**Making 30 Minute Mozzarella Cheese**

**Ingredients:**

1 1/2 level teaspoons citric acid dissolved in 1/2 cup cool water  
4 Liters pasteurized whole milk (raw milk from a safe source may even be used)  
1/4 teaspoon liquid Rennet (or 1/4 rennet tablet) diluted in 1/4 cup cool, unchlorinated water  
1 teaspoon cheese salt (optional)

**Directions:**

1. Gently bring the milk up to 55 degrees F (12.8 C) in a large, stainless steel pot. While stirring, add the citric acid solution to the milk at 55 degrees F and mix thoroughly. Note: You may use skim milk, but the yield will be lower and the cheese will be drier.

2. Heat the milk to 90 degrees F (32 C) over medium-low heat, stirring constantly. Remove the pot from the heat and gently stir in the diluted rennet with an up-and-down motion for 30 seconds. Cover the pot and leave undisturbed for five minutes.

3. Check the curd. It should look like custard, with a clear separation between the curd and why. (If the curd is too soft or the whey is too milky, let set for a few more minutes.) Cut the curd with a knife that reaches all the way to the bottom of your pot.

4. Place the pot back on the stove and heat the curds to 105F (40.6), gently moving the curds around with your spoon. Remove from heat and continue to stir slowly for 2 to 5 minutes. (Stirring for 5 minutes will result in firmer cheese.)

5. Scoop out the curds with a slotted spoon and put into a microwaveable bowl. Press the curds gently with your hands, pouring off as much whey as possible.

6. Microwave the curds on high for 1 minute. ***(\*\*\*If you do not have a microwave, see directions below the string cheese photo.)*** Drain off all excess whey. Gently fold the cheese over and over (as in kneading bread) with your hands or a spoon. This distributes the heat evenly throughout the cheese, which will not stretch until it is too hot to touch (145F, 63C inside the curd). Rubber kitchen gloves are very handy at this stage.

7. Microwave two more times for 30 seconds each; add salt to taste after the second time. Drain any excess whey. After each heating, knead again to distribute the heat.

8. Knead quickly until it is smooth and elastic. When the cheese stretches like taffy, it’s done. If the curds break instead of stretch, they are too cool and need to be reheated.

9. When the cheese is smooth and shiny, roll it into small balls and eat while warm. Or place them in a bowl of ice water for half an hour to bring the inside temperature down rapidly; this will produce a consistent smooth texture throughout the cheese. Although best eaten fresh, it can be stored in the refrigerator at this point.

Note: If you are using store-bought milk, and your curds turn into the consistency of ricotta cheese and will not come together, switch brands of milk. It may have been heated at the factory at too high a temperature.

***\*\*\*If you do not have a microwave:***

After step 5, heat the reserved whey on the stove top to at least 175F (80C). Add 1/4 cup of cheese salt to the whey (you could probably substitute kosher salt, but cheese salt is best). Shape the curd into one or more balls, put them in a ladle or strainer, and dip them into the hot whey for several seconds. Knead the curd with spoons or gloved hands between each dip and repeat this process several times until the curd is smooth and pliable. Please be careful! This is really hot, and working with more liquid increase the risk of getting splashed!

From “30 Minutes Mozzarella Cheese” recipe from Ricki Carrol’s book “[Home Cheese Making](http://www.amazon.com/gp/product/1580174647/ref=as_li_tf_tl?ie=UTF8&tag=commosensehom-20&linkCode=as2&camp=1789&creative=9325&creativeASIN=1580174647%22%3eHome%20Cheese%20Making:%20Recipes%20for%2075%20Delicious%20Cheeses%3c/a%3e%3cimg%20src=%22http://www.assoc-amazon.com/e/ir?t=commosensehom-20&l=as2&o=1&a=1580174647%22%20width=%221%22%20height=%221%22%20border=%220%22%20alt=%22%22%20style=%22border:none%20!important;%20margin:0px%20!important;%22%20/)“. -------http://www.cheesemaking.com/howtomakemozzarellacheese.html-----

**Recipe for Cottage Cheese**

**Ingredients:**

* 2 pints (1200 ml) semi-skimmed or skimmed milk
* 2 tablespoons (30 ml) lemon juice or white vinegar
* Pinch of salt

**Method:**

* Pour the milk into the saucepan.
* Heat on oven until it is very hot, but do not boil, stirring occasionally with a wooden spoon.
* Allow to cool for a couple of minutes.
* Add 2 tablespoons (30 ml) of lemon juice or vinegar.
* Stir and watch the hot milk separate into the curds and whey.
* Allow to cool further.
* Pour the curds and whey through a sieve to catch the curds.
* Discard the whey or use it instead of water in bread making, or for any recipe calling for sour milk or buttermilk.
* Transfer the curds into a small bowl and add a pinch of salt.

**Optional Extras to your Cottage Cheese:**

* Add a tablespoon of double-cream to the curds for a richer consistency.

Recipe from -----http://www.allotment.org.uk/allotment\_foods/cheese-making/making-cottage-curd-cheese.php