

August 2017



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.

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

**ST MICHAEL EPISCOPAL
CHURCH**

8011 Douglas @ Colgate

Recipe of the Month Bruschetta Topped with Herbed Goat Cheese and Tomatoes

- 2 medium, ripe peeled tomatoes, finely chopped (about 2 cups)
- 1 clove garlic, minced plus 2 cloves garlic, unpeeled and cut in half
- 2 tablespoons extra virgin olive oil
- 2 leaves fresh basil, chopped plus 12 whole leaves for garnish
- 1/2 teaspoon salt
- Freshly ground black pepper, to taste
- 12 slices of a baguette, diagonally cut about 1/2 " thick
- 6 ounces fresh herbed goat cheese (3/4 cup)

Place the tomatoes, minced garlic, olive oil, basil, salt, and pepper in a small bowl. Gently mix together and set aside to marinate for at least 15 minutes.

Toast the bread on both sides until light brown. While the toast is still warm rub the top of each piece of toast with the cut side of a garlic clove.

Spread each slice of toast with 1 tablespoon of goat cheese. Drain the chopped tomato mixture a little using a perforated spoon and top the goat cheese with it.

Garnish each bruschetta with a basil and serve on a large platter.

Makes 12 bruschettas
Serves 6 to 12

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Mozzarella Company

**Wine & Cheese
Pairing Class
September 12**

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**CHEESEMAKING
CLASSES
September 2 & 23
October 14 & 28
November 11**

MOZZARELLA COMPANY CALENDAR

November 4
Zoo To Do

Viaggi Dates for Tuscany in 2018

24 April – 1 May 2018
5 – 12 May 2018
29 Sept – 6 October 2018
10 – 17 October 2018