



Making Mozzarella...

- Real hands-on cheese making •
- It only takes 30 minutes to make your own mozzarella •
- Heating the curds can be done in hot water or microwave •
- Shape into large balls (mozzarella) or small (bocconcini) •
 - Mozzarella tastes best when eaten fresh •



More recipes, ideas and support...

More recipes online, if you fancy making creamy burrata with this kit or if you have questions you'll find FAQ and help online.

www.cheesemonkey.co.uk/mozz -or- help@cheesemonkey.co.uk

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Cheese Monkey

Mozzarella

instructions

You will need...

● **Equipment:** Saucepan, Draining Spoon, thermometer, long knife, cheese cloth, colander, microwavable bowl. ● **Ingredients:** 4 litres milk, 1/4 tablet rennet, 1 1/2 tsp citric acid, 1 tsp cheese salt.

Method...

1. Prepare citric acid and rennet: dissolve acid in 250ml water and separately stir rennet tablet in 60ml of water until dissolved.

2. Warm milk: add citric acid solution to milk and heat gently whilst stirring until it reaches 32°C. Immediately take off heat.

3. Making Curds: add rennet solution to milk and stir for 30s then replace lid and leave undisturbed for five minutes. The curds should have formed. Check if they cut cleanly, if not wait and try again.

4. Cutting the Curds: make parallel cuts 3cm apart then again in a perpendicular direction to form a grid. Ensure the knife touches the base of the pan. Next, use the knife to make horizontal cuts, you

should now have fairly even “cubes” of curd.

5. Cooking the curds: Heat gently to 41°C. Stir constantly and slowly, trying not to break up the curds. Immediately remove from the heat and continue to gently stir for a further five minutes.

6. Separating curds and whey: Scoop curds into muslin lined colander and let drip-dry for 5 minutes. (You can keep the whey for later use)

7. Finishing the cheese: use one of the two following methods...

(a) Microwave Method: place curds in a microwave-safe container. Heat on full power for 1-minute. Fold curds and drain any excess whey. Keep heating in 30 second bursts until internal temperature reaches 56°C. NB be careful not to overheat cheese. (Then step 8)

(b) Hot Water Method: place curds in a large bowl of very hot water (70°C). Leave until it resembles melted cheese and can easily be stretched. It should drip off a spoon when hot enough.

8. Shaping Mozzarella: salt to taste then gently fold and stretch the curds until they are shiny. Form into balls. If the curds become too

hard to work, reheat (in microwave or in hot water). Cool the balls as soon as they’re formed.

Extra information...

● **Types of milk:** the best milk to use is whole-milk, however most types of milk will work (regular, skimmed, buffalo) except UHT milk will not work. ● **Melting Mozzarella:** non-homogenised full-fat milk is best. If your cheese doesn't melt well, then you might have overworked it or overheated the curds forcing out too much fat. ● **Whey:** Don't just pour it away! Whey can replace some of the water in bread/pizza dough. ● **Keeping you mozzarella:** it's best eaten fresh but can be kept in sealed box in fridge for 1-2 days or frozen. ● **Grating Cheese:** if you want to great your fresh mozzarella then you might find it easier if you pop it into the freezer first. ● **Quantities:** recipes can be scaled up/down but be careful not to overheat small quantities in microwave.