

Mozzarella Cheese

Ingredients:

1 gallon	Whole milk
1+ ¼ cup	Water (Chlorine free)
1 + ½ tsp	Citric Acid
¼ tablet	Vegetable rennet (purchase rennet from here)
1 tsp	Salt
	Food Thermometer

Method:

1. Dissolve 1 and ½ tsp Citric Acid in 1-cup cold water. And dissolve ¼ tablet Vegetable rennet in ¼ cup water and keep aside.
2. In heavy pot, Add Citric Acid solution in 1-gallon milk and put it on a gas stove. Heat the milk until it reaches 90F mark on the thermometer. Turn off the gas stove.
3. Then add rennet solution. Stir for 30 seconds then cover the pan and wait for 5 minutes.
4. Check the curd, it will look like custard and the whey (greenish water) will be clear. If too soft, let it set for few more minutes.
5. Cut the curd into 1-inch squares with a knife that reaches the bottom of the pot.
6. Then place the container back on the gas stove and heat until it reaches 105F mark on the thermometer while stirring slowly.
7. Turn off the heat and wait for 5 minutes.
8. Filter the curd through colander or cheesecloth. Drain the whey from the curd by pressing gently.
9. Then place the curd in a bowl and heat it in a microwave for 1 minute.
10. Drain excess whey and add 1tsp salt. Knead the curd little and it should be shiny in structure.
11. Place back in a bowl and heat it in microwave for 30 seconds. Then knead into a big ball until it is smooth and shiny.
12. Wrap it in a clear plastic wrap and put it in a refrigerator for few hours. Then shred it.