

JUNE 2021



MOZZARELLA COMPANY NEWS



Cheese of the Month 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 saffron, anise, and mint. We also make a very soft and creamy goat cheese log that is flavored with fresh tarragon, thyme and basil.

MOZZARELLA COMPANY

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Recipe of the Month Asparagus Goat Cheese Tart

1 cup goat cheese (8 ounces), room temp
1 egg, lightly beaten
1 clove garlic, minced
2 tbsp fresh tarragon, minced
½ teaspoon grated lemon rind
½ teaspoon salt

1/8 tsp ground nutmeg
1 cup crème fraiche
1 sheet puff pastry, defrosted
2 tbsp grated Parmigiano (1/2 ounce)
½ lb asparagus spears, woody stems cut off
1 tbsp olive oil

Place goat cheese, egg, garlic, tarragon, lemon rind, salt, nutmeg and crème fraiche in work bowl of food processor fitted with steel blade. Process until ingredients are well mixed.

Roll out puff pastry on a floured surface to become a 12" round and fit into a 10" tart pan with pastry coming up sides of pan. Cut off excess pastry by passing the rolling pin over the tart pan.

Pour cheese mixture on to pastry in tart pan. Sprinkle Parmigiano over top. Arrange asparagus spears on top, with tips pointing to center. Brush the asparagus spears lightly with olive oil.

Place tart pan on baking sheet and transfer to preheated 425 oven and bake for 20 to 30 minutes, until golden brown. Serve warm or at room temperature. Serves 8.

Recipe by Paula Lambert

SHOP FOR OUR CHEESES SATURDAYS

COPPELL
FARMERS MARKET

AND

ST MICHAELS
FARMERS MARKET

FARMERS MKT PRICING

1 CHEESE \$8
2 CHEESES \$15
3 CHEESES FOR \$20
4 CHEESES FOR \$25
5 CHEESES FOR \$30

HANDS-ON CHEESEMAKING CLASSES on SATURDAYS

June 05 and June 19

July 03 and July 17 and July 31

August 14 and August 28

VIAGGI DELIZIOSI Nothing is more Fun than Traveling with Paula Tuscany in the Fall and Spring, Christmas Markets on the Rhine, The Danube in May, The Greek Isles in July, Spectacular Fall Color in New England in October

www.mozzco.com/travel

If you can't come to Deep Ellum for our cheeses, they are also available at your local Central Market, select Tom Thumb, Whole Foods and Kroger stores.

You can also find our cheeses locally at Empire Baking Company, Community Market, Cox Farms, Grapevine Farmers Market, Georgia's Farmers Market, Scardello's, Burgundy Pasture Beef Markets (Dallas & FW) and The Table Market + Culinary Studio in FW, Bear Creek Spirits & Wine in Colleyville
And at Eataly in Dallas.