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FRESH PULLED MOZZARELLA

2# FRESH MOZZARELLA CURD

1 GALLON BOILING WATER SALTED (SHOULD TASTE LIKE THE OCEAN)

1 LARGE VESSEL OF ICE WATER

1 MEDIUM SIZED CLEAN STAINLESS STEEL BOWL

1. First crumble curd into Stainless Bowl set aside.
2. Next pour water over the curd. Allow to sit for a minute so that the hot water can start the melting process.
3. Then start to fold curd into it self always bringing the bottom through the middle.
4. Once it has made a ball and is shiny it's time to wrap.
5. After you have wrapped it place it in the vessel of ice water to cool. Will keep refrigerated for about a month sealed. Enjoy :)