



Mozzarella Traditional

Ingredients & Equipment

- 2 Litre Milk
- Mozzarella Starter
- Rennet
- Cheese Salt
- Syringe
- Cheese Cloth
- Curd Knife & Scoop
- Thermometer
- Stainless Steel Pot

Directions

Step 1 - Heat the Milk

Slowly heat the milk to 40°C in a stainless steel pot.

Step 2 - Add the Culture

Once at temperature, sprinkle the Mozzarella culture over the milk. Let it sit for 1 minute to rehydrate before stirring it in well.

Step 3 - Add the Rennet

Using a syringe, measure 0.4 mL of rennet (0.2 mL per litre of milk) and dilute it in 25 mL of cool boiled water. Mix into the milk thoroughly for 1 minute.

Step 4 - Set the Milk

Cover the pot and allow the milk to set for 30 minutes, maintaining a temperature of 40°C.

Step 5 - Cut the Curds

Cut the curds into 1.5 cm cubes using a curd knife. Let them stand for 5 minutes.

Step 6 - Stir and Heat

Over the next 40 minutes, gently stir the curds using a curd scoop, allowing the temperature to gradually rise to 42°C.

Step 7 - Continue Stirring and Drain

Stir intermittently over the next 1½ hours, then drain off the whey using a cheesecloth-lined colander. Transfer the curds back into the stainless steel pot.

Step 8 - Fuse the Curds

Keep the curds warm at 42–43°C. This will cause them to fuse into a single mass. Flip the curd mass periodically to maintain warmth. Drain whey as needed.

Step 9 - Stretch the Curds

Using the drained whey (or fresh water), heat to 70°C. Carefully place the curd mass into the heated liquid. Using thick gloves, stretch and mould the curds into Mozzarella balls. If the curds are not stretching enough, leave them in the hot liquid longer.

Step 10 - Cool the Mozzarella

Once the desired shape is achieved, place the Mozzarella balls into ice-cold water to set.

Step 11 - Brine the Mozzarella

Make a brine solution by mixing 200 g of cheese salt into 1 litre of warm water. Allow it to cool completely, then submerge the Mozzarella balls in the brine, ensuring they are fully covered. Store in the fridge until ready to use.

Helpful Tips

- Fresh full-fat, non-homogenised milk is recommended for this recipe.
- Mozzarella curds stretch best when the pH is between 5.0 and 5.4.
- Do not add calcium chloride when making mozzarella, as it can negatively affect the texture and reduce the stretchability of the cheese.
- The Mozzarella can last up to 3–4 weeks in the fridge; however, the stretching properties are best within 7 days of making.
- Depending on the milk, process, and other factors, you should get roughly 165 grams of Mozzarella from 1 litre of milk.