



Dairy Foods Consulting Westminster Artisan Cheesemaking

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Artisan Cheesemaker

Fresh Mozzarella ~ Direct Acidified

For commercial sale, Mozzarella must be made from pasteurized milk.

For 100 lb. (12 gallons) milk:

After pasteurization (145 °F for 30 min.) cool milk to 88-90 °F.

Add while stirring the milk continuously 40-45 ounces (approx. 4 ounces per gallon) white vinegar to reach pH 5.40-5.50.

Immediately after all of the vinegar has been stirred in

Add 9 ml of single strength US standardized rennet.

The curd will form in 1-2 minutes and be ready to cut in 5 more minutes. Check the curd firmness to determine the optimum time to cut. It should be similar to the firmness of curd for Tomme, Gouda, or Cheddar.

Cut the curd into hazelnut-sized pieces. Rest curd in whey for 5 min.. Stir curds briefly in the whey, about 5-10 min to firm the curds slightly.

Settle curds under the whey for 5 minutes and move the curds to the back end of the vat.

Drain off whey and cut the pack of curds into cakes. Keep the cakes warm and allow most of the free whey to drain off. The curd can then be stretched in 170-180 F water. If you want to store the curd it can be placed in cold water and chilled. The water can then be drained off and the curd cakes can be packed in plastic bags or buckets and stored at 38 F or less. The curd can be kept cold for up to 7 days before stretching. It can also be frozen.

When it is time to stretch and mold the curd:

Slice curds into thin strips or break into small pieces. Place 2.5 lb. curds in a bowl.

Add 1 gallon 170-180 F water mixed with 3 oz. salt.

Alternatively the curd can be stretched in 170-180 F water without the salt and the finished pieces (approx. 8 ounces) can be brined for 10 minutes after they are chilled in cold water.

Stretch curds in the hot water so that they stick together into a mass and then knead this into a smooth "dough." Pull the dough into a rope and mold into balls, braids or pear shapes or whatever.

Put the finished cheese into cold water until firm. Wrap in film, vacuum package or store in a "pickle." The cheese can also be smoked and packaged dry only. Dry the cheese in a refrigerator for 2-3 hours before smoking to obtain a browner rind.

The pickle is composed of 1-gallon distilled water, 2 oz. salt, 1 tbsp (15 ml) Calcium chloride (30%) solution, and 1 ml lactic acid or 1 teaspoon vinegar. A pickle can also be made from the whey saved from cheesemaking, 2 oz. salt, and 15 ml Calcium chloride. The cheese will keep for 21 days in vacuum, 14 days in film, and 5-10 days in the pickle. The higher the fat content relative to the protein in the milk the shorter is the shelf life in the pickle. 7 days is an average.