

HOW TO MAKE MOZZARELLA

INGREDIENTS

1 gallon of milk (preferably local, raw, hormone-free)	
1 ½ teaspoon citric acid dissolved in 1 cup water	
¼ rennet tablet dissolved in ¼ cup water	
1 teaspoon cheese salt	
A stainless-steel pot, stainless steel slotted spoon, colander and a thermometer will be needed	

LET'S MAKE IT!

On medium heat, pour milk into a cold, stainless steel pot and slowly heat the milk.

Dissolve 1 1/2 teaspoons of citric acid powder in 1 cup water.

Add citric acid water to milk, stirring constantly. Bring the temperature of the milk slowly up to 90°F.

Dissolve 1/4 tablet rennet in 1/4 cup water.

When milk reaches 90°F, remove from heat & slowly stir in rennet. Stir to combine. Cover pot and let rest for 5 minutes.

Curd should look like custard and the whey, clear. Cut the curd into 1" squares with a large knife. Return pot to burner and heat to 105°F, stirring slowly. Add salt.

The curd should have stayed cubed at this point, which means my curd could have set a little longer after I added the rennet, but it turned out perfectly in the end.

Remove curd from whey with a slotted spoon and drain in a colander over a bowl.

Drain the curd, gently pressing to remove whey. Place curd in microwave-safe bowl and heat on high for 60 seconds. Pour off excess whey. Knead and microwave again for 30 seconds.

Pour off excess whey again. Add salt and knead into curd. Return to microwave for 30 seconds.

Pour off excess whey.

Turn out onto clean workspace and knead, stretch, repeat.

The stretching is the fun part!

Form into a ball until smooth and shiny.

Place cheese into an ice bath to set shape and cool.

Wrap tightly in plastic wrap and refrigerate.

Nothing says summer quite like caprese salad. Slice tomatoes and mozzarella then top with basil leaves and a light drizzle of extra virgin olive oil.

Buon Appetito!