

Mozzarella Fresco



Brine

- 4 cups of water
- 2 tsp sea salt or kosher salt

Mozzarella

- $\frac{3}{4}$ tsp lactic acid or 1 Tbsp fresh lemon juice
 - $\frac{2}{3}$ cup organic **refined** coconut oil
 - 1 $\frac{1}{3}$ cups plain/unsweetened soymilk or homemade almond milk
 - $\frac{1}{4}$ cup tapioca flour
 - 1 Tbsp Kappa Carrageenan
 - 1 $\frac{1}{4}$ tsp sea salt or kosher salt
1. Combine brine ingredients and chill until very cold
 2. Have all of your ingredients ready so you can work efficiently.
 3. Set the measured lactic acid or fresh lemon juice near your cooking station.
 4. Melt the refined coconut oil either in hot water or a microwave
 5. In a saucepan add the soymilk or almond milk and then whisk in the tapioca flour, kappa carrageenan, and salt over medium-low flame (if gas) or medium-high heat (if electric)
 6. Now whisk in the coconut oil, it will not fully combine until heated.
 7. Set your whisk down and start stirring with a spatula. Stir slowly constantly until it starts to curdle, then stir briskly. The entire cooking time should be around 6 minutes
 8. Once the mixture is thick and the curdles are blended together, add in the Lactic Acid or Fresh Lemon Juice. And stir completely.
 9. Remove from heat and get your brine jars ready.
 10. Using an ice cream scope or a spoon and your finger. Place scoops of the cheese mixture into the cold brine.
 11. Refrigerate until cold

Cheese will keep about two weeks when refrigerated.