

7U Ranch, LLC

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~Raw Milk Mozzarella~

You will need...

- 1~ gallon raw, pasture-fed milk
- 1 1/4 tsp ~ citric acid
- 1/4 tablet OR 1/4 tsp ~ rennet
water
- 4 Tbsp. Sea salt (this can be adjusted to taste)

Place one bowl of water in refrigerator and one bowl of water in freezer

- 1) Skim cream from milk and place in refrigerator.
- 2) Thoroughly mix citric acid with 1 cup cool water until dissolved and pour into a stainless steel pot.
- 3) Quickly pour raw milk into mixture and stir well.
- 4) Heat milk to 88 degrees
- 5) mix rennet with 1/4 cup cool water. Slowly pour into milk while stirring quickly. Stir for about 30 seconds
- 6) Cover and let sit until firm. (About 10 minutes). Allow to sit longer if too runny.
- 7) Cut curd (see video)
- 8) slowly heat to 110 degrees while gently stirring. (Gently pull curds up from bottom to prevent them from getting too hot)
- 9) Allow whey to separate from the curd. Pour off whey until you have a ball of curds. Squeeze some, being careful to leave some whey for moisture.
- 10) cut curds into 1 inch cubes and stretch.

To Stretch: Heat about a quart of water with sea salt to 185 degrees. (No hotter). Add curd and allow to set about 30 seconds.

Using fork or spoon, lift curd out of pot and allow to fall and stretch slowly. Continue until all cubes are stretched into a ball. Form ball and place into refrigerated water for 5 minutes. Then, place in water from freezer for 15 minutes. Store in Refrigerator and enjoy!