

## Quick Mozzarella (revised 2/5/10)

### Equipment (must be clean):

double boiler

colander

wooden spoons

thermometer

large bowl for brine (optional)

### Ingredients:

1 gallon Pasteurized Milk (*NOT Ultra Pasteurized - like Parmalat®*)

1 1/4 tsp. citric acid powder<sup>1</sup> dissolved in 1/4 cup distilled water

just under 1/4 teaspoon single strength rennet or 1/4 rennet tablet<sup>2</sup> dissolved in 1/4 cup distilled water

1 tsp. salt (if dry salting) or prepare a bowl of cold saturated brine solution

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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. Let the curds and whey rest for 15 minutes.
4. Pour curds and whey into a colander and drain.
5. Heat curd in very hot water, or you transfer to a microwave safe bowl, and heat until curd gets stringy.
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. You can now add the salt to the curd and work it in.
7. Form into balls. If you didn't dry salt the curd, you can firm the cheese in a saturated brine solution for 30-60 minutes.
8. Refrigerate the mozzarella (keeps for about a week) or you can freeze it for later (good for about 6 months).

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1 available from New England Cheesemaking Supply ([www.cheesemaking.com](http://www.cheesemaking.com))

2 also available from New England Cheesemaking Supply – crush rennet tablet and dissolve for 30 minutes