

## Fresh Hand-Stretched Mozzarella

*Yield – 2 mozzarella balls*

1 pound    Mozzarella curds  
64 oz.     water  
3 oz.      salt  
Ice

Bring the water and salt to a boil in a large pot.

Crumble up the mozzarella curd into small pieces. Place curd into a bowl with plenty of room to cover with water and to work the curd with your hands.

Add half of the boiling water to cover the curd.

Create an ice bath with half of the remaining water to cool the mozzarella when finished. Set aside.

Begin to stir the hot curd slowly using a folding technique. The curd will begin to melt together after a couple minutes. At this point, using the spoon, begin to lift the curd out of the water. When the curd begins to look like taffy, it is time to form the balls.

To create the balls, lift the curd out of the water. Wearing gloves to help with the heat, hold the curd and tuck inward into itself, creating a ball the size of a tennis ball. When completed place in ice water so the cheese will hold its shape. You should be able to make two balls.