

The Ultimate DIY Kitchen Project: Fresh, Creamy Homemade Mozzarella Cheese

Just milk, citric acid, rennet, and salt.



HOMEMADE MOZZARELLA CHEESE

You Will Need
- 8 cups of whole milk
- 7 tbsp of white vinegar (or lemon juice)
- 1/2 cup of salt

TIME
10 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 gallon whole milk (avoid ultra-pasteurized)
- 1 1/2 teaspoons citric acid, dissolved in 1/4 cup water
- 1/4 teaspoon liquid rennet, diluted in 1/4 cup water
- 1 teaspoon kosher salt

DIRECTIONS

- 1. Warm the Milk:** I pour the milk into a large pot and stir in the dissolved citric acid. I gently heat it over medium heat until it reaches 90°F, stirring occasionally.
- 2. Add the Rennet:** I remove the pot from the heat and stir in the diluted rennet using gentle up-and-down motions. Then I let the milk sit undisturbed for 5-10 minutes until it sets and forms a soft curd.
- 3. Cut and Heat the Curd:** Using a long knife, I cut the curd into small cubes. I return the pot to low heat and slowly warm the curds to 105°F while gently stirring.
- 4. Drain and Separate:** I scoop out the curds with a slotted spoon and transfer them to a microwave-safe bowl, draining off excess whey.
- 5. Microwave and Stretch:** I microwave the curds for 1 minute, then drain off more whey and knead the curds like dough. I repeat microwaving for 30-second intervals until the cheese is hot, smooth, and stretchy.
- 6. Add Salt and Shape:** I sprinkle in the salt, fold, and stretch until glossy and elastic. Then I shape the mozzarella into balls or logs, place them in a bowl of ice water to set, and refrigerate.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-diy-kitchen-project-fresh-creamy-homemade-mozzarella-cheese/>