

State of Maine Cheese Company, Rockport, Maine

Quick Mozzarella (revised 3/29/2017)

Equipment (*must be clean*):

double boiler
colander
wooden spoons
thermometer
large bowl for hot salted water (optional)
large bowl for cold water

Ingredients:

1 gallon Pasteurized Milk (**NOT** Ultra Pasteurized like Parmalat®)
1 1/4 tsp. citric acid powder dissolved in 1/4 cup distilled water
just under 1/4 teaspoon single strength rennet or 1/4 rennet tablet dissolved in 1/4 cup distilled water
1 tsp. salt (if dry salting)

1. Add citric acid to 55°F milk.
2. Heat milk in double boiler to 88°F over medium heat.
3. Stir in rennet while heating the milk to 100°F. Curds should separate from the whey. Let the curds and whey rest for 15 minutes.
4. Pour curds and whey into a colander and drain.
5. Transfer to a microwave safe bowl, and heat until curd gets stringy or heat the curd in very hot salted water.
6. The curd will be very hot. You can use some wooden spoons to knead and stretch the curd. If the curd cools off too much you can reheat it. If you heated the curd in the microwave you can now add the salt to the curd and work it in.
7. Form into balls. Cool the mozzarella briefly in cold water, and wrap in plastic wrap.
8. Refrigerate. The mozzarella will keep for about a week.

Note: The citric acid powder and rennet tablets are available in our retail store at 461 Commercial Street, Rockport, Maine