

Quick Start Mozzarella Cheesemaking Kit

Supplies included in your kit:

Neoprene-coated latex stretching gloves
5" Stainless Steel dial-top thermometer
2 oz. Citric acid
1 oz. Vegetarian liquid Rennet
14 grams Lipase enzyme powder
1 Tablespoon Dry Milk Powder



You need to provide:

1 gallon Whole Cow's Milk
Note: Do not use ultra-pasteurized milk. Buy or use fresh, local milk. Preferably *Cream Top*.
1/2-1 Tbsp. flaked or Kosher Salt



Large Stainless Steel Double Boiler or Heavy Bottom Pot
(plus a 2nd pot for whey)
Perforated Ladle or Slotted Spoon
Large Bowl

Recipe

1 gallon local non-homogenized Cow's milk (this is sometimes labeled *Cream Top*)
1/2 Tbsp. Citric Acid dissolved in 1/4 c. water
1/4 tsp. or 24 drops Liquid Rennet, in 1/4 c. water
1/4 tsp. Lipase Powder dissolved in 1/4 c. water, and set aside for 10-20 minutes
1 Tablespoon Dry Milk Powder

Step By Step Instructions:

1. Warm the milk to 55° F., and gently stir in the dissolved Citric Acid, dry milk powder and then the dissolved Lipase.
2. Slowly heat to 88° F over low to medium heat. The milk will 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.
4. Remove the curds from the whey but reserve the whey in another stockpot. You may lift the curds out of the whey with a slotted spoon or perforated ladle, or you may pour the curds and whey through a stainless steel mesh strainer, catching the whey in the second pot.
5. Heat the whey to 180°F. Put on your gloves

Instructions continued:

- and shape some of the curd into a ball, set it on a ladle, and dip the ladle into the whey for about 10 seconds. Continue to knead the curd together and dip the curd into the hot whey. The curd needs to reach 145° all the way to the center of the ball before it will stretch - repeat dipping until it will stretch. Monitor the heat of the whey, increase or decrease the heat to keep the temperature near 180° F.
6. Knead until the cheese is smooth and elastic. Once it is stretchy, flatten the curd and sprinkle with kosher salt and fold the salt in. Knead and return to the whey one more time.
 7. When the cheese has become smooth and shiny, and pulls like taffy it is done. Shape into balls. Place them in ice water for about 5 minutes to bring the inside temperature down. If you don't eat it right away cover and store in the refrigerator.

Yields about 1 lb.

Home cheesemaking is safe, easy and fun. Whether it is general information or cheese recipes or supplies, everything you need to make cheese can be found at our retail store or on our website.

We're here to show you the whey!

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