

OPTIONS FOR YOUR CHEESE

After stretching, you can roll the cheese out and add a layer of prosciutto, herbs de Provence, pesto or other delicious herbal combination. Then roll it up into a log and plunge it into ice water. When serving cut into slices and you will have a colorful delight.

If you are not ready to eat this cheese on the spot, you can store it in the fridge for up to two weeks. It can be wrapped in saran wrap or stored in an air tight container. You can also freeze it and reheat when ready to use.

If you want to just make your curds and stretch them later you can put them in a plastic bag, refrigerate and work with them in a few days.

★ "Whey COOL!"



★ Now that you've made your cheese, congratulations! You are officially a cheesemaker. We hope this is just the beginning for you, because there are a whole lot of other cheeses to make. (Some are even easier!)

ABOUT CREAM YUM

In the recipe at the right, the cream may be ultra-pasteurized. (There is such a small percentage of it in the recipe, that it doesn't affect the result.)

Heavy cream works very well with this recipe. If you wish, however, you may use half & half, light cream, or whipping cream.

When you have some experience with your milk, you may wish to try adding a little more than 1 cup of cream.

Mozzarella Made with Dry Milk ★

INSTANT Nonfat Dry Milk Powder & Cream

INGREDIENTS

1 gallon of dry milk and water mixed the day before
 1 cup heavy cream
 2 tsp. citric acid
 1/4 vegetable rennet tablet
 1 tsp. cheese salt (optional)

DIRECTIONS

- 1 Mix one gallon milk, according to the directions on the package. Let hydrate in the refrigerator for 6-12 hours (or package directions). Pour off 1 cup to drink or use for something else.
- 2 Cut one rennet tablet into fourths. Dissolve 1/4 tablet in 1/4 cup of cool, chlorine-free water. Stir and set aside. Wrap remaining pieces of tablet in plastic wrap and store in freezer. (Note: If you are using liquid rennet, you will use 1/4 tsp diluted in 1/4 cup cool water.)
- 3 Mix 2 teaspoons citric acid into 1 cup of cool, chlorine-free water and stir until dissolved.
- 4 Pour milk into a pot and add 1 cup of heavy cream into the milk and stir well for at least one minute.
- 5 While stirring the milk vigorously, add the citric acid solution.
- 6 Now, go to the recipe on page 5 and follow the directions from there, beginning with step 4.

Nonfat Low Heat Spray Process Dry Milk (NON-INSTANT) & Cream

This powder can be difficult to hydrate, but the result is worth it. Your package may have directions. Or, if not, you may follow these directions:

DIRECTIONS

Blend 4 cups of powder with 15 cups of water (chlorine-free). Let set for 6-12 hours. Add one cup of heavy cream and follow the directions on page 5. This will yield over 1 pound of cheese.