



## *Homemade Fresh Mozzarella*



### **Ingredients:**

- 1 gallon COLD whole milk, raw if available (do not use ultra pasteurized)
- 1 ½ tsp citric acid
- 1 cup water
- ½ tsp liquid animal rennet (Cultures for Health)
- ¼ cup water
- 1 TBLS kosher salt

### **Method:**

1. Thoroughly dissolve the citric acid into 1 cup of water.
2. Thoroughly combine the ½ tsp liquid rennet into ¼ cup water
3. Pour the cold milk into a large Dutch oven. Vigorously stir in the citric acid solution.
4. Heat milk over medium low heat to a temperature of exactly 90°F.
5. Immediately remove milk from heat to a counter top, and while continuously stirring while adding in the rennet mixture for EXACTLY 25 SECONDS.
6. Cover and do not disturb for 5 minutes. If it looks fragile, let it sit for another 5 minutes.
7. Slice the curd into 1-2 inch squares.
8. Return to medium low heat, and stir occasionally VERY gently as not to break up the curds.
9. Heat the curds in the whey to exactly 105°F. Remove to the counter top and let it rest for another 5 minutes uncovered.
10. Using a slotted spoon or ladle, remove the curd from the whey into a strainer over a bowl to catch and whey, and drain for 15 seconds or so.
11. Gently squeeze the curd to get the EXCESS whey out and transfer to a bowl.
12. Transfer the whey to a large pot (reserve 1 cup or so to room temperature), add the salt and heat to 180°F.
13. Pour the heated whey over the curd and let set for 15-20 seconds.
14. Put on some gloves or use a paddle and let gravity 'stretch' the curd 4-6 times until smooth. If it does not form, reheat in the whey.
15. Pinch off balls in the size you desire, and place balls into the room temperature reserved whey.

## *Homemade Stracciatella and Burrata*



### **Quick Ingredients:**

- 2 balls mozzarella cheese
- 1 ½ TBLE heavy cream
- Water

### **Quick Method:**

1. Cut one mozzarella cheese ball into cubes. Place in a saucepan along with heavy cream and heat until melted.
2. In a small bowl, add the other ball of mozzarella and enough water to cover the cheese. Cover the bowl with plastic wrap and place in microwave until cheese is soft. Stretch out cheese by hand and fill with the melted cheese mixture. Wrap up into a ball and use to garnish your favorite Italian dish.

### **Fresh Ingredients:**

- 1 Pre-balled fresh mozzarella
- 1 pint heavy cream, room temperature
- Salt to taste

### **Fresh Method:**

1. Pour room temperature heavy cream into a bowl.
2. Pinch a ball of mozzarella, and stretch it thin to about a foot or so.
3. From the top, peel away thin strands of mozzarella and place the strands into the heavy cream.
4. When satisfied you gave enough strands to make the desired number of burrata balls, dice the strands into ¼ - ½ inch segments, and gently mix the stracciatella in the cream well to ensure the mozzarella is sufficiently incorporated.
5. Pinch off a mozzarella ball, and by hand make a round disc. Form a well and place a large dollop of stracciatella into the well, and carefully close the well to form a perfectly round burrata ball. Place to the reserved whey bowl until ready to serve.