



Virtual Mozzarella Class

How it Works & FAQs

How It Works

- Select your kit size - Single, 2-Pack (make it a date night!), or Family 4-Pack
- We'll pack up your personal stretching kit and send it right to your front door, containing:
 - 1lb. of our handmade cultured mozzarella curd per person (depending what size kit you purchased)
This should be refrigerated upon arrival.
 - The same sea salt our cheesemakers use to make our fresh mozzarella
 - Instructional materials including what kitchen tools you'll need to set up for your class (bowls, spoon, etc.)
 - Login instructions to access your on-demand step-by-step class with owner & mozzarella expert Rynn Caputo!
- When you're ready*, login to the website and get your mozzarella lesson, stretching your way to the most delicious mozzarella you've ever tasted!
- Buon Appetito!

**for best results, curd should be stretched within 24 hours of receiving your kit.*

FAQs

- **How soon do I need to watch the video and use my kit?** For best results, curd should be stretched within 24 hours of receiving your kit. We ship the kits in a way that the curd (usually sold frozen), arrives to you thawed and ready to stretch. As this is a naturally fermented product, once thawed, that fermentation process continues and will alter the outcome of your stretching.
- **How long will it take for my kit to arrive?** Your kit will ship within 2-3 business days, and will be sent FedEx 2-Day (cannot ship to P.O. Boxes, or to AK or HI). You will receive a tracking number via email.
- **Can I give this as a gift?** Yes! Just put the recipient's shipping address in during checkout, and let them know to look out for the delivery! Shipping to multiple locations? A separate transaction will be required for each destination.
- **How much mozzarella will this make and how long is it good for?** You will end up with about 1lb. of finished mozzarella. Fresh mozzarella is best enjoyed the day it's made! You can store it in water for up to 24 hours, where it will be fantastic in fresh applications like Caprese Salad or on a cheese board. After 24 hours, remove it from the water and wrap tightly in plastic wrap - the cheese will dry out a little, but at that point would be perfect for pizza, grilled cheese, or baked into a pasta dish like lasagna!
- **Are your cheeses pasteurized?** Yes, all of our cheeses are pasteurized at a low temperature to preserve the quality and natural flora of the milk as much as possible.