

NOVEMBER 2021



MOZZARELLA COMPANY NEWS



Cheese of the Month Fresh Texas Goat Cheese

We buy our goat's milk from local farmers who bring it to us directly from their farms. Upon arrival, the milk is pasteurized and then cultures and rennet are stirred into the milk. The milk coagulates overnight, and the following day the curd is hand-ladled into small, perforated molds. The curds drain in the molds for 24 hours, then the delicate little cheeses are unmolded onto mats where they are salted and left to drain for several days. The cheeses are turned and salted daily to encourage even drainage. The cheeses are ready to enjoy before the end of the week. The little goat cheeses are available plain, topped with dried herbes de Provence or rolled in cracked black pepper. Others are wrapped in dark green, fragrant hoja santa leaves and then tied up like little packages using raffia. These large, aromatic leaves subtly permeate the cheese with the delicate flavors of sassafras, anise, and mint. We also make a very soft and creamy goat cheese log that is flavored with fresh tarragon, thyme and basil.

Fresh goat cheese is great for all sorts of recipes ... I recently enjoyed a version of the recipe below at Cul de Sac, a tiny restaurant near Piazza Navona in Rome. The simplicity of this recipe accentuates its fine, high quality ingredients.

Recipe of the Month Steamed Cauliflower and Broccoli with Warm Goat Cheese

- 1 lb cauliflower
- 1 lb broccoli
- ¼ to ½ teaspoon salt
- 1/3 lb disc fresh goat cheese
- 2 to 3 tablespoons extra virgin olive oil
- ¼ teaspoon Herbes of Provence or Za-atar

Cut away the central stem of the cauliflower and discard. Break remaining cauliflower into large florets. Break the broccoli apart similarly. Place a steaming rack in a large sauce pan. Pour in hot water to a level below the steamer. Bring the water to a boil and add the cauliflower and broccoli. Sprinkle with salt. Cover with a tight-fitting lid and steam over medium heat for 15 minutes. Remove lid and remove the pan from heat and set aside with the vegetables inside.

In the meanwhile, heat the disc of goat cheese in a 350F oven for 15 to 20 minutes.

Immediately place the goat cheese on a platter and surround with the steamed vegetables. Sprinkle herbs over the goat cheese. Drizzle extra virgin olive oil over the vegetables and goat cheese. Serve immediately.

Serves 4.

Recipe courtesy Paula Lambert

HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

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If you can't come to Deep Ellum for our cheeses, they are also available at your local Central Market and select Tom Thumb, Whole Foods and Kroger stores. You can also find our cheeses locally at Eataly, Empire Baking Company, Community Market, Scardello's, Burgundy Pasture Beef Markets (Dallas & FW), The Table Market + Culinary Studio in FW, Bear Creek Spirits & Wine in Colleyville, Farmers Market of Grapevine, Greens Produce Arlington, Cox Farms Duncanville, Georgia's Farmers Market Plano, and Sweet Gourmet Tyler