

Mozzarella Recipe*- makes 12 x 1” Mozzarella balls

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<http://www.facebook.com/#!/pages/Many-Moons-Cheese/277169165650846>

Follow quantities listed on each packet of culture/rennet for 1 gallon of milk.

Lactic Starter Cultures: For best results, use 1/8 tsp Thermophilic Type B or TM81. Mesophilic MM101 or MA4001 can also be used.

Mild Lipase Powder: (optional for more flavor)- 1/8 tsp

Calcium Chloride: (optional for pasteurized, homogenized or goat/sheep milk)

Rennet: follow quantities on package. Generally ¼ tsp diluted per gallon of milk.

STEPS

1. Warm 1 gallon milk to 86F (30C). Preferably raw or non-homogenized.
2. Sprinkle cultures (Lipase is added later) on surface of milk, let them dissolve and then gently stir in using top to bottom stroke for about 20 strokes.
3. Allow milk to ripen at above temperature for one hour.
4. Let Lipase powder dissolve on surface of milk, then stir in.
5. Dilute rennet in ¼ cup of non-chlorinated water, along with calcium chloride (if needed) and stir gently in to milk for 20 strokes.
6. Maintain above temperature until you see the milk coagulate into a firm curd and you have a ‘clean break’. This should take 40 minutes to 1 hour.
7. Cut curd mass into 1/2 inch pieces using vertical and horizontal slices of the curd mass.
8. Slowly heat the curds in the whey to 102f (39c) Stir so gently that it is more of a lifting and distribution of heat rather than a stir. Take 45 minutes to reach target temperature. Raise heat slowly about 1-2 degrees every five minutes or so.
9. After reaching target temperature let the curd mass settle to the bottom of your pot and let them rest there for about 30 minutes.
10. Drain off about 1/3 of the volume of the whey and hold the curds in the whey bath for another 15 minutes. Reserve all whey for step 14
11. Drain the curds into a pre-warmed colander allowing the curds to form a slab.
12. Cut the slab into two pieces and place on top of the other in the colander.
13. Return the curd slabs to the original pot (rinsed out) and place covered pot in a 105F water bath for 2 hours. The slabs will melt into each other- turn twice in the 2 hours. **OR** let curds rest, covered with saran wrap, in a bowl for 3-4 hours at room temperature 78F (25C). It is ok to let them sit in their whey also at this time. For even more flavor you can store the slab in the refrigerator overnight and heat and work the curds the next day.
14. Put reserved whey (or ½ gallon mixed whey and water) in pot and heat to 160F (70C) with ¼ cup salt
15. Test the readiness for the next step (stretching) by taking off a few chunks of the slab stirring them in hot whey 160F (70C). You may find that you need to reach even a higher temperature, possibly 180f for the curd to get to the point that it can be stretched. The inside of the curd must reach 135F I to create stretch. If the curds take on a glossy sheen and they stick together when kneaded and stretch when pulled, you are ready. If not, let them ripen a longer time for a few more hours at room temperature.
16. From the original slab of curd cut off good size chunks 3/4 inch (2cm) thick and work in the hot whey forming them into balls. Maintain the water temperature so it is at the temperature of 160F(70C). You may have to add a little more heat to get the curds to finally start to soften before shaping into balls or stretching. But not too hot or the curds can fall apart. Do not overwork the mozz. As soon as you have stretch, shape your mozz into a ball as if you are shaping dough, tucking the edges underneath.
17. Immerse each mozz ball into iced water 5 seconds and remove to drain. For firmer pizza mozz. you may stretch the curd more, but this does toughen the cheese, and can make it squeaky. Mozzarella is an art- play with it!
You may age your mozz for several weeks by brining it in 5 parts water to 1 part salt (chilled brine) for 3 hours, then air dry at room temperature until the rind is

dry to the touch. You can wax with one layer of wax and age at room temperature for 7-10 days or your Mozzarella. can be consumed immediately.

Enjoy- Steve Shapson
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APPROXIMATE TIME NEEDED

Step 1: 5 minutes

Step 2: 5 minutes

Step 3: 1 hour

Steps 4-5: 5 minutes

Step 6: 40 min- 1 hour

Step 7: 5 minutes

Step 8: 45 minutes

Step 9: 30 minutes

Step 10: 15 minutes

Step 11-12: 5 minutes

Step 13: 2 to 4 hours

Step 14: 10 minutes

Step 15-17: 20 minutes

Total time: approx 6-8 hours