



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 (Increase to 1/2 tsp. if using Lipase)
- 1/2 tsp. Lipase Powder dissolved in 1/4 cup water, and set aside for 20 minutes.
- 1 Tbsp. Kosher Salt

Equipment

- Large Stainless Steel Double Boiler
- Dial Top Thermometer
- Perforated Ladle or Slotted Spoon
- Microwavable 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 add 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 water with 20 top/bottom strokes, while raising the temperature to 100-105° F. Turn off the heat. Within 3-5 minutes, you should see the curds begin pulling away from the sides of the pot. They will resemble yogurt, and be slightly shiny. When the whey is relatively clear (and not milky) the curds are ready.
4. Using a slotted spoon, scoop out the curds and put them into a microwavable bowl. Put on your gloves and gently press the curds with your hands, pouring off as much whey as possible.
5. Microwave the curds on high heat for one minute and then drain off all excess whey. Gently fold the cheese over itself several times, like you would knead bread. This helps distribute heat evenly throughout the cheese. The cheese will not stretch properly until the inside of the curd is too hot to touch (145° F)
6. Microwave twice more for 35 seconds each time, kneading again after each heating. Add the salt now, mixing it in during the last kneading.
7. Knead until the cheese is smooth and elastic. When it pulls like taffy, it is done. If the curds break instead of stretch, the cheese has cooled off too much, and needs to be reheated.
8. When the cheese has become smooth and shiny shape into small or large balls and eat warm and fresh. **Note: You can form the stretching curd into any shape you like like long string cheese or you can even wrap it around tomatoes.** You may also place the balls in ice water for about 30 minutes to bring the inside temperature down quickly. Hot or cold, the cheese is best served fresh. However, it can also be covered and stored in the refrigerator.

Non-Microwave Method: After step 3... remove the curds from the whey but reserve the whey in another stock pot. Heat the whey to 170-180 ° Shape the curd into one or more balls and set on a ladle and dip the ladle into the whey. Continue to knead the curd together and redip curd into the hot whey. The curd needs to reach 145 ° before it will stretch so repeat dipping until it does. Once it is stretchy add the salt and proceed from step 7 above.

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

Yield: 2 lbs