

Mozzarella

4 litres raw or un-homogenised milk

1.5 tsp citric acid

4 Tbs water

¼ tsp Liquid Rennet

4 Tbs Salt

Place the milk in your pot

Dissolve the citric acid in the water and put into your cold milk

Heat the milk to 35 degrees Celcius

Add rennet and stir gently and briefly

Leave for a few minutes to form a “milk Gel”

While you are waiting, fill an electric jug with water and boil for later use

Cut the curd into 2-3 cm cubes

Syneresis will occur – this is when the liquid leaves the curd. Leave for 1 minute

The curds are fragile, so be gentle with your curd as you make horizontal cuts

Cut, lift and move the curds for several minutes

When all the curds are cut and moving well in the pot turn on the heat and raise the temperature to 38 degrees celcius

Keep gently stirring

After 8-10 minutes the curds will be smaller and harder.

Sieve the curds and drain the whey – ensure you keep the whey

When they are drained put onto a board with a towel under it (to catch any moisture)

Put the whey in your pot and heat to 75 degrees Celcius

Slice the curd into 3cm wide strips and put into a bowl with hot whey

Allow to warm through and begin to stretch

Sour Cream

1 litre Cream

1/64 mesophilic starter or 1 Tbs Cultured buttermilk

Put the cream and starter into a 1 litre jar and leave for 48 hours, covered with muslin.

At 48 hours, refrigerate for a further 24 hours.

Cultured Butter

1 litre of cultured Sour Cream

¼ Tsp Salt

Place the sour cream mixture into your food processor and until you see the fat separating from the inoculated cream and there is a large globule of congealed fat.

Using a colander, separate the buttermilk from the butter

Place the butter into a bowl of ice and water.

Knead the butter with butter paddles to release any further buttermilk

Put onto a board and knead in the salt. Add more to taste.