Soft Fresh Mozzarella using lactic starter culture to achieve proper acidification (pH)

This type of Mozzarella is quite popular, being so creamy with a soft chewy texture. You can add a little heavy cream (1/2 part) to your milk to give the Mozzarella an even creamier feel.

**Soft fresh Mozzarella:** Mesophilic Starter Series MM101-100 or Thermophile Aroma Type B along with Flora Danica(or Mesophile Aroma Type B). Add Mild Lipase for more flavor.

**Inoculation temperature:** 86-90°F

Milk: either whole raw milk or pasteurized non-homogenized milk or one part heavy cream to 10 parts 2% or whole milk(homogenized)

**Procedure:**

Add culture to your warmed milk. Ripen for 45 minutes. Add rennet. Wait for clean break. Cut curds into ½ in. (1cm) cubes. Heal for 5-10 minutes. Gently stir curds in whey, maintain 86-90°F temperature for 30 minutes. Allow to rest for another 30 minutes, stirring gently for 30 seconds once every 15 minutes. Take off 60% of the whey. For the next 4-5 hours, gently roll the curds over every 15 minutes for the first two hours. Then, allow the entire curd mass to rest for another 2-3 hours or until you get a pH reading of 4.7-5.2. A pH of 5.2 is optimal for stretching. Below 4.7pH the cheese will stretch and break and the texture will be grainy. Above 5.2 pH the cheese will not stretch.

*Once the pH is reached you can either make Mozzarella immediately or freeze the curds for later use(stretching).*

Heat some water to 175-180°F. At this point you can start the stretching phase. First, allow some of the curds in the whey to drain in a colander. Place a handful of curds in a bowl and sprinkle about 1 tsp. of non-iodized salt on them. Pour some of the hot water over the curds in the bowl allowing a few minutes to allow the curds to absorb the heat. Using a wooden spoon, pick up the melted curds and see if they are stretching under their own weight. If the curds have completely dissolved, making the water a milky white, use less water and lower the water temperature. You want the hot water to help slightly melt the curds so you can take them into your hands and gently stretch them under their own weight. Shaping and creating Mozzarella balls can be tricky, but with practice you can easily create nice little Mozz Balls. Or braid them into little Mozz Braids. You want the Mozzarella to have a shiny skin. Do not overwork or over stretch your Mozzarella, since this will make them quite firm and even rubbery. Once you have gently formed your Mozz Balls, put them into a bowl or plastic container and cover partway with luke-warm water. Place in the refrigerator and eat within two days. Or freeze.