

It's not difficult to make your own Fresh Mozzarella Cheese??

Ingredients:

Sea Salt
2 gallons water
1 lb. Fresh Mozzarella Curd
1 cup finely chopped Basil
1 cup roasted Garlic

Directions:

Add water to a lg. stock pot with enough salt until it tastes like "the sea". Heat to about 125 degrees or until the temperature of hot bath water. Place a colander in the water and crumble in the cheese curd. Stir with a wooden spoon until mixture starts to pull, and pull until it begins to hold its shape. (you can use your hands) It's like pulling taffy...don't over pull. If cheese hardens too soon, dip back in the water and repeat the process.

Place the cheese in an ice bath. You can store in salted water or roll in plastic wrap. To add flavors, rub your hands with your choice of herbs and garlic and work into the cheese during the pulling process.

You won't believe the difference in taste!

