



Great Mozzarella in a Hurry... Cheese in Just 30-40 Minutes!

Ingredients

2 gallons Whole *Clover Cow's* Milk

1 Tbsp. Citric Acid dissolved in 1/4 cup water

1/2 tsp. Liquid Rennet, also in 1/4 cup water

1/2 tsp. Lipase Powder dissolved in 1/4 cup water, and set aside for 10-20 minutes.

Kosher Salt

Equipment

Large Stainless Steel Double Boiler

Dial Top Thermometer

Perforated Ladle or Slotted Spoon

Strainer

Bowl (2 qt. or slightly larger)

Neoprene Coated Latex Gloves

Method

1. Warm the milk to 55° F., and gently stir in the dissolved Citric Acid then stir in dissolved Lipase water.
2. Slowly heat to 88 ° F over low to medium heat. You should see the milk begin curdling.
3. Stir in the Rennet while raising the temperature to 100-105° F. Within a few minutes you will begin to see many more curds forming. Once you reach temperature turn off the heat. When the whey is relatively clear the curds are ready.
4. Remove the curds from the whey, either pour out through a strainer or ladle curds out into a bowl and reserve the whey in another stock pot.
5. Heat the whey to 170-180 °. Put on your gloves and shape the curd into a ball, set on a ladle and submerge the ladle into the whey. Knead the curd again and submerge into the hot whey. Continue to knead the curd together redipping curd into the hot whey. The curd needs to reach 145 ° before it will stretch so repeat this process until it does.
6. Knead until the cheese is smooth and elastic. Once it is stretchy sprinkle with kosher salt and fold the salt in. When it pulls like taffy, it is done.
7. Shape into small or large balls and eat warm and fresh. Otherwise place the balls in ice water for about 5 minutes to quickly bring the inside temperature of the cheese down. Hot or cold, the cheese is best served fresh. For storage in the refrigerator place balls in a plastic bag with a few tablespoons of milk.

Note: For a 1 gallon batch cut other ingredients in half and proceed as directed above.

Yield: 2 lbs