

30-minute mozzarella cheese

From: *Say Cheese*

ingredients:

- 1 gallon whole milk (not Ultra Pasteurized)
- 1 ¼ cup distilled water (separated into 1 cup & ¼ cup)
- 1 ½ tsp. citric acid
- ¼ tsp. liquid rennet
- 1 tsp. coarse salt
- Large stainless steel pot with lid
- Colander
- Thermometer
- Microwave safe bowl
- Cheese cloth—*optional*
(Can help in removing the excess whey from the curds)
- Spices and herbs—*optional* (a creative way to add flavor to your cheese)

directions:

1. Dissolve 1 ½ tsp. of citric acid into 1 cup of distilled water. Set aside.
2. Dissolve ¼ tsp. liquid rennet into ¼ cup of distilled water. Set aside.
3. Heat gallon of milk on stovetop until reaches 85° F.
4. Add citric acid solution and stir gently until reaches 100° F.
5. Add rennet solution and gently stir until reaches 105° F.
6. Remove from heat and cover with lid. Let stand 10 minutes.
7. Strain the curds (white clumps) from the whey (yellowish liquid).
Remove as much as possible.
8. Place curds in bowl and heat in microwave on high for 1 minute.
Remove and squeeze out whey. Continue to heat in 30 second intervals until it reaches approximately 135° F. Remember to squeeze or knead out whey after each interval.
9. Add salt toward the end of the heating to ensure that the salt stays in the cheese and not the whey.
10. Fold or knead the cheese into a ball. Cut into slices and enjoy.

storage:

Cheese can be stored for up to a week!

get talking!

What types of animals do you think you can make cheese from?



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