



Caputo Brothers Creamery – Stretching Guide

Traditional Stretching Instructions (1 lb or 4 lb Pouch)

1. Thaw sealed pouch in cold water for 15 minutes per pound.
2. Open the pouch and pour the curds into a large mixing bowl.
3. Add 40-50 grams of fine kosher or sea salt.
4. Break the curds up into quarter-sized pieces and toss to ensure salt distribution.
5. Cover the curds with 190°F water.
6. Stir the curds immediately for 20-30 seconds.
7. Pour off 2/3 of the original water and reapply fresh 190°F water to cover the curds.
8. Immediately start working the curd into a mass allowing it to stretch under its own weight. **Note: The water will be extremely hot, so make sure you have cold water available for cooling your hands off as you stretch. A spoon is also helpful to avoid constant contact.**
9. Stretch cheese mass until 90% smooth and form into the desired shape.
10. Store finished cheese in cool, unsalted water.

Stovetop Stretching Instructions (1 lb Pouch Only)

1. Thaw the sealed pouch in cold water for 30 minutes.
2. Bring at least 4 quarts of water to 190°F in a large pot and then remove from heat.
3. Place the thawed, sealed pouch of curds into the water and make sure it is submerged for 2 minutes.
4. Remove pouch from water and cut open.
5. Pour entire contents of pouch into mixing bowl and sprinkle with 1 teaspoon of fine kosher or sea salt.
6. Stretch cheese mass until 90% smooth and form into the desired shape.
7. Store finished cheese in cool, unsalted water.

Sous-Vide Stretching Instructions (1 lb Pouch Only)

1. Thaw the sealed pouch in cold water for 30 minutes.
2. Bring the Sous-vide immersion circulator to 132°F.
3. Once the circulator is up to temperature, place the sealed pouch of curds into the water for 25 minutes.
4. Remove pouch from the water and cut open.
5. Pour entire contents of pouch into mixing bowl and sprinkle with 1 teaspoon of fine kosher or sea salt.
6. Stretch cheese mass until 90% smooth and form into the desired shape.
7. Store finished cheese in cool, unsalted water.

Learn more about CapuMozz and view instructional videos at Caputobrotherscreamery.com!