Mozzarella Cheese

Two litres of milk

Add 1 tsp salt and 1 tsp of citric acid dissolved in a small amount of water (~1/4 cup) – use chlorine free water. If you want to use lipase, add ½ tsp as well

Heat to 31ºC, stirring frequently.

Add ½ tsp of rennet diluted in a small amount of water – use chlorine free water.

Stir well for 20 to 30 seconds

Leave undisturbed for 15 to 20 minutes

Cut the curd into ½ inch cubes (approximately)

Very slowly heat to about 40ºC, stirring gently to keep heat evenly distributed. As it heats the curd will get firmer, so slowly form it into a ball using a slotted spoon. This takes 10 to 15 minutes.

Heat a litre or more of water in another pot to between 60ºC and 70ºC

Divide the ball of curd into 2 pieces and transfer them separately to the pot of hot water. The curd is still very soft at this stage but this transfer can be done as soon as the balls will stay together long enough to stay on the spoon during the transfer.

After 20 or 30 secs each ball should be lifted out, one at a time, and stretched and folded over itself 3 or 4 times (like kneading bread) and returned to the water. Gloves are definitely needed for this. After doing this about 3 times the cheese will become more pliable, shinier and very stretchy.

After about the fourth stretch and fold, stretch out and sprinkle about 1 tsp of salt on the cheese and then fold and stretch to distribute the salt. I put it back in the water once more, give another brief stretch and fold and push it into a suitable container to get the shape I want, can be rolled in a ball if desired.

Drop out of the container into a pot of cold water for a couple of minutes to make it keep its shape.

Return each cheese to its container and close with a well fitting lid or cling-wrap and refrigerate. The cheese will stay moist and soft without being covered with any additional liquid.

Delicious eaten immediately or over the next 4 or 5 days.

This method is based on a recipe in Katherine Mowbray's book 'Cutting the Curd'