



Make Your Own Fresh Mozzarella & Ricotta Cheese

By Diane Whitten

It's Easy to Make Your Own Fresh Ricotta & Mozzarella Cheese

By Diane Whitten, CCE Saratoga Nutrition Educator

Making your own cheese can be easier than you may think, especially these two un-aged cheeses. The easiest and fastest to make is Ricotta, requiring no special ingredients or equipment, other than cheesecloth which can be purchased in any grocery store. To make Mozzarella cheese the specialty ingredient rennet is required which is available through cheese making supply stores.

Instructions for making both of these cheeses can be found in these Cooperative Extension fact sheets:

Cheese Recipes, University of California Cooperative Extension, Master Food Preserver Program, March 2020. Includes both Ricotta and Mozzarella. Accessed on 5-5-21 at <https://ucanr.edu/sites/HumboldtDelNorte/files/329613.pdf>

Making Fresh Mozzarella, Julie Casio, University of Alaska Fairbanks Cooperative Extension Service, August 2015. Accessed on 5-5-21 at <https://ucanr.edu/sites/solanomfp/files/346632.pdf>

Recommended Reading:

Carroll, Ricki. 2002. *Home Cheesemaking*, 3rd edition. North Adams, MA: Storey Publishing, LLC.