



## Mozzarella Cheese

Yield about 1 pound

**NOTE:** Your milk selection will have a lot to do with your finished results. I have had a lot of trouble using store bought milk due to their pasteurization and homogenization process. I have found that if you add 1/8t of calcium chloride per gallon of milk your results will be much better. This also works great with goats milk.

1 1/8 t	Citric acid dissolved in 1/4 C water
1Gallon	Raw milk if possible
1/8 t	Double strength vegetable rennet or 1/4 t dissolved in 1/4C water
	OR
1/4 t	Rennet ( Vegetable or Animal ) dissolved in 1/4C water

### Method:

Pour milk into a heavy bottom stainless steel if available pot, at least 6-8 quarts. Place acid and water mixture into milk and stir to mix. Over low to medium heat bring milk up to temp, 88-91 degrees and keep it there for one hour. The milk will begin to curdle. Pour rennet solution into milk and stir vigorously up and down so the rennet is fully incorporated, about 30 seconds. Cover with plastic wrap and let it sit undisturbed for about 20 minutes or until it looks like soft tofu. Make 1/2 inch horizontal cuts all the way through the curd. Then make 1/2 inch vertical cuts. Let stand for 5 to 10 minutes. Be sure to keep the temp between 88 and 91 degrees. Turn curds every 10 minutes for 30 minutes then let sit undisturbed covered for 30 minutes. Keep the temp 88-91 degrees. Line a chinoise with fine cheese cloth and set over a bowl. Gently transfer the curds to the cheese cloth lined colander. Save the whey to store the cheese in later. Tie the four corners of the cheese cloth together to form a sack, be sure not to tie too tight or you squeeze the curbs. Suspend the sack above the whey for about three hours at room temperature. Heat a pot of water to 170-180 degrees. Remove curd mass from cheese cloth and cut into one inch cubes. Place cheese into the 170 degree water and let sit for about two minutes until it begins to melt together. If the curd is really cold you may need to add more water to melt the curd. Stretch the curds until they are lump free, shiny and elastic. You may have to put the cheese back into the water if it isn't stretching properly. Curd needs to be 135 to stretch. Avoid overworking the curd as this will make it tough. Form into desired shape and place in an ice bath for 12-15 minutes. Serve!