
October 5 & 12
November 9 & 23

WINE & CHEESE
September 4
November 7

BEER & CHEESE
October 3

CIDER & CHEESE
September 24