

Mozzarella Cheese Recipe

- 1-½ level tsp. citric acid dissolved in ¼ cup cool water
- 1 gallon pasteurized whole milk
- ⅛ to ¼ tsp. lipase powder dissolved in ¼ cup cool water and allowed to sit for 20 minutes
- ¼ tsp. liquid rennet (or ¼ rennet tablet) diluted in ¼ cup cool, unchlorinated water
- 1 tsp.cheese salt (optional)

1. While stirring, add the citric acid solution to the milk at 55 degrees F and mix thoroughly (If using lipase, add it now.)

Note: You may use skim milk but the yield will be lower and the cheese will be drier. If you add lipase to this cheese, you may have to use a bit more rennet, as lipase makes the cheese softer. Try the recipe without it first and experiment later.

2. Heat the milk to 88 degrees F over medium/low heat (The milk will start to curdle.)

3. Gently stir in the diluted rennet with an up and down motion while heating the milk to between 100 - 103 Degree F. Turn off the heat. The curds should be pulling away from the sides of the pot; they are ready to scoop out (3-5 minutes).

4. The curds will look like thick yogurt and have a bit of shine to them, and the whey will be clear. If the whey is still milky white, wait a few more minutes.

5. Scoop out the curds with a slotted spoon and put into a two quart microwavable bowl. Press the curds gently with your hands, pouring off as much whey as possible. Reserve the whey.

6. Microwave the curds on high for one minute. Drain off all excess whey. Gently fold the cheese over and over (as in kneading bread) with your hand or a spoon. This distributes the heat evenly throughout the cheese, which will not stretch until it is too hot to touch - about 145 degrees inside the curd.

7. Microwave two more times for 35 seconds each; add salt to taste after the second time (optional). After each heating, knead again to distribute the heat.

8. Knead quickly until it is smooth and elastic. When the cheese stretches like taffy, it is done. If the curds break instead of stretch, they are too cool and need to be reheated.

9. When the cheese is smooth and shiny, fold it into small balls and eat while warm. Or place them in a bowl of ice water for 30 minutes to bring the inside temperature down rapidly. This will produce a consistent smooth texture throughout the cheese. Although best eaten fresh, you can cover and store in the refrigerator.

Yields $\frac{3}{4}$ to 1 pound