



Homemade Fresh Mozzarella

Ingredients

- 1 gallon (3.8 L) non-homogenized, low-temperature-pasteurized whole milk (can be found at Whole Foods or Wegmans)
- 1 1/2 teaspoons citric acid
- 1/2 teaspoon rennet or 1/2 tablet rennet, diluted in 2 tablespoons (30 ml) filtered or distilled water
- 1 tablespoon (12 g) kosher salt

Instructions:

1. Pour milk into a 10-12 quart stainless steel pot, add the citric acid and stir until combined.
2. Stirring every few minutes, bring the milk to 88°F over medium-low heat or lower depending on your range. (This should take about 5 minutes.) Add rennet and stir until combined, about 30 seconds. Milk will begin to curdle into small clumps and separate from the liquid. Reduce heat to low and continue cooking until liquid whey reaches 105°F on an instant-read thermometer, about 3 to 5 minutes. Remove from heat and let stand for 5 to 10 minutes.
3. With a slotted spoon, transfer the curds to a strainer set over a bowl, press gently to drain. Curds should form a single mass. Allow to drain until liquid is no longer dripping, about 10 to 15 minutes. Transfer drained curds to a cutting board. Slice into 1-inch cubes and divide into 3 even portions.
4. Meanwhile, season the liquid whey with 1 tablespoon (12g) kosher salt (or more to taste), stirring well to dissolve. Transfer 1/3 of whey to a heatproof bowl and set aside.
5. Bring the remaining 2/3 of whey to 180°F over high heat. Working with one portion of curds at a time, place one portion in a heatproof bowl and add enough hot whey to cover. Wait 15 to 20 seconds, until the curd is soft, sticky, and clumping together.
6. Using food safe gloves, pick up the ball of curds and slowly draw hands apart, allowing gravity to stretch curds; being careful to not force, tear, or knead the curds. Continue folding and stretching curds, reheating the whey as necessary, until curds are shiny and smooth. (This should take approximately 2 to 6 stretches.)
7. Fold curd into a mass that's roughly the size of your palm and make a C shape with the forefinger and thumb of one hand. Push curd through those fingers, exerting pressure to shape it into a sphere. Press hard enough to prevent large bubbles from forming under the skin.
8. Gently lower ball(s) into room-temperature whey and let rest 20 to 30 minutes before eating. Meanwhile, repeat with remaining portions of curd. Cheese should be eaten immediately or within a few hours; to store, wrap tightly in plastic and store in the refrigerator.

Equipment

- 10-12 quart stainless steel pot
- Wooden Spoon
- Fine sieve or mesh strainer
- Instant read thermometer
- Small Bowl
- Measuring Spoons/Cups
- Large heatproof bowl
- Cutting Board
- Chef knife
- Food safe gloves
- Plastic wrap