

## Quick Mozzarella Kit – Catalog #CK03



### Inventory List

- Cheese Cloth
- 12" Laboratory Thermometer
- Stainless Steel Skimmer
- Citric Acid
- Cheese Salt
- Tablet Vegetable Rennet (10 ct.)

**Fresh homemade mozzarella cheese has fabulous flavor and is easy to make.**

#### **Ingredients:**

- 1/2 rennet tablet
- 2 teaspoons citric acid
- Salt, optional

#### **You will Need:**

- 1/4 cup cool, chlorine-free water (most bottled waters are chlorine-free)
- 1 gallon milk (whole, 2%, 1%, or skim)

#### **Directions:**

Milk can be whole, low fat or skim, however lower fat content in the milk will make cheese that is dryer and less flavorful. Crush the rennet into the water and stir to dissolve (a small amount of rennet may not dissolve). Pour milk into a non-reactive pot (no aluminum or cast iron). Sprinkle the citric acid over the milk and stir a few times. Place over medium heat. Heat milk to 88 degrees F. Milk will begin to curdle.

At 88 degrees F, add the rennet solution and stir slowly for a minute. Continue to heat the milk until it reaches 105° F. Turn off the heat. Large curds will appear and begin to separate from the whey (the clear, yellowish liquid).

Use the stainless steel skimmer to scoop the curd into a large glass bowl. (If it's still too liquid, let it set for a few more minutes). Press the curds gently with your hand and pour off as much whey as possible. Microwave curds on high for 1 minute, then drain off all the excess whey. With a spoon, press curds into a ball to distribute the heat. Microwave two more times for 35 seconds each, and continue to drain the whey and work cheese, stretching and folding it on itself.

When you can stretch it like taffy, it is done. You can sprinkle 1 to 2 teaspoons salt into the cheese while kneading and stretching it. The cheese will become stretchy, smooth and shiny. If it is difficult to stretch and breaks easily, reheat in the microwave for 15-20 seconds.

When the cheese is smooth and shiny (this takes just a few minutes), it is ready to eat. Shape it into a log or golf-size balls, then store in a solution of 2 teaspoons salt to 1 cup water.

### **Don't have a microwave?**

If you don't have a microwave, place the whey over medium heat and let it heat to about 175 degrees F. Dip the cheese into the hot whey for a few seconds to make it warm and pliable. Then pick it up again and stretch it into a long rope. Fold over and stretch again. Dip in hot whey as needed to make the cheese pliable.

### **Yield: about 3/4 pound mozzarella cheese (12 ounces)**

After the cheese is cooled and set, you can slice it up and enjoy it right away or wrap it in plastic wrap and store it in the refrigerator for up to three to five days. Mozzarella also freezes well in an airtight plastic bag with the air removed.