

A Recipe from Bechard Family Farm

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Easy Mozzarella

This method of making Mozzarella is so quick and simple. To make a 2 lb. block of cheese, follow the directions below:

1. Mozzarella Cheese is traditionally made from fresh raw milk. Using 2 gallons of fresh milk, add 2-1/2 very level teaspoons of citric acid powder (UPS or other food grade) dissolved in 1/4 cup of cool tap water. Mix it into cool milk for 2 minutes.
2. Heat the milk to 88 degrees F.
3. Add 1/2 teaspoon of liquid rennet or 1 rennet tablet, diluted in 1/4 cup of cool tap water. Stir rennet into milk for 15-20 seconds, then allow the milk to remain still for 20 minutes while it coagulates.
4. Cut the curd into 1/2" to 5/8" cubes. This does NOT have to be exact. After cutting, let curds remain undisturbed for 5 minutes. Then apply low heat and stir gently so as to keep curds separated. The curds will shrink some as the whey is expelled from them in this step. Slowly heat the curds to 108 F within a 15 minute period. Shut off heat and continue to stir for a few more minutes.
5. Drain curds in a colander for 15 minutes after separating them from the whey. You can save the whey for fermented foods, make ricotta cheese, or discard the whey.
6. While the curds are draining, mix 1/2 cup of canning salt (or Real Salt) in 1 gallon of water and heat to 170 degrees.
7. After draining, cut the curd into 1/2" strips and add your curd strips into the hot salt water.
8. Using a **wooden spoon**, begin to stretch the curd in an upward motion. The curd will begin to get stringy and will become plastic-like and shiny. Stretch yours curds for 10 minutes. I use a timer. Then place the curd on a board and knead as you would with bread, shaping it into a ball. The curd will be warm to the touch, and this step is a little bit messy as the curds let go of some of the water. **Have a dish rag handy!**
9. Place cheese in a mold and place container into cold water until cheese is cold and firmly textured. Any food grade plastic such as cottage cheese containers, etc... will make an excellent mold. It is now ready to eat. To store, dry with a paper towel and wrap in saran wrap and refrigerate or freeze. It is delicious to eat and will flow nicely on pizza or lasagna (if you can keep the kids out of it)!

** I have recently made some changes that work well with this recipe.

1. The entire heating process can be done in a sink of hot water, eliminating the need for your range or

the chance of scorching.

2. My wooden spoon is more like a small paddle. After the cheese is out of the water and needing to be kneaded, I have started kneading the hot cheese with the paddle end so not to have to touch the hot cheese with my hands. Still..... ***Have a dish rag handy!***
3. We have started pressing the chunk of cheese out into a rectangular shape and then cutting into 3/4" slices for pieces of snack cheese. I wrap each slice in saran wrap and put them all in a large zip lock bag. It makes a GREAT, healthy, lunch snack to send with your husband or kids.