



Mozzarella - Soft, Fresh Style

INGREDIENTS

2 gallons Whole Cow Milk

3/8 tsp. Thermophillic Direct-Set Culture

1/4 tsp. Calcium Chloride in 1/4 cup unchlorinated water

1 tsp. Rennet

1/8 tsp. Lipase powder dissolved in 1/4 cup water, and set aside for 20 minutes

1 or 2 oz. Salt

Makes approx. 2 lbs. of cheese

Preparation Time: 6-7 hours

EQUIPMENT

Large stainless steel double boiler (at least 10 qt capacity)

Thermometer

Perforated ladle or slotted spoon (preferably two of these)

Colander

Cheese netting or Cheesecloth

Kitchen gloves (preferably neoprene coated)

Extra pot or bowl to collect whey

pH strips (must include 5.0 pH)



1. Place the milk pot into the double boiler and bring the outside pot water temperature to 100 degrees F. Gently stir in the calcium chloride water and thermophillic culture for one minute. Cover and let ripen for one hour.
2. While waiting, remember to put you lipase powder into water so that it may soak for 20 minutes. Add the lipase water at the end of the one hour ripening period.
3. Add rennet to 1/4 cup of unchlorinated water. Add this solution to the milk and stir for no more than one minute. Excessive stirring will interfere with the curd formation.
4. Wait an additional 15-30 minutes. In this time, the milk will solidify into curd.
5. Check the curds for a clean break. Once you achieve this clean break, cut the curds into 1/2" cubes.
6. Bring the outside water temperature up to 105 degrees and allow the curds to cook in the whey for about 45-60 minutes.
7. Prepare for draining the whey by setting your colander on a clean pot or deep bowl. Lay your cheese netting or cheesecloth inside the colander. If using cheesecloth, first wet the cloth and wring it out.
8. Scoop the curds into the colander using a perforated ladle or slotted spoon. Allow the whey to drain out and then return the curds to the double boiler without shattering them.
9. Continue to ripen the curds at the same 105 degree temperature for 3 hours or more. Drain the

whey off of the curds every half hour or so. As the curds firm up you will be able to stir them in the whey before draining. If matting occurs, you may need to cut the slab to maintain 1/2" cubes. The curds are ready for stretching when they reach a pH of 5.0 or lower. To test the pH, place a strip of pH paper against a curd cube until it is moist and then compare the result against your pH kit color chart. Remember that this result is not perfectly accurate and only gives a range. If using pHDrion strips calibrated for a 2.9 – 5.2 range, the cheese will be ready for stretching once a test reports pH of 4.8.

10. STRETCHING:

- a. Bring a medium or large size pot of water up to 170-175 degrees. You may need to keep the burner on low to maintain this temperature during the stretching process. Additionally, prepare iced brine (see below) and set it aside.
- b. Put on your clean kitchen gloves.
- b. Fill a ladle or slotted spoon with curd cubes and place in the hot water.
- c. The curds will soften and you will be able to knead curds into a ball and then stretch the ball like taffy. If the curds will not stretch, you most likely have not reached a low enough pH and must return the curds to a double boiler to continue ripening.
- d. After stretching the curds, form it into a ball while tucking the ragged ends into the center on one side. The surface should be stretched smooth at this point.
- f. After the curds have been stretched and smoothed, place them into the ice cold brine to cool rapidly.
- g. Allow the cheese balls to soak in the brine for 12 to 24 hours. Finally, remove the cheeses from the brine and put them into zip-lock bags in the refrigerator. They will keep for about 2 weeks.

11. THE BRINE:

- 1 quart unchlorinated water
- 1 quart whey (saved from draining of curds)
- 1 tsp calcium chloride per quart of brine
- 1/2 oz. salt per quart of brine
- ice cubes

Prepare a brine in a large sealable container using the above ingredients. The prepared brine should be very cold so that the hot mozzarella balls can cool quickly and firm up. Place the mozzarella balls in the brine ensuring they are covered with liquid.