



THE ART OF DAIRY DELIGHTS

## MOZZARELLA CHEESE

- 2 gallons whole milk
- 2 ½ tsp citric acid (dilute in ¼ cup of cool water)
- ¼ tablet rennet (dissolved in ¼ cup of cool water)
- ½ gallon water (heated to boil)
- ½ cup salt (dissolved in the ½ gallon of boiling water)

Stir citric acid solution into cold milk - stir for 2 minutes. Heat milk to 88 degrees & remove from heat. Add rennet solution - stir for 15-20 seconds. Let mixture stand for half hour, or until it coagulates. Cut into 1 inch squares. Let stand for 5-10 minutes until whey separates from curds. Heat slowly to 108 degrees and keep well stirred. Remove from heat and allow to stand for 20 minutes - stirring occasionally. Drain in colander for 15 minutes. Cut curd into 1 inch strips and lay criss-cross in a bowl. Pour hot salt water over curd strips and stretch with wooden spoon, pulling up and down until soft. Gather and shape in a ball. Place in container or mold and refrigerate.