

How to Make MOZARELLA CHEESE

Mozzarella cheese belongs to the so-called "pasta filata" or spun curd family. This soft unripened cheese is traditionally made from high-fat buffalo milk. When young, it is eaten as table cheese. It is also best used as toppings for pizza pie, baked macaroni and lasagna.

Ingredients

- 10 kgs. raw milk
- 1/2 cup coagulant (or rennet)*
- 1/2 kilo rock salt
- 1/2 cup starter culture*
(*S. thermophilus*/ *L. bulgaricus*)

Materials Needed

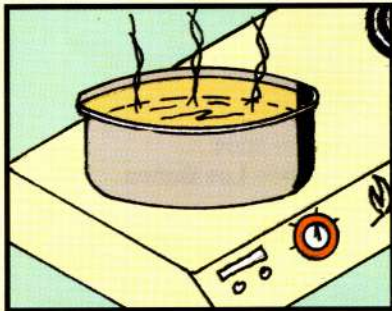
- thermometer
- casserole
- wooden spoon
- cheese cloth
- knife
- basin
- stove
- chopping board

**** Rennet and starter culture are available at the Dairy Training and Research Institute at UPLB.***

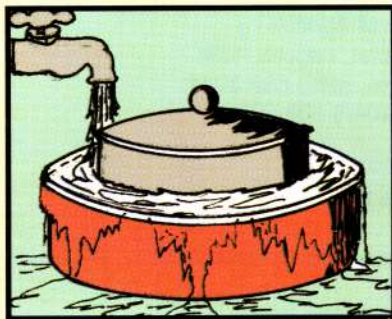
Storage recommendation:

It is wise to store the cheese in a refrigerator covered with polyethylene or foil for at most two weeks. It can be stored in the freezer for 3 to 4 months but should be allowed to reach room temperature before use to ensure full flavor.

PROCEDURE



1. Pasteurize the cow's or carabao's milk by heating it at 72.5 °C for 15 seconds or at 65 °C for 30 minutes.

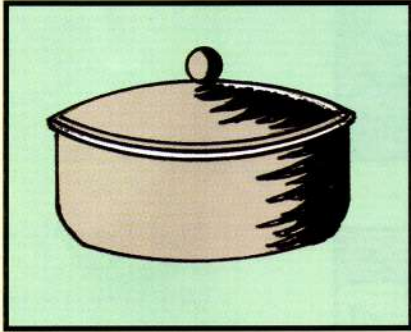


2. Cool the milk until the temperature reaches 32 °C.



3. Add the starter culture*.

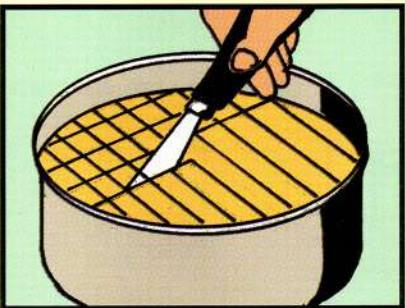
* Starter culture is available at the Dairy Training and Research Institute at UPLB.



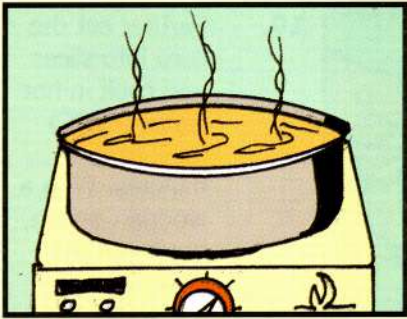
4. Leave the cheesemilk undisturbed for at least 30 minutes. This will allow the cheesemilk to ripen as a result of the action of the starter.



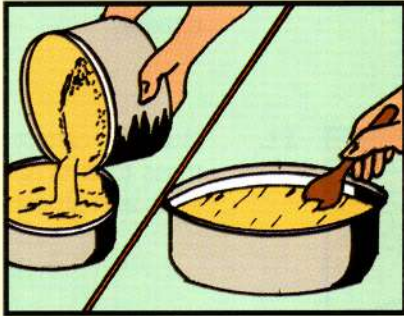
5. When the temperature reaches 40 °C, add the coagulant or rennet extract and leave undisturbed for 30 minutes.



6. Cut the resulting coagulum or curd into cubes and gently stir for 15 minutes.



7. Slowly heat the curd until the temperature reaches 39 °C. The action of the heat will slowly shrink the curd and make it firmer.



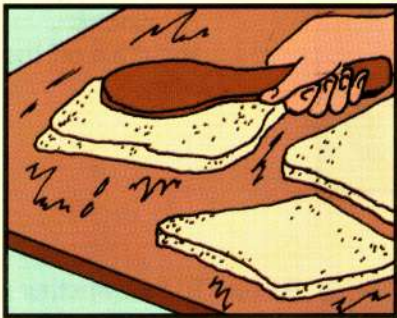
8. Drain the whey off the curd. Turn the curd mass over every 20 minutes and drain off the whey.



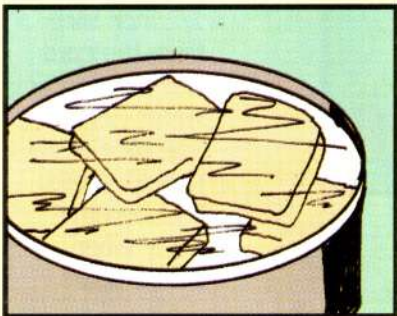
9. To test whether the curd mass is ready for cooking, cut a 1/2 inch slice from the curd and place in hot water (74 °C). The slice of curd should stretch and become shiny when pulled apart.



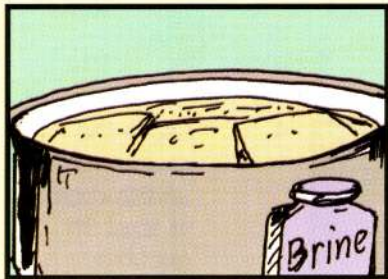
- 10.** Further cut the curd into slices and cook in hot water (82 °C) for 2 to 3 minutes. With a wooden spoon, press out the whey into the hot water. Do this until the shape of cubes hold together into a ball of cheese.



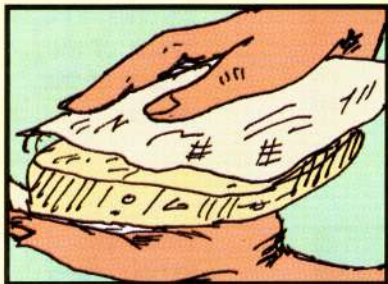
- 11.** Mold the cheese mass to desired sizes and shapes.



- 12.** Place the cheese in a basin of chilled water to firm.



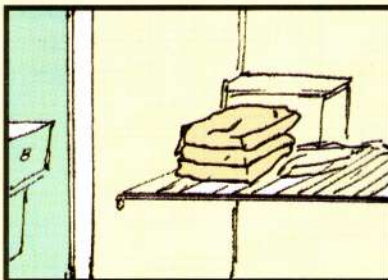
13. Soak the cheese in brine solution* for 1 hour.



14. Wipe the surface of the cheese with a dry cheese cloth.



15. Pack the cheese in self-sealing bags/ vacuum packs.



16. Cheese will keep two weeks in a refrigerator, or more than two months in a freezer.

* **Brine solution: 1/2 kilo salt dissolved in 2 1/2 kgs. of water**



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