"MOZZARELLIA"

Very quick and easy stretching pizza cheese

1. To ½ gallon (2 Litres) of milk

   add ½ tsp salt
   1 tsp citric acid
   ¼ tsp lipase (optional) see Suppliers for where to purchase

2. Heat to 89.6°F using a water bath

   then add ½ tsp rennet diluted in ½ tsp water
   (i.e. 2ml rennet in 2ml water)

   Stir well and leave to set for 15 to 20 minutes

3. Once the curd has set - cut the curd with a knife (into cubes),
   Then slowly heat to about 105.8°F.
   Slowly forming the curd into a ball with a slotted spoon
   Gradually it comes together

4. In a smaller pot, heat some water to between 140 – 158°F
   Place the ball of curd, or smaller pieces of this curd, into the hot water to cook and 'stretch' into a 'ball' of the desired consistency.

5. Plunge into cold water – to cool and maintain the shape.

6. The cheese is ready to use immediately or it may be kept in a sealed container in the fridge for a few days.