

SEPTEMBER
2017



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!

Deep Ellum Blue is named for the location in Dallas where our cheese factory is located, and its name also recalls our neighborhood's legendary blues singers of past years.

Recipe of the Month Deep Ellum Blue Figs in a Blanket

- 3 teaspoons extra-virgin olive oil, divided for separate use
- 8 very thin slices prosciutto, about 1/4 pound
- 1/2 cup (4 ounces) crumbled Deep Ellum Blue
- 8 fresh ripe figs or 8 dried figs plumped in 1/2 cup white wine
- 2 teaspoons balsamic vinegar
- 2 teaspoons honey
- 4 leaves mint, cut into thin strips, for garnish

Preheat the oven to 375F. Brush a non-stick baking sheet with 1 teaspoon olive oil. Separate the slices of prosciutto and cut each in half so that there are 16 pieces of sliced prosciutto. Set aside. Divide the Deep Ellum Blue into 16 pieces and roll them into small balls. Cut the figs in half. Press your thumb into the cut side of each fig to make an indentation. Place a ball of cheese into the indentation of each fig. Wrap each fig tightly with a piece of prosciutto, taking care to completely enclose the Deep Ellum Blue so that it won't run out while baking. Gently squeeze the prosciutto-wrapped figs to seal the packets and place the figs on the prepared baking sheet with the prosciutto seam down. Pour the balsamic vinegar, the remaining 2 teaspoons of olive oil, and honey into a small dish and stir to combine. Transfer the figs to the oven and bake for 3 to 5 minutes, until the cheese begins to melt and the prosciutto begins to brown. Remove from the oven and, using a spoon, drizzle the balsamic vinegar dressing over the figs. To serve, place the figs on a platter and sprinkle with the mint. The Figs in a Blanket are also delicious as a garnish for a green salad dressed with simple vinaigrette

Serve immediately, while still warm. Serves 8

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MOZZARELLA COMPANY CALENDAR

9/6/17
Ross @ Grapefest
Wine & Cheese Tasting
Grapevine

9/2/17
Mauricio @ Toyota
Sodexo @Toyota
Plano

9/13 & 9/14
Tastevin
Wine & Cheese

9/15/2017
Harvest North Texas
Food Bank

9/23/2017
Foodiepalooza
Boys & Girls Club

Viaggi Dates for Tuscany in 2018

24 April - 1 May 2018

5 - 12 May 2018

29 Sept - 6 October 2018

10 - 17 October 2018

Mozzarella Company CHEESEMAKING CLASSES

September 2 & 23

October 14 & 28

November 11

Mozzarella Company PAIRING CLASSES

WINE
September 12

BEER
October 25

SUPPORT LOCAL FARMERS AND BUY OUR CHEESES AT A FARMERS MARKET ON SATURDAYS

ST MICHAELS
EPISCOPAL CHURCH
8011 Douglas @ Colgate