



Mozzarella

Characteristics:

Mozzarella is belonging to the Pasta filata family of cheeses (soft, plastic-curd cheese) that is made in some parts of Latium and Campania in southern Italy. It originally was made only from buffalo's milk, but now it is made also from cow's milk. It is made in much the same way as Caciocavallo and Scamorze; however, it more nearly resembles Scamorze, as both **Mozzarella** and Scamorze are eaten while fresh, with little or no ripening. It is irregularly spherical in shape and weighs 240 g 8 ounces to 450 g 1 pound. It is used for the most part in cooking.

Curd is white and soft, texture is soft, elastic, moist with typical structure of pulled curd cheese. No gas holes. Flavour and aroma are fresh, slightly salty and acid taste, pleasant. Buffalo milk cheese more piquant and aromatic than cow's milk cheese

The Method of Making:

Buffalo milk or cow's milk or mixed. Fresh milk well filtered of extraneous matter is normally used. Heat treatment of the milk may range from 65,5-75°C 150-167°F. Additives: 3 g 1/10 oz calcium chloride and 10 g 1/3 oz sodium nitrate per 100 litres milk. Starter: 0,05-0,5% thermophilic starter (***Streptococcus thermophilus*** and ***Lactobacillus delbreuckii*** sub-sp. ***bulgaricus***). Temperature 31-32°C 88-90°F, ripen to increase acidity by 0,02%, pH 6.5-6.6 this should take 30-35 min. Add 10-20 ml rennet extract per 100 liters milk.



Curd should be firm to cut in 25-45 min but if cold up to 75 min. Curd should break cleanly. Cut the curd to 1-1,5 cm 2/5-3/5 inch size (walnut size). Then stir to float curd for 5 min. Leave to settle for 30 min.



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Keep warm (some cheesemakers warm whey to 40°C 104°F and pour back onto the curds) while acidity of the curd is achieved, for 3-4h (summertime) and up to 8h (wintertime). Drain whey slowly; pH 6.1-6.2; press curds to make a mat. Cut the curds into 20 cm 8 inches blocks. Wash in cold water and leave to drain.



Curd ripening: pack the curd blocks in cloths and place in cold room at 4-5°C 39-41°F. Acid cheese may need covering with broken ice. Test the curd by stretching test. Place piece of curd (pulling the curd) into hot water at 82°C 180°F. When hot the curd should stretch out to 1 m 40 inches long if the acidity is correct, pH 5.1-5.4



Take the curd out of the cloths and chop the curd into small pieces. immerse the pieces of curd in hot water Sufficient to cover the curd. Temperature 70-82°C 158-180°F in a blender. Leave for a time for the curd to warm. Blend the curd into a smooth long pliable plastic mass. Do not heat the curd to more than 57°C 135°F.



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Shape the cheese into the desired form. You can shape into ball with your hands, or you can put the hot plastic curd into rigid moulds(stainless steel) or shape the cheese to requirements. Cool in cold water for about 1h.



The salt, 0,75%, can be mixed into the plastic curd. Alternatively, immerse the cold, shaped cheese in 16-20% salt brine at 8-10°C 46-50°F for sufficient time (5 min to 24h) to allow 1,6% of salt in the cheese. Brine strength and the size of the cheese dictate the time in brine. Dry off the cheese for an hour after salting in brine.

The cheese is normally eaten fresh but can be stored for a short time at 4°C 39°F. The cheeses are often vacuum packed in PVDC film (moisture and air tight) or in laminated pouches.

My proposal: Smoking of Mozzarella; the cheeses are held in a smoke -charged atmosphere but at comparatively low temperatures, with oak or applewood shavings being allowed smoulder and provide the smoke. Where smoking retains a preservative function, the effect of the process is to bring fat to the surface of the cheese, evaporate moisture and deposit smoke vapours containing phenolic substances; the latter have anti-microbial and anti-oxidant characteristics, and may impart an attractive colour to the cheese. The fat on the surface is also a deterrent to mould growth if the cheese is correctly stored.



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The yield is 13-15 kg 13-15 pounds per 100 kg 100 pounds of cow's milk. Ricotta is often made from the whey.



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