



String cheese, speckled with black nigella seeds, infused with one of the most obscure spices around, and with strings so long they put those stubby cheese sticks to shame.



This string cheese is a pasta filata, meaning "pulled curd," cheese, and is made in a fashion similar to mozzarella, like any American-style string cheese. Curds become elastic when heated, and then they are then stretched, pulled, and twisted into a rope, and doubled



over itself. This special version is made from pasteurized cow milk, and along with a speckle of black nigella seeds throughout.

You'll taste the nigella seeds more than anything, but don't expect a straight-up caraway flavor; these black seeds taste surprisingly like cumin, very savory and unique. Tasting very much like mozzarella, with a bit higher acidity and a pleasantly squeaky chew, in a lunchbox it would be most welcome. But perhaps this twisted cheese may feel most comfortable on a meze platter, among olives, pita bread, and other Mediterranean snacks.

There is one trick to stringing the cheese into the longest threads possible. Don't start stringing while the cheese is still twisted! Untwist the entire rope first, which is more easily done without breaking if the cheese is at room temperature. Twist each end in opposite directions and wiggle the ends around and through the center to unknot. Then just channel your inner grade-schooler and start pulling the cheese apart into strings. If serving for a group, you can leave the cheese in various widths, so that people can partake in the stringing.