HOMEMADE RICOTTA & FRESH MOZZARELLA CHEESE GUIDE

The Chemistry of Curd Coagulation | Acid vs Rennet Precipitation | 30-Minute Stretched Curd Mastery

CRITICAL MILK RULE: NEVER USE ULTRA-PASTEURIZED (UHT) MILK | HIGH HEAT DENATURES WHEY PROTEINS PREVENTING CURD FORMATION

WHOLE MILK RICOTTA PROTOCOL (ACID COAGULATION)

Formula Ingredients:
1 gallon whole milk (not UHT) + 1 cup heavy cream + 1 tsp kosher salt + 1/3 cup fresh lemon juice or distilled vinegar.

1. Heat to Exactly 200 F:
In heavy stainless steel pot, slowly heat milk, cream, and salt to 200 F (93 C) over medium heat, stirring occasionally to prevent scorching.

2. Acid Stir & Curd Rest:
Remove from heat. Gently stir in lemon juice for 10 seconds. Stop stirring immediately. Let rest undisturbed for 15-20 minutes as curds separate from yellow whey.

3. Gentle Cheesecloth Ladling:
Ladle curds with slotted spoon into a colander lined with double damp cheesecloth. Drain 15 mins for spreadable ricotta, 45 mins for firm ricotta.

30-MINUTE MOZZARELLA (RENNET STRETCHED CURD)

Formula Ingredients:
1 gallon pasteurized whole milk + 1.5 tsp citric acid dissolved in 1 cup water + 1/4 tsp liquid animal/vegetable rennet in 1/4 cup water.

1. Citric Acid & Heat to 90 F:
Stir citric acid solution into cold milk. Heat gently to 90 F (32 C). Remove from heat; stir in rennet for 30 seconds. Cover and rest 10 minutes.

2. Cut the Curd (1-Inch Grid):
The curd should look like glossy custard. Slice into 1-inch checkerboard squares. Heat pot back to 105 F, gently stirring curds. Rest 5 mins.

3. The 175 F Water Stretch:
Ladle curds into bowl. Heat whey or salted water to 175 F. Pour over curds. Wearing rubber gloves, fold and stretch like taffy until glossy and smooth. Shape into balls!

MASTER ARTISAN CHEESEMAKING TRIAL LOG (FILLABLE)

Batch / Cheese Type	Milk Brand & Source	Coagulant (Acid/Rennet)	Curd Temp (F)	Yield (oz)	Texture Score