

February 2017



MOZZARELLA COMPANY NEWS



Cheese of the Month

Feta

Paula learned to make Feta years ago from shepherds in Greece, high on a mountain top. We make our Feta two ways: from goat's milk and also from cow's milk. The two cheeses are made just alike, but there is a dramatic difference in the taste of the finished cheese. The cow's milk version is mild, while the goat's milk Feta is tangy with a more pronounced flavor. The texture of the two cheeses is different: the cow's milk Feta is creamier.

We begin by pasteurizing our farm-fresh milk; then we add cultures and enzymes. Once the curd has formed, we cut it into small pieces and stir it gently. After just a few hours, when matured to the proper acidity, we scoop the fragile little curds into baskets lined with cheese cloth. After most of the free whey has drained away, we place a weight atop the cheese, still in the baskets, and press it overnight. After drying for several days, the cheese is immersed in big vats of brine to mature. We mature the Feta made from cow's milk for one month and the Goat's Milk Feta is matured for two months and even longer. Our Feta is soft and creamy, yet dry enough to crumble. We received a fan letter from one of our customers who said, "All I can say is "Wow" and "Oh my god!" Now that's a great Feta and a great cheese."

Our Feta is great for salads and all types of Greek dishes. It is also wonderful on pizzas and especially good with fresh fruits.

MOZZARELLA COMPANY

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MOZZARELLA COMPANY CALENDAR

February 2

Jr League Revelers
Talk

March 5

Les Dames d'Escoffier
A Dame Good Party
(aka Raiser Grazer)

March 8

Temple Emanuel
Cheese & Wine

Recipe of the Month

Penne with Cherry Tomatoes, Asparagus and Feta

1 pound thin asparagus stalks	1 pound penne
1 pint grape-sized cherry tomatoes.	Salt and black pepper to taste
½ cup extra-virgin olive oil, divided use	8 ounces Feta
1 Tablespoons salt	2 teaspoons fresh thyme leaves

Remove the tough outer skin off the asparagus stalks using a vegetable peeler. Cut the stalks into pieces about 1½ inches in length. Cut the grape-sized tomatoes in half horizontally, or if using cherry tomatoes, cut them into quarters. Cut the Feta into ½" cubes.

Pour ¼ cup of olive oil into a large skillet. Heat the oil over high heat, add the asparagus stalk pieces and sauté until crisp and al dente. Add the asparagus tips and stir briefly. Remove from the heat and set aside.

Fill the serving dish with hot water to heat it. Once heated, drain and dry the dish.

In the meantime, bring 4 quarts of water to a rolling boil in a large stockpot. Add the salt and then the penne. Stir to prevent the pasta from sticking together. Allow the pasta to boil until cooked al dente, according to package directions, about 10 minutes. Remove the stockpot from the heat and pour the pasta and water into a colander that has been placed in the sink. Once drained, shake the colander and then pour the pasta into the heated serving bowl.

Drizzle the remaining ¼ cup of olive oil over the pasta, add the sautéed asparagus with its oil and the raw tomatoes, and toss well. Season to taste with salt and pepper. Add the Feta and toss to distribute the cheese throughout the pasta. Be careful to keep the Feta pieces separated so that they do not clump together. The heat of the pasta will melt the cheese as it is distributed throughout the cheese.

To serve, sprinkle the thyme over the pasta and serve immediately.

Serves 6

Adapted from *Cheese, Glorious Cheese!* By Paula Lambert, copyright 2007 by Paula Lambert

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Travel with Paula

SilverSea Cruise

Venice - Croatia - Montenegro -
Corfu - Sicily -

Amalfi Coast and Rome

with Paula Lambert
and Stephan Pyles

July 17 - 26, 2017

**MOZZCO
CHEESEMAKING
CLASSES
February 4 & 18**