



Grape and Granary

Mozzarella- Fast and Easy

Makes about 1 pound



Ingredients

- 1 Gallon Cows Milk- Whole, 2% or 1%
- Lipase Powder (Mild)- optional, for flavor * (this is not vegetarian)
- Liquid Calcium Chloride (for store bought homogenized milk only)
- Citric Acid Powder
- Rennet (Liquid or Tablet)
- Cheese Salt- (non-iodized, flaked salt)

Utensils

- 2 Gal or Larger Stock Pot
- Thermometer
- Slotted Spoon
- Microwavable bowl (s)

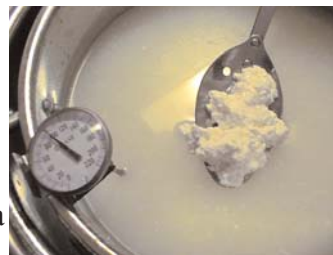
1) Add 1/2 tsp liquid rennet or 1/2 tablet (crushed) rennet to 1/4 cup cool dechlorinated water. Put aside for later use.

2) Pour one gallon of cows milk into your stock pot. If you are using store bought milk (homogenized milk), add 1/2 tsp liquid calcium chloride. Stir well. Switch on heat to medium under milk.



3) Sprinkle 2 tsp of citric acid into the milk. Stir well. If you are adding Lipase (adds Italian cheese flavor), add 1/4 tsp of lipase powder now. Slowly raise the temperature to 88 deg F.

4) When milk reaches 88 deg F., add rennet solution. Stir in well. Continue to heat milk slowly until the temperature of the milk reaches 105 deg F.. Turn off the heat.



Curd Forming



Separate the curd

5) You should now have a mass of clumps (curds) floating in a greenish colored liquid (whey). Use your slotted spoon to scoop out the curds and place them in the microwavable bowl. Try to leave as much of the liquid (whey) behind as you can. When you have gotten all of the curds out, press them into a ball. The idea is to squeeze out the liquid (whey) and retain the curds (cheese).

* This recipe can be doubled.

* You can keep your Mozzarella fresh by pouring some cooled whey into your storage container with a little (1/4 tsp) of liquid calcium chloride.

* If you don't have a microwave, add 1/4 cup of salt to your whey. Then heat your whey to 185-190 deg F.. Dip your Mozzarella balls into the whey hot whey using a slotted spoon. This takes the place of microwaving the curds. Dip the balls of curds 3-4 times kneading between dips. The cheese is finished when it is shiny, smooth and pliable.



6) Once you have gotten the curds into a ball and pressed out most of the whey, put the ball into a microwavable bowl and microwave the curds on high for about 45 seconds (the amount of time will vary depending upon the power of your oven). Remove the cheese from the oven and knead the cheese (similar to kneading dough). **BE CAREFUL! THE CURDS WILL BE HOT!** You may want to wear rubber gloves. Sprinkle the cheese with 1-2 tsp of flaked cheese salt. Continue to pour off any liquid and knead the salt into the curds.

7) Once the curds cool down, put the ball back into the microwave and reheat at high power for 20-30 seconds. Remove the cheese from the oven and knead again, pouring off any excess whey.

8) Finally, microwave the curds one more time for 20-30 seconds. Remove the cheese. The cheese should be stretchy at this point. Continue to knead until the cheese is smooth and shiny. Once smooth and shiny, the cheese is ready to eat! You can keep the cheese in a tupperware type container and refridgerate or freeze.



Scoop out the curd



Knead the curd



Microwave the curd



Finished Cheese