

Make CHEESE

FRESH MOZZARELLA

Yields approximately 400g – 500g of fresh mozzarella

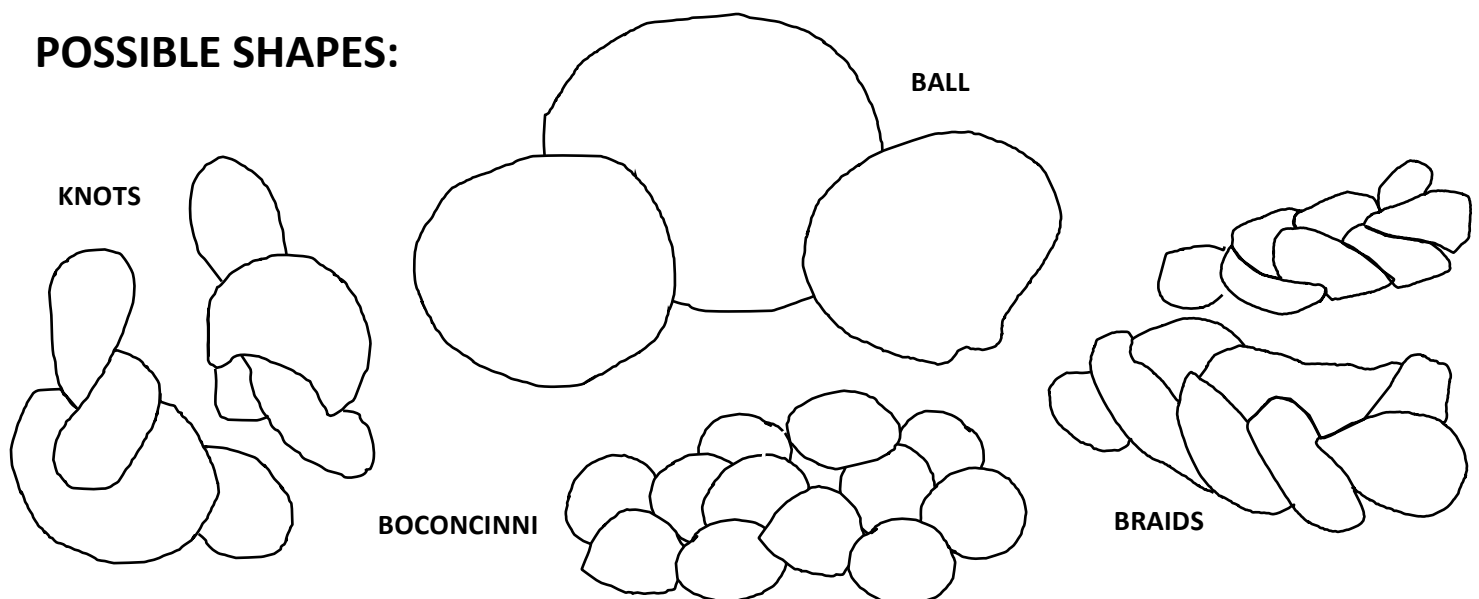
SUPPLIES:

1 ½ tsp. (7 ml)	Citric acid (if using raw milk or goat milk use 2 tsp./10 ml)
¼	Rennet (divide one tablet into quarters)
1 ½ cups	Non-chlorinated water (Bottled, distilled or boil water and let it cool)
4 L (1 gallon)	Milk (raw, whole, skim, 1%, 2%, goat or sheep)
	*Do not use ultra pasteurized milk (UP)

EQUIPMENT:

1 Slotted Spoon, 2 Large Bowls, 1 Small Sieve, 1 Knife, 1 Thermometer (range from 80°F to 120°F), Measuring Cups & Spoons, 1 Cutting Board, 1 Large Pot (4 L / 1 gallon), 1 Large Colander, 1 Kettle, 1 Timer

POSSIBLE SHAPES:



STEP 1:

Add **1 & 1/2 tsp.** of Citric Acid to **1 cup** of cool water. Stir.

Add citric acid solution to **1 gallon (4L)** of milk. Stir.

Heat slowly to 32°C (**90°F**) as you stir gently.



Tips:

'water' - Remember, use non-chlorinated water. Use bottled or distilled water.

