

Mozarella Cheese on Sasasunakku

4 litres (8 pints) whole milk

2 ml calcium chloride

2 teaspoons citric acid diluted in 60 ml cooled boiled water (important so the chlorine doesn't damage the rennet I think)

1/2 tablet of rennet diluted in 60 ml cooled boiled water

2 tablespoons table salt

Surgical gloves

Put the milk in a large pot and add the calcium chloride.

Heat the milk to 13 degrees celsius (55 fahrenheit) and add the citric acid.

Heat the milk to 32 degrees celsius (90 fahrenheit), stirring constantly to ensure the milk doesn't stick on the bottom. Turn off the heat and add the rennet.

Put the lid on and allow to set for half an hour or until it cuts like silken tofu when sliced into.

Using a long knife, cut the curd into 2 cm (1 inch) cubes by slicing first lengthways, then widthways and finally horizontally (don't worry if it's sort of on an angle).

Heat the curds and whey to 42 degrees celsius (107 fahrenheit).

Line a sieve or colander with the cheesecloth and place in the sink or a bowl to catch the liquid unless you don't mind it dripping all over the bench and drain for 5 minutes.

You can use the whey left in the pot for smoothies, to make ricotta or to water the garden (when cooled!) if you like, or discard.

Meanwhile, wash out the pot and bring 2 litres (4 pints) of water to a heat that you can stand to put your hand in for about 5 seconds and dissolve the salt into water in a large bowl, and add plenty of ice.

Put the gloves on.

When the curds are drained, take a handful and put it into the hot water for a few seconds until it comes together.

Stretch it out as far as you can between your hands, then fold over.

Repeat a few times, heating between each stretch.

When it looks satiny and stretches 15 or so cm (6 inches) without breaking (it depends on how much curd you are using), form into a ball by pushing the cheese over your thumb with the cupped fingers of your other hand.

Finally, heat again and smooth out any lumps and drop into the iced water.

When you use the cheese, tear it rather than cut it so it will better absorb the flavours around it.