

## Mad Millie Burrata



Burrata in Italian means buttered, which perfectly describes this variation of mozzarella, consisting of a mozzarella outer shell filled with a gooey creamy centre. This indulgent cheese can be filled with either a savoury or sweet filling.

### INGREDIENTS

- 4 L (1 US Gal) Full fat, unhomogenised milk
- 2 mL Mad Millie Calcium Chloride
- 2 tsp Mad Millie 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
- 2 Tbsp (30 mL) Cream (at least 40% fat)
- 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. Keep the whey for storage.
5. Heat a pot of water to 70°C (158°F) and prepare a bowl of ice cold water with salt (250 g/ 9 oz).
6. Take 250 g (8.8 oz) of the curd from the colander and break up into very fine pieces. Add the cream and salt until you have a thick, wet filling resembling ricotta. This is your burrata filling.

7. With the remaining curd submerge a handful on your draining spoon into the pot with hot water and leave until the curds melt slightly. Stretch the curd until it is smooth and flexible. If it is not stretching well, increase the heat of your water.
8. Stretch the melted curd into a flat sheet and spoon the desired amount of burrata filling into the centre of the sheet. Gently pull the edges of the stretchy sheet upwards and pinch a knot at the top. NOTE: It's important to work quickly so the curd is still hot enough to seal effectively around the burrata filling.
9. Gently place the burrata into the cold, salty water. It is ready to eat after 10 minutes.
10. Store your burrata 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.