

## Making Tasty Mozzarella

Le ricette di cucina di Mickey Vergara



### **Ingredienti**

1 1/2 pounds of Curd  
1/3 cup coarse salt  
Water

### **Come Fare**

Use heavy rubber gloves.

Cut the curd into 1/2 - 3/4 inch cubes.

Bring to room temperature and add 1/3 cup of coarse salt.

Stir well in a stainless steel bowl, add water (water should be 168 – 170 ° F) to cover curd by an inch and stir for approximately 1 1/2 minutes.

Pour out half of the water and replace with 168 – 170 ° F water wearing rubber gloves.

Gently roll the curd pieces into a ball.

When they are all together, place the handle of a wooden spoon under the middle of the bottom of the ball and lift. It should stretch by its own weight. You may have to help it with your free hand. The aim is to get rid of the lumps and have a smooth texture.

Put it back in the water momentarily and stretch again, paying special attention to the rough spots. Don't stretch more than twice, it will get rubbery.

Place on a smooth surface and cut into thirds for 1 1/2 pounds.

Gently fold it into a ball. Try not to break the surface, squeezing the ends into a knob at the top.

Place in cold water, it can be eaten immediately or kept in the water for the next day. After the second day, refrigerate (in water).

If you want to eat it, be sure to bring it back to room temperature. It can also be used for cooking.

**Buon Appetito!**

Please send recipes, comments and suggestions to

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