

Homemade Mozzarella

1 gallon milk (not ultra-pasteurized)
1/2 to 1 cup cool water
1 1/2 teaspoons citric acid
1/4 rennet tablet (1/4 teaspoon if using liquid rennet)
1 to 2 teaspoons cheese salt (to taste)

Crush 1/4 rennet tablet in 1/4 cup cool water. Stir to dissolve and set aside. In a 4-quart pot, pour 1/2 cup cool water and stir in 1/2 teaspoon citric acid until dissolved. Pour in one gallon of milk, stir and heat to 88 degrees over medium heat. At 88 F, take your pot off the burner and add your rennet solution. Stir gently for 30 seconds. Allow the curds to set for five to eight minutes. Cut the curd into approximately 1-inch cubes. Ladel curds into a microwaveable bowl and press curds gently, pouring off as much whey as possible. Microwave your curds for one minute. Drain off any excess whey, knead quickly with a spoon or your hands into a ball until cool. Microwave again for 35 seconds, drain, knead as you would bread dough and reheat for another 35 seconds. Continue to drain your whey and work your cheese into a ball. As the curds cool, reheat as needed for stretch. For a proper stretch, the curd must be at least 135 F internally. When the curd is shiny and stretches like taffy, it's done. You may add 1 to 2 teaspoons of salt to taste while kneading and stretching. Place the cheese in ice water until cool. It is now ready to eat!

Homemade Mozzarella

1 gallon milk (not ultra-pasteurized) or 1 gallon milk made from dry milk powder, and 12-16 ounces heavy cream
1/2 to 1 cup cool nonchlorinated water
1 1/2 teaspoons citric acid
1/4 rennet tablet (1/4 teaspoon if using liquid rennet)
1 to 2 teaspoons cheese salt (to taste)

Crush 1/4 rennet tablet (or 1/4 teaspoon liquid rennet) in 1/4 cup cool, nonchlorinated water. Stir to dissolve and set aside.

In a 4 quart pot, pour 1/2 cup cool water and stir in 1/2 teaspoon citric acid until dissolved. (Use 2 1/2 teaspoons of citric acid when using powdered milk and cream). Make sure your pot is nonaluminum or noncast iron.

Pour in one gallon of milk, stir and heat to 88 degrees over medium heat.

At 88 F, take your pot off the burner and add your rennet solution. Stir gently for 30 seconds. Allow the curds (solids) to set for five to eight minutes. At this point, the entire curd (solids) will look like custard and will leave a clear yellow whey (liquid) when cut with a knife. (If the curd is still too soft, let it set for a few more

minutes.)

With a knife that reaches to the bottom of the pot, cut the curd into approximately 1-inch cubes (this allows for easier drainage).

Ladel curds into a microwaveable bowl and press curds gently, pouring off as much whey as possible.

Microwave your curds on high for one minute. Drain off any excess whey, knead quickly with a spoon or your hands into a ball until cool. Microwave again for 35 seconds, drain, knead as you would bread dough and reheat for another 35 seconds. Continue to drain your whey and work your cheese into a ball. As the curds cool, reheat as needed for stretch. For a proper stretch, the curd must be at least 135 F internally. (This is the temperature where it becomes almost too hot to handle. You may want to wear rubber gloves.)

When the curd is shiny and stretches like taffy, it's done. You may add 1 to 2 teaspoons of salt to taste while kneading and stretching.

Place the cheese in ice water until cool. It is now ready to eat!

Source: www.cheesemaking.com