

Freshly Made Mozzarella

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Ingredients:

- 1 gal milk
- ¼ cup cold water
- 2 tsp citric acid
- ¼ tablet rennet or ¼ tsp liquid rennet
- 1 to 2 tsp salt (no iodine)

Method:

1. Crush rennet tablet in the cold chlorine free water and stir to dissolve
2. Heat milk in stainless steel pot over med heat with the citric acid to 88° while stirring gently.
3. When milk reaches 88° add rennet solution and heat to 105°, then turn off heat
4. When mass of curds clearly separates from the whey (clear greenish liquid) remove curds and strain pressing gently
5. For best results let hang over night in cheese cloth
6. While still hot put on plastic covered board or table and start stretching (wear rubber gloves) curd may have to be heated if too cool (must be hot to the touch)
7. Stretch until shiny smooth mixture, shape as desired and cool in water

History:

Mozzarella was first made in Italy near Naples from the rich milk of Buffalos. Because it was not made from pasteurized milk and because there was no refrigeration the cheese had a very short shelf-live and seldom left the southern region of Italy near Naples were it was made. As cheese technology, refrigeration and transportation systems developed the cheese spread to other regions of Italy. However to this day it is widely known that the best and most highly prized buffalo mozzarella is still found south of Naples were small factories continue the centuries-old traditions making buffalo mozzarella fresh daily.

No buffalo milk mozzarella is produced in the USA because water buffalo milk is not commercially available here. All buffalo mozzarella sold here is imported from Italy and South America.

Mozzarella ball sizes:

Smallest ~ ciliencine

Medium ~ bocconcini

Large ~ ovelini