'stir' – As you gently stir, you may notice small flecks of curd particles forming. This is normal.

'slowly' - Means take about 5 - 8 minutes to reach 90F.

STEP 2:

Remove pot from burner.

Dissolve **1/4 tab** diluted in **1/4 cup** cool water.

Stir for **30 sec.** In about 10 – 15 minutes a **curd** should have formed. See test.



Tips:

'tab' - Breaking a rennet tab into 4 pieces takes precision. Pill cutters work well or a sharp knife.

'stir' – Do not over stir rennet. Rennet will want to knit/form milk into a curd. So if you stir too much it will weaken your curd.

'formed' - If the curd seems a bit soft, wait another 10 - 15 minutes.

'test' - Test it by cutting with a knife all the way to the bottom. If you can see the knife mark left behind in the curd when you remove your knife, your curd has formed.

STEP 3:

Now cut the curd the newly formed curd into 1 inch squares with a knife that is long enough to reach the bottom of the pot.



STEP 4:

Place pot back on heat and heat to 42°C (105°F) while stirring very gently.

Remember on your first few stirs, your curd will be fragile.

Stir very little at this point and very gently. As it heats up, you will notice that your curd won't be as fragile and you will be able to stir more easily. Heat to 44°C (110°F) if going on to water bath method or if you curd is really soft.

STEP 5:

Take off the burner then scoop out the curd into a colander or bowl using a slotted spoon.



STEP 6:

Drain the whey from the curd while gently pressing to aid whey runoff.



Let's pause to take a deep breath...

(‘Whey’ to go on making curd and getting this far!)



Make me.

If your curd is falling apart or dissolving, this is disappointing it could be due to milk quality as some store-bought milk can be heated to variable temperatures.

Now, make a choice between two different methods of turning your curd into

Mozzarella:

MICROWAVE METHOD



Using a heatproof bowl microwave on High for 1 min. Pour off the whey.

Pick up the curd and knead the curd to distribute the heat. The curd will be hot so dip your hands in cold water before kneading. Then reheat the curd for 30 sec.

When you knead, you will feel that your cheese becomes firmer and shinier.

Stop kneading when you have achieved good shape and shine. Kneading too much can make your cheese feel rubbery in your mouth.

Curd cools quickly, so if you notice tearing or uneven surface it means your curd has cooled down.

The trick is to use the heat as fast as possible to achieve the shape you want.

‘WATER BATH’ METHOD



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How do I know when I have mozzarella?

Look for...

Shine to appear on the surface

Feel for...

Stretch and firmness

'WATER BATH' METHOD

Heat the leftover whey to 82°C (185°F).

Place a manageable sized curd section into a sieve or slotted spoon and immerse curd section in hot whey for approx. 1 min.

Dip your hands into cool tap water and then pick up the curd. The curd will be hot! Knead the curd gently at first and gradually you will feel it firm up in your hand.

Immerse curd again for 30 – 45 seconds, dip hands in cold water and knead. The curd should start to stretch well. If curd is tearing, it is too cold. Heat in hot whey again.

Shape the curd into a ball or a braid & heat and knead remaining curd sections.

The art of mozzarella is finding a balance between heating the curd so that it becomes hot enough to become shiny and more formed.

A general rule of thumb is that it takes two dips into the whey to create mozzarella. The first dip is approx. 1 minute and the second dip is approx. 30 sec. Watch and feel your curd to see if it needs more or less time in the hot whey in order to bring out the shine and shape while kneading.

Storage: Immerse cheese in cool water in the fridge for 3 hours. Then wrap tightly and store in a container. Keeps for up to 10 days. Can be frozen.



How do I add salt and/or seasoning?

You can add salt 3 ways:

1. Sprinkle salt or seasoning on curd while you knead and shape the cheese
2. Add 1 – 2 tablespoons of salt into the hot whey bath. This gives your cheese a more subtle salt flavor.
3. Sprinkle it onto the surface of your cheese to taste immediately before you enjoy.

MakeCHEESE
Find your inner cheesemaker

CONGRATULATIONS!

YOU JUST MADE FRESH MOZZARELLA!

Tell us how you did!

Email me at: hello@makecheese.ca

www.makecheese.ca