

Mozzarella in 30 min

Joshua Weissman

https://youtu.be/mAxy_oXKJig

Ingredients you'll need:

1 gallon (3.7l) whole milk (ideally NOT ultra-pasteurized),
1.5 teaspoons (8g) citric acid,
1/2 teaspoon (3g) liquid rennet,
1 tablespoon (8g) kosher salt

Recipe

- 1) Pour 1 gal of milk into suitable pot (Raw mil
- 2) Dissolve 1.5 teaspoons (8 g) of citric acid in 250 ml water and pour it into milk, stir.
- 3) Prepare separately rennet solution: 3 mL in 60 ml (1/4 glass) water
- 4) Heat milk to 90F (32C), slow stirring, stop heat.
- 5) Add rennet solution to milk, gently mix for 25 sec and **stop stirring!** Close lid.
- 6) Wait 5-10 min solid curd to be formed
- 7) Cut curd in pot with knife to “squares” 3x3 cm to the bottom.
- 8) Slowly heat curd to 105F (40C), very slow stirring.
- 9) Wait 5 min and transfer curd from the pot to strainer with skimmer (шумовка). Squeeze curd gently with hands. Place curd into small glass pot/bowl.
- 10) Take about 500 ml whey (use residual), add tablespoon (10g) of kosher salt, mix and heat to 180F (82C)
- 11) Cover curd in the bowl with hot salt solution.
- 12) Gently form a ball from curd by hands, folding and squeezing liquid out. (if too hot you could use gloves). Repeat 5-6 times, each time place a ball back into solution. If necessary, warm in MW in between.
- 13) Place ball(s) into whey at room temp and wait for 15 min
- 14) Take from whey and Serve to eat