

# Ricki's 30 Minute MOZZARELLA



Yield: approx. 3/4 pound

## INGREDIENTS

- 1 gallon milk (not ultra-pasteurized)
- 1 1/4 cup cool water (chlorine-free)
- 1 1/2 tsp. citric acid
- 1/4 rennet tablet (1/2 tsp. if using liquid rennet)
- 1 tsp. cheese salt (optional) (Salt substitutes and/or herbs such as our Herbs de Provence make a delicious alternative for those restricting their salt intake.)

## EQUIPMENT

- 1 gallon stainless steel pot or any non-aluminum or non-cast iron pot.
- dairy thermometer
- colander
- slotted spoon
- long knife
- microwaveable bowl if using a microwave oven
- rubber gloves (optional)

## Questions?

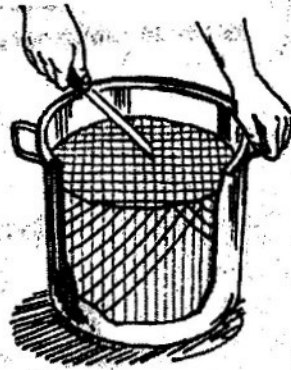
See our FAQ online at [www.cheesemaking.com](http://www.cheesemaking.com)  
We also have a cheese tech, who can be reached through our 'contact us' page to answer any lingering questions.

Online ordering is easy at [www.cheesemaking.com](http://www.cheesemaking.com)

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## MOZZARELLA DIRECTIONS. ★

1. Dissolve 1/4 rennet tablet into 1/4 cup of cool, chlorine-free water. Stir and set aside. Wrap the remaining pieces of tablet in plastic wrap and store in the freezer. (Note: If you are an old pro and have liquid rennet, you will use 1/4 tsp mixed in 1/4 cup cool water.)
2. Mix 1 1/2 teaspoons citric acid into 1 cup cool, chlorine-free water until dissolved. Pour into your pot.
3. Pour 1 gallon of milk into your pot and stir vigorously while adding the citric acid solution.
4. Heat the milk to 90°F while stirring.\*
5. Remove the pot from the burner and slowly stir in the rennet solution with an up and down motion for approximately 30 seconds.
6. Cover the pot and leave it undisturbed for 5 minutes.
7. Check the curd. It should look like custard, with a clear separation between the curd and the whey. (See photo at left.) If the curd is too soft or the whey is milky, let set for a few more minutes. If your milk did not form a curd at all, please see p.3 about choosing your milk.



8. Cut the curd with a knife that reaches to the bottom of your pot. (See diagram at left.)
9. Place the pot back on the stove and heat to 105°F while slowly moving the curds around with your spoon. (Note: If you will be stretching your curds with the waterbath method instead of the microwave, heat the curds to 110°F in this step.)
10. Take off the burner and continue slowly stirring for 2-5 minutes. (More time will make a firmer cheese.)
11. Pour off the floating whey and proceed to the next page.

\*Note: If using milk that is unpasteurized, add rennet at 88°F and do not heat over 90°F in step 9. This will keep your cheese nice and moist. You may also need to let the milk set in step 6 for up to 10 minutes.

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