

Homemade mozzarella



Ingredients:

- 1 l (34 oz) fresh milk
- 1 tsp rennet
- ½ tsp citric acid

Homemade mozzarella preparation steps

Pour the milk and citric acid into the pot and heat to 35 °C (95 °F) to let the milk coagulate. Take down from the heat and stir in the rennet. Leave to rest for about 5-10 minutes to allow the milk to thicken. Cut to cubes with a knife and heat to 40 °C (105 °F) to help the solids separate from whey.

Put the cheese in the Kefirko Cheese Maker mesh basket. Push down with a spoon to help the whey to strain faster. Pour the strained whey back to a pot and heat to 80 °C (175 °F). Take the cheese out of the mesh basket and knead it into a ball. Use the plastic gloves for hygiene and because of the warmth of the hands.

Pour the heated whey into Kefirko Cheese Maker and dip in the mozzarella ball for 30 seconds, using the mesh basket. Mozzarella has to be covered in whey. After 30 seconds take the mozzarella out, stretch it and knead it back to a ball. Then dip it again in heated whey. Repeat this process at least 5 times until it's smooth and stretches properly. If the whey is too cold, heat it up using the pot again

If you can't stretch smoothly the mozzarella ball, you can put it into a microwave for 15 seconds on 700 W then try kneading it again.

To store homemade mozzarella, put it into the mesh basket in the Cheese Maker and pour in the whey to cover the cheese. Keep it in the fridge.

See more cheese recipes [here](#).

Products used to prepare this recipe:



Cheese Maker

[Buy on Kefirko.com](https://kefirko.com)



Kefir Fermenter

[Buy on Kefirko.com](https://www.kefirko.com)