

<b>CHEESE</b>	<b>Mozzarella 4</b>	<b>Date made</b>	September 19, 2014
<b>Original Recipe</b>	Pav's "Mozzarella: Traditional Howto"	<b>Date in cave</b>	
<b>Deviations</b>			
<b>Equipment</b>	Full-size 8" deep steam table pan; 22" electric griddle with LPTC temperature controller 1/2" square curd cutter; ladle, stirring spatuala, wisk, heat resistant gloves		
<b>1. Milk / quantity</b>	1 gal. whole cows milk LTP / NH	<b>8. Preparing Curd</b>	
<b>2. Prepare milk</b>	Warm to 90F	Incr. temperature to 104F over 30 min. stirring occ.	
<b>3. Cultures</b>	Thermo C 1/8 tsp.	Let curds settle 15 min. @ 104F	
		Check whey pH: if > than 6.1 wait checking periodicall	
		Drain whey	
<b>4. Ripening time</b>	90 min.	Tilted pan and pilled curd at high end to drain	
		pH meter acting up so tested stretch every 30 min	
		Curds ready to stretch after 4.5 hrs. acidifying	
<b>5. Adds &amp; Coags</b>	Calcium Chloride (1/4 tsp)	<b>9. Stretching and finishing</b>	
	Single strength rennet (1/4 tsp)	Cut curd slab into 1" cubes	
	(dilute both in 1/4 cup cool non-chlorinated water	Placed into 2 qt. 180F water with 1/4 cup salt	
<b>6. Coagulation</b>	floc at 8 min: floc factor 3	Using heat resistant gloves formed curd into ball	
	total coag time 24 min.	Stretched and consolidated re-heating as necessary	
<b>7. Cut curd</b>	Cut into 1/2" cubes; allow to rest 1 5 min	Stretched and rolled into 3 ft long 1 in dia rope	
		Cut into two pieces and braded	

**AFFINAGE:** n/a

**COMMENTS:**

This was the 4th mozz I've attempted and this was the first real success. I learned that the most important thing with a stretched cheese is patience. I'm convinced that most of my failures was being too quick to stretch. My pH meter was acting up so I used Pav's directions on testing stretch with a small piece cut from the slab every so often.