

## MOZZARELLA CHEESE

1 gallon goats milk  
1 ¼ t. citrus acid powder  
¼ t. liquid rennet  
½ c. cool water, divided

Makes 1-1/2 pounds

Place cool milk in pan.

Dissolve citric acid powder in ¼ c. cool water.

Add to milk, stir well.

Heat milk to 88 degrees F.

Mix rennet with ¼ c. cool water.

Stir into milk for 10 seconds.

Allow to sit at 88 degrees F. for 15 minutes to coagulate.

Curd should be firm and break cleanly over finger and whey fills the depression.

Cut into 1" cubes and let rest for 10 minutes at 88 degrees F.

Bring temperature to 108 degrees F. (double boiler method), stirring frequently, don't allow to mat. Curds will shrink.

Keep temperature at 108 degrees F. for 35 minutes. Stir frequently, breaking curds apart with fingers.

Drain into colander for 15 minutes.

If using the whey to heat treat, save the whey, otherwise feed it to children or livestock.

Microwave Method: (easiest and better results)

Break 1 c. curds and add salt to taste (1/2 t. per cup of curd). Heat in microwave for 50 seconds. Remove and work cheese with back of spoon (like kneading). Place back in microwave for 25 seconds. Remove and again work with spoon. Work into soft ball with hands. Cheese should be opaque and shiny. Wrap while still warm and refrigerate. Freezes well.

Whey Method:

Heat whey to 150 degrees F. Place drained curds in whey and work with hands as it melts. Stretch it (really, play with it!). Remove from whey and form into soft ball. Place in prepared brine solution overnight. (Brine solution – 1 c. salt to 1 qt. water. Let dissolve). After removing from brine, wrap and refrigerate.