Mozzarella Cheese

Ingredients:

- 2 litres milk
- 2 tablespoons salt

Instructions:

1. Heat the milk in your pot until it is 140 degrees F.
2. Turn the heat off and add half a cup of 5 % white vinegar. Add slowly as you stir. Stir for 30 seconds to ensure the vinegar is well distributed. Cover the pot and leave to stand for 5 minutes.
3. After 5 minutes gather your curd into a strainer. Gather the curd to the side of the pot using a spatula until it forms a large ball.
4. Put the ball of cheese into a bowl and fold it onto each other using a spatula.
5. Reheat your whey. Once formed into a ball put it back in the whey for about 30 seconds. Put some hot whey in a ball.
6. Add salt. Put in the cheese and stretch it for 30 seconds. Do not overwork it so that it doesn't get tough.
7. Once stretchy form it into a ball and put it into icy cold water for 5 minutes to cool it down.
8. Wrap it in cling film and store in the fridge for a month.
9. To serve plate it with tomatoes, basil and olive oil.