



Mozzarella

Smooth and stretchy, tender and tantalizing...fresh *Mozzarella* is so simple to make, you may never settle for plasticky, store-bought mozz again! Everything from pizza to Caprese salad gets an instant upgrade when you use mozzarella hand-crafted in your own kitchen. Its milky flavor has a salty bite and a bouncy, easy-slicing texture that makes every mouthful taste like more. (And did we mention, it only takes about 30 minutes?)

NOTE: This recipe requires milk that is NOT Ultra-Pasteurized. Beware, many organic milks are still ultra-pasteurized; looking for locally-sourced milk is your best bet, but any pasteurized milk should work.

INGREDIENTS



1/2 tsp Liquid Rennet,
diluted in 1/4 cup
non-chlorinated water



1 1/2 tsp Citric Acid,
diluted in 1/2 cup cool,
non-chlorinated water



1/4 tsp Lipase Powder,
diluted in 1/4 cup
non-chlorinated water



Cheesecloth



WHAT ELSE YOU'LL NEED



Non-Chlorinated
Water



1 Gallon whole milk
(per batch)



6-8 Qt Stockpot



Creamery in a Box®
Essential Starter Kit

Makes cheesemaking easier!

Cheesemaking Day

BEFORE YOU START | PREP WORK

Clean and sanitize everything! Set equipment on a clean surface, out of the way of your process until you're ready to use each tool.

Add the milk to your sanitized pot and cover, letting it sit at room temperature.

Dilute Rennet, Citric Acid and Lipase in separate containers according to the "Ingredients" section.

Let's make some *Mozzarella*

TO START: RIPENING

- 1** Warm milk to 55°F or slightly cooler.
- 2** Add the diluted citric acid to your milk and mix thoroughly.
- 3** Stir in diluted lipase solution. You can move to the next step or let your milk develop a cheesier flavor by letting it sit for an hour, covered.

FORMING THE CURD

- 4** Slowly begin heating your pot of milk. Once the milk is between 86°F and 90°F (not to exceed 90°F) remove from heat source.
- 5** Add diluted rennet solution through the slotted spoon, stirring gently to avoid disturbing curds. Cover your pot and let sit for 15 minutes.

CUTTING

- 6** Uncover pot and test the consistency of the curd (it should look like jello). To test, use the back of your spoon and gently press on the surface of the curd. It should resist pressure and leave no indent in the surface of the curd.
- 7** When your curd is ready, cut into 1/2" cubes, making a 1/2" grid pattern in the curd. Cut the curd again, this time diagonally at a 45 degree angle to the vertical grid. This requires four additional cuts turning the 1/2" columns from the previous step into 1/2" cubes

COOKING

- 8** Return the pot to the heat source, and slowly begin raising the temperature. Stir very gently to keep the curds from sticking together. You should not need to stir constantly; only agitate the curds every 5 minutes.
- 9** Once the curd is between 107°F and 110°F (not to exceed 110°F), remove from the heat source. Continue stirring gently for 5 minutes.

DRAINING

- 10** Move the curds from your pot to a sanitized bowl lined with cheesecloth. Leave as much whey in the pot as possible and strain whey from curds.

STRETCHING

- 11** Heat the whey to between 175°F and 190°F on high heat once the curds have been removed. * This is a good time to put on your rubber gloves and prepare your ice bath. Mix 1/4 cup salt, ice and water in a large mixing bowl.
- 12** Once the whey is heated up, submerge the curds in cloth in the hot whey for 5 seconds. Bring up, unwrap & attempt to gently stretch curd. If it breaks, it's too cold. submerge for another 5-10 seconds. Once curds become elastic, move to step 13.

- 13** Pull the curds out of the hot whey. Quickly sprinkle 1 tsp. of salt over the curds and press into the curds with your fingers.
- 14** Immediately begin SLOWLY pulling the two ends of the curd mass away from each other. When the elastic strands begin to break, fold the two ends together. NOTE: If the curds immediately break without any stretch, they are not warm enough.

EATING

- 15** Stretch curd mass just until you begin to feel slight resistance, and form into a ball. Drop into the ice bath. Let sit for 5 minutes. Then *Enjoy!* NOTE: For a chewier curd, stretch longer.

*Microwave option: Instead of warming the curds in whey, you can microwave the drained curds for 1 minute, then drain & stretch. Microwave 2-3 more times for 35 seconds each, then move to step 15, salting.