

## Part 1: Quick 30-Minute Mozzarella Recipe

### Ingredients

- 2 litres **unhomogenised whole milk** (cold)
- $\frac{3}{4}$  teaspoon **citric acid powder**
- $\frac{1}{2}$  rennet tablet, dissolved in  $\frac{1}{4}$  cup cool, non-chlorinated water
- $\frac{1}{2}$  cup **cool, boiled and cooled water** (for dissolving citric acid)
- 1 teaspoon **flaky sea salt**

### Step-by-Step Instructions

1. **Acidify the Milk:** Dissolve the citric acid powder into  $\frac{1}{2}$  cup of cool water. Pour this mixture into your cold stainless-steel pot. Pour the milk directly on top and stir well to combine.
2. **Heat the Milk:** Place the pot over medium-low heat. Stir gently until the milk reaches exactly **32°C**.
3. **Add the Rennet:** Remove the pot from the heat source. Give your dissolved rennet liquid a quick final stir, then pour it directly into the warm milk. Stir using an up-and-down motion for **exactly 30 seconds**. Cover the pot and let it sit **completely undisturbed** for 10 to 15 minutes. **Do not even bump it!**
4. **Cut the Curd:** Open the lid. You should see a solid, jelly like curd. Cut the curd into a 2cm grid pattern using a long knife. Return the pot to the stove over low heat. Gently stir the curds until the temperature reaches **40°C**.
5. **Separate the Whey:** Remove from heat. Use your slotted spoon to gently scoop the curds into a colander lined with cheesecloth. Press down softly with your hands to expel the loose whey. Save this liquid whey to make ricotta later!

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## Part 2: Master the Perfect Stretch

Getting a shiny, smooth texture comes down to heat and acidity. If the curd is too cold, it will snap instead of stretching.

### The Hot Water Stretching Method

1. **Heat the Water:** Bring a separate pot of water to **75°C–80°C**. It needs to be hot enough to melt the cheese but not boiling.
2. **Warm the Curd:** Slice your drained curd mass into 2cm cubes. Place them into a heat-proof bowl. Pour the hot water over the curds until they are fully submerged. Let them sit for 2 to 3 minutes to warm up thoroughly.
3. **Test the Melt:** Wearing clean kitchen gloves (the cheese will be very hot), lift a piece of curd out. Gently press it together. It should begin to melt, fuse together, and feel like soft putty.

#### 4. **The Stretch & Fold:**

- Lift the cheese mass up and let gravity pull it down into a long strand.
- Fold it back over on itself.
- Sprinkle your salt over the cheese during this first fold.
- Repeat this stretch-and-fold motion 3 to 4 times. **Do not overwork it.** Over-kneading will squeeze out all the moisture, leaving you with dry, rubbery cheese.

5. **Shape & Shock:** Once the cheese is shiny and perfectly smooth, pull it into balls. Pinch off the top to close the ball and immediately drop it into a bowl of ice-cold water. Let it sit in the ice bath for 15 minutes to firm up and lock in its shape.

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#### Troubleshooting the Stretch

- **Problem:** The cheese is crumbly and snaps when I pull it.
- **Solution:** It is likely too cold. Submerge the cheese back into the 75°C hot water for 30 seconds to reheat the core, then try stretching again.

## Step-by-Step Whey Ricotta Recipe

### Ingredients & Equipment

- **Leftover whey** (freshly strained from your 2L mozzarella batch)
  - 1 to 2 cups of **unhomogenised whole milk** or **heavy cream** (Optional: adding this back to the whey dramatically boosts your final cheese yield and creates a much creamier texture)
  - ¼ cup **white vinegar** or **lemon juice** (as an extra acid kick)
  - A fine-mesh sieve lined with **butter muslin** or double-layered cheesecloth.
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### Cooking Instructions

1. **Combine the Liquids:** Pour your fresh, warm mozzarella whey into a clean stainless-steel pot. If you are using the optional extra milk or cream for a higher yield, stir it in now.
  2. **Heat Slowly:** Place the pot over medium heat. Heat the liquid slowly, stirring occasionally to keep the bottom from scorching. Watch your thermometer closely—you want to bring the temperature up to **90°C–93°C**. Do not let it reach a rolling boil.
  3. **Add the Acid:** As the whey hits 90°C, you will see tiny, cloud-like flecks start to float to the top. Pour your vinegar or lemon juice evenly across the surface. Stir gently *just once* to distribute the acid, then immediately stop stirring.
  4. **Let it Rest:** Turn off the heat. Move the pot to a cool element, cover it with a lid, and let it sit completely undisturbed for **15 to 20 minutes**. A thick layer of fluffy white curds will rise and float to the surface.
  5. **Scoop and Drain:** Use your slotted spoon to gently skim the delicate ricotta curds from the surface and place them into your lined sieve. Let the ricotta drain for **15 minutes** for a soft, spreadable cheese, or up to **1 hour** if you prefer a firmer, drier texture.
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### Three Golden Rules for Whey Ricotta

- **Work Fast:** Make your ricotta immediately after stretching your mozzarella. The fresher and warmer the whey is, the better the final cheese will taste.
- **Never Boil:** If the whey boils, the delicate curds will break apart into tiny particles, making them impossible to catch in your cheesecloth.
- **Do Not Stir After the Acid:** Stirring after adding your vinegar will shatter the fragile curds, leaving you with a cloudy liquid instead of fluffy cheese blocks.