

August 2018



MOZZARELLA COMPANY NEWS



Cheese of the Month Hoja Santa 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. The cheeses are turned and salted daily to encourage even drainage. When they are ready, the little goat cheeses are wrapped in dark green, fragrant hoja santa leaves and then tied up like little packages using raffia. These large, aromatic leaves (an herb also known as Mexican pepperleaf) subtly permeate the cheese with the delicate flavors of sassafras, anise, and mint. I first tasted hoja santa years ago in Veracruz when Patricia Quintana wrapped fish in the leaves and steamed it inside banana leaves in a pit in the ground. In France chestnut leaves are used to wrap little goat cheeses. In thinking of what might be a good Texas-substitution for a chestnut leaf, I thought an hoja santa leaf might be perfect...and it is! Our little hoja santa-wrapped goat cheeses last for months. The flavor intensifies as it ages, but never becomes too strong or overpowering. It is a wonderful addition to a cheese board because not only is it very attractive, but it is a perfect size and has a distinct and unique flavor that is not too mild and not too strong. Serving Suggestions: Our Hoja Santa Goat Cheese should be served at room temperature. It can also be heated in various recipes. One delicious way to serve the cheese is to heat the whole cheese so that when the leaf is cut the warm cheese flows out onto the plate. It is a unique cheese that combines our fresh goat cheese that is classic in its origin with regional Mexican influences that are indigenous to Texas where our cheese factory is located.

MOZZARELLA COMPANY

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MOZZARELLA COMPANY CALENDAR

September 21
North Texas Food Bank
HARVEST

Dallas Arboretum

September 27

Boys & Girls Club

FoodiePalooza

Filter Building Dallas

October 13

Zoo To Do

Dallas Zoo

Recipe of the Month Gazpacho topped with Goat Cheese Cream

6 large very ripe tomatoes, cored	¼ cup tightly packed flat-leaf parsley
½ large sweet onion	1 cup tomato juice or V8 juice
2 medium cucumbers, peeled & seeded	2 tablespoons extra-virgin olive oil
1 small bell pepper, seeded	1 tablespoon red wine vinegar
1 rib celery	Salt and freshly ground pepper to taste
½ clove garlic	8 sprigs flat-leaf parsley leaves, for garnish

Goat Cheese Cream

1½ disc (about 2½ ounces) Hoja Santa Goat Cheese
1 cup (8 ounces) crème fraiche or heavy cream

Cut the tomatoes, onion, cucumbers, bell pepper, celery, and garlic into large chunks and place them in the container of a blender. Add the parsley and pour in the tomato juice. Process until completely puréed and smooth. Depending on the size of the workbowl, it may be necessary to process the vegetables in smaller batches each with a portion of the tomato juice. Pour the Gazpacho into a large bowl or plastic refrigerator container. Stir in the olive oil and vinegar. Season to taste with salt and pepper. Cover with plastic wrap and chill in refrigerator and/or freezer for at least three hours before serving. For the Chevre Cream, unwrap the leaves from the cheese and place the Goat Cheese and cream in the workbowl of a food processor fitted with a steel blade. Process until the mixture is completely smooth and the mixture resembles a dense whipped cream. Place in a small bowl and chill until serving time. To serve, ladle the chilled Gazpacho into soup bowls. Dollop a heaping tablespoon of the Goat Cheese Cream in the center of each bowl of soup and garnish with a sprig of parsley or a little strip of the hoja santa that was wrapping the cheese. Serves 8. Copyright © 2010 by Paula Lambert, all rights reserved

MOZZARELLA COMPANY CLASSES

CHEESEMAKING

August 11 & Aug 25

Sept 8 & Sept 22

Oct 6 & Oct 20

WINE & CHEESE

August 29 & November 1

BEER & CHEESE

October 2

**Buy Our Mozzarella Company Cheeses
(3 cheeses @ \$20)**

**The St Michael's Farmers Market
Every Saturday**

8011 Douglas Avenue at Colgate Road in Dallas

2018 VIAGGI DELIZIOSI CALENDAR

Ireland ... Aug 1 - 8 *

Tuscany ... Sept 29 - Oct 6 & Oct 10 - 17*

Puglia ... Oct 19 - 27* & Matera ... Oct 27 - 30*

<http://www.mozzco.com/travel>

(*space available)