TASK: Homemade Mozzarella Cheese

STANDARD & ELEMENT

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| **HOSP-CAII-4** |
| **Discuss and practice Garde Manger.** |

4.5 Prepare fresh cheeses such as mozzarella and ricotta and use in a recipe.

1. Review instruction on how to prepare fresh Mozzarella using instructions from:
   1. <http://thriftytstreasures.com/2014/02/make-homemade-mozzarella-cheese/>
2. Collect from Chef McCarthy:
   1. 1 1/2 teaspoon [citric acid powder](http://www.amazon.com/gp/product/B007CRHD4U/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B007CRHD4U&linkCode=as2&tag=thriftytstreasures-201)
   2. 1/4 tablet [vegetable rennet](http://www.amazon.com/gp/product/B0064OLJP6/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B0064OLJP6&linkCode=as2&tag=thriftytstreasures-20)
   3. 1 teaspoon [cheese salt](http://www.amazon.com/gp/product/B008EKF5M6/ref=as_li_ss_tl?ie=UTF8&camp=1789&creative=390957&creativeASIN=B008EKF5M6&linkCode=as2&tag=thriftytstreasures-20)
3. NOTE: You will need to purchase one gallon of whole milk in order to make this recipe
4. Following all directions carefully, make your mozzarella.
5. Take pictures of your mozzarella, and of any stages along the way that you find interesting (or frustrating!)
6. Start a thread on the class discussion page. Upload and post your photos, and provide commentary on your experience on making fresh mozzarella.
7. You must comment and post to three other classmates’ threads. Please provide thoughtful feedback and commentary. Posting something like, “nice mozzarella Dude!”, or “Your mozzarella is super cute!” would not be considered helpful feedback. ☺
8. BONUS: Upload a picture of the dish that you used your mozzarella in.