



Mozzarella

Mozzarella is a very tricky cheese to make for most cheesemakers. Following these easy steps we can work through it coming out at the end of the day with some amazing cheese.

- 7 litres of good quality cow's milk, bring to 37°C
- Add 105ml Multiple Strain thermophile TCC starter. I had set this culture the night before as a liquid culture. Stir 1 minute. Cover sit 30 mins
- Add rennet at 1.2 ml rennet, stir 1 minute. Cover sit 30 mins
- Cut curds into 2cm and leave undisturbed for 5 minutes
- Stir slowly over the next 30 minutes.
- Maintain the temperature and stir intermittently for another 40 minutes. Keep the curd large and plump.
- Check the pH at the end of this step and that should be 6.1 – 6.2
- Remove all whey (you could then use this to make ricotta) I used a fine colander over a sterilized bucket to catch the curd
- Put the curd back into the warm bain marie over the water bath and maintain the temperature at 37°C.
- Turn the mat of curds every 15 minutes x 4 times over an hour, drain out any whey. At the end of an hour the pH should be 5.0 – 5.2 and the mat of curd should look like a cooked chicken breast.
- Cut the mat of curd into cubes and mix in a tablespoon of salt
- Have a pot of water ready with 90°C water.
- Test a small piece of curd by dropping it in the water, after a few minutes it should be pliable and start to stretch. If it doesn't stretch then leave it another 15 mins and test again.
- Throw the cubes into the water and maintain the water temperature at 80/90°C. Using a slotted spoon scoop up half the curd and (using rubber gloves) knead the curd into a stretch and knead movement



- The curd should become smooth and pliable. You can take the curd out of the water to do this but dip back into the hot water if it starts to break. Form a neat ball and drop into ice cold water
- Continue with the rest of the curd

Place the balls in the cold water for an hour then store without water in a zip top bag and straight into the fridge. Needs to be consumed within a week or two. Vac seal works well once the cheese has dried out a bit in the fridge.



How to make the liquid starter culture:

Buy small boxes of Ultra Heat Treated milk (UHT) in the supermarket, I use full fat Devondale and they are in 200ml portions or 1 litre and are usually found on the shelf with the rice milk, soy milk etc.

Open the milk and pour into a sterilised jar (boiling water poured all over it will do the trick) and pour the UHT milk into it. Bring the temperature of the milk to 37°C in a water bath, no hotter.

*Add a 1/8th teaspoon of the C (TCC-20) starter culture, let sit for a few minutes then and stir with a sterilised teaspoon until dissolved.

Keep at 37°C for 6 – 8 hours until it thickens slightly like a weak yoghurt. An easiyo thermos will work well or an esky with a hot water bottle or a water bath. If you overheat the milk it will kill the bacteria so just keep an eye on it.

If you don't use it straight away then refrigerate for 24 hours but no longer than 48 hours.

If you don't have UHT milk then bring milk to 90°C and cool to 37°C then follow the steps after *.

It is really quite easy but needs a bit of prep before the cheese is made.