



Make Your Own Burrata at Home!

By Chef Bonanno

Equipment Needed

Filling

- 1 large pot to hold 5 quarts of water
- 1 small pot to hold milk and butter (do not use cast-iron or aluminum pot)
- 1 medium bowl for curd
- 1 medium bowl for ice bath
- A pair of scissors and rubber gloves

Burrata

- 1 large pot to hold 4 quarts of water
- 1 medium bowl for curd
- Bowl or container for ice water bath to cool cheese
- 1 medium bowl for ice bath to protect your hands while stretching the curds
- 5-7 nylon strings or plastic wrap string

Ingredients

Filling

- 5 qt water
- ½ C kosher salt
- 2½ lbs mozzarella curd, diced small
- 1½ C heavy cream
- 4 T unsalted butter
- 1 C ricotta
- salt, to taste

Burrata

- 1½ lbs mozzarella curd, diced small
- 3 qt water
- ½ C kosher salt

Slowly heat the curd. Bring water and salt to boil in a large pot. Place diced mozzarella into a bowl, pour in 2 quarts boiling water and keep the curd submerged for 2 to 3 minutes.

Keep heating it. Put on two or three pairs of rubber gloves, and when the curd becomes heated and stretchy, knead it with your hands. Chill your hands in the ice water bath to prepare your hands for handling the hot curds.

Separate the whey. Drain the liquid (whey) into a container and set aside. Pour 2 quarts of hot water into the curd, and knead until the curds begin to melt and smooth out. Drain some of the water and add the remaining hot water. The goal is to gradually heat the curds until pliable. Reserve the whey for storing the finished burrata.

Stretch the curds. Stretch and fold the curds together for another 3 minutes. Do not overwork the curd. The more you work the curds, the firmer they become. After you're happy with the texture, form the curd into a large ball, then cut into four pieces with a scissors.

Form into ovals and chill. Form your first quarter into a small ball, stretch it into a flat oval, and place the oval into ice bath. If it becomes too hard to stretch, add more hot water. When it is pliable again, stretch into an oval shape. Repeat the process with the remainder.

Shred the fresh mozzarella and make the filling. Combine milk and butter in a small pot and place over low heat. Shred the oval mozzarella into a clean bowl, then add warm milk/butter, whey and ricotta into the shredded mozzarella and mix with your hands for 2 to 3 minutes. Season with salt, cover with plastic wrap and refrigerate. Now, burrata construction!

Prepare the pouches. Repeat steps 1-4 with the second batch of mozzarella curd until you have formed a large ball. Cut off a Ping-Pong ball-sized piece with the scissors, stretch into a 6-inch round (like a pizza), and place inside the small soup bowl. We used a mold, but a bowl will work fine.

Stuff with filling. Keep your tying string nearby. Using the ladle, add 6 ounces of the mixture to the middle of the mozzarella and gather the sides up top.

Tie and chill. Gently tie the top with the string like a small purse and place in ice bath, this will help retain the shape. Repeat with the second ball and remainder of the curd/mixture. If the curd begins to tear instead of stretch around the filling, it's too cool. A few seconds in hot water will help. If you are not planning to serve immediately, place them in a small bowl and cover with the remaining whey and refrigerate for up to 5 days.

Serves 6 to 8