

Mad Millie Mozzarella and Bocconcini



True Italian mozzarella is made from water buffalo milk, however there are now many varieties made from cow's milk. Mozzarella is not aged like most cheeses and tastes best when freshly made. The difference between mozzarella and bocconcini is whether you make them into big balls for mozzarella or small balls for bocconcini!

INGREDIENTS

- 4 L (1 US Gal) Full fat, unhomogenised milk
- 2 mL Mad Millie Calcium Chloride
- 2 tsp Citric acid dissolved in 1/4 cup (62 mL) water
- 1 tablet Mad Millie Rennet diluted in 1/4 cup (62 mL) of cool, non-chlorinated water
- Salt to taste

METHOD

1. Pour milk into a pot and add calcium chloride and diluted citric acid.
2. Heat the milk on the stove to 32°C (89°F) while constantly stirring. Once 32°C (89°F) is reached, remove from the heat and stir in the diluted rennet.
3. Allow milk to set into a gel like consistency (25 – 30 mins) before cutting the curd into 3 cm (1 in) cubes.
4. Slowly heat curds to 42°C (108°F) while gently stirring. When firm and springy to touch, transfer them to a cheese cloth lined colander to drain. Save some whey if you wish to store your mozzarella for a few days.
5. Heat a pot of water to 70°C (158°F) and prepare a bowl of ice cold water + 250 g (9 oz) of salt.
6. Submerge a handful of curd on your draining spoon into the hot bowl and leave until the curds melt slightly.

7. Carefully pick up the curd, it will be very hot! Rubber gloves are recommended.
 8. Stretch the curd until it is smooth and flexible. If it is not stretching well submerge on the spoon again and increase the heat of your water.
 9. Fold the stretched curd and stretch again. If you're unsure watch our YouTube video first for tips.
 10. Stretch and fold until the curd is smooth then mould the mozzarella/bocconcini into a ball by pinching at the base to seal.
 11. Plunge the mozzarella/bocconcini ball into the cold, salty bowl for 10 minutes.
- Mozzarella/bocconcini is ready to eat after 10 minutes in the cold salty water. Add extra salt directly to the mozzarella according to taste preferences.
12. Store your mozzarella in the refrigerator for up to 1 week in a solution of 2 cups (500 mL) of left-over whey + 1/8 tsp of citric acid. You can also freeze it in an airtight container for up to 1 month.