

March 2019



MOZZARELLA COMPANY NEWS



Cheese of the Month DEEP ELLUM BLUE

To make our Deep Ellum Blue, we inoculate pasteurized cow's milk with cultures and then coagulate it with rennet. The curds are broken into large pieces using perforated scoops and are stirred very gently so that they remain very moist and soft. The curds are poured into large square molds placed on mats and left to drain until mature. The cheese is drained and turned and dried for about a month, and then it is washed with blue Penicillin Roqueforti mold spores. After aging for at least two additional months, it is finally bathed with extra-virgin olive oil. Unlike most blue cheeses, Deep Ellum Blue has no blue veins, only a diamond-scored, blue-mold-mottled exterior. Deep Ellum Blue is subtly flavored, not too strong and not too salty. Its flavor is robust and earthy. Its texture is soft, creamy and spreadable. It is delicious in salads or atop chicken, beef and veal dishes. It is especially good with Port and dessert wines. And fabulous with figs!

MOZZARELLA COMPANY

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MOZZARELLA COMPANY CALENDAR

March 5
Empty Bowls
NTFB Perot Family Center

March 21
Dallas Arboretum Food &
Wine Festival

March 31
Corks for Conservation
Dallas Zoo

April 14
Bits & Bites
benefitting El Centro Food
& Hospitality Institute

Recipe of the Month

PEARS STUFFED WITH DEEP ELLUM BLUE

- 4 small ripe pears
- 1 tablespoon lemon juice
- 2 ounces mascarpone, softened
- 4 ounces Deep Ellum Blue
- 1/2 cup finely chopped pecans
- 4 mint leaves

Peel the pears using a vegetable peeler, leaving the stems attached. Trim off the bottom of each pear so that it will stand upright. Cut each pear in half lengthwise, and scoop out and discard the core. Brush the pears all over with the lemon juice to prevent discoloration.

Mix together the mascarpone and blue cheese, mashing with a fork. Form the cheese into four balls. Place a ball in the hollowed out core area of each pear and press the halves back together. Place the pecans on a flat surface and roll to coat the pears with the nuts. Using a sharp paring knife, cut a slip at the top of each pear near the stem and poke a mint leaf into the cut. Refrigerate until time to serve. To serve, stand each pear upright on a dessert plate. Serves 4

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MOZZARELLA COMPANY CLASSES

CHEESEMAKING
March 2 & March 16
April 6 & April 27

WINE & CHEESE
May 1

BEER & CHEESE
March 12

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