

# Klover's Low Carb Bruschetta with Fresh Homemade Mozzarella Cheese Recipe

## Yield:

12 slices (serving size: 1 slice)

## Ingredients for Bruschetta

2 cups cherry tomatoes sliced in half  
2 tablespoons coarsely chopped fresh basil  
1/4 cup onion, minced  
1 clove garlic, minced  
1/2 teaspoon dried oregano  
1/4 teaspoon salt  
1/4 teaspoon pepper  
1/2 pound fresh homemade mozzarella, sliced  
1 tablespoon balsamic vinegar  
1 tablespoon extra-virgin olive oil

## Ingredients for Mozzarella

1 1/4 cup water  
1 1/2 teaspoons citric acid  
1/4 teaspoon liquid rennet  
1 gallon whole milk  
2 teaspoons kosher salt

## Instructions

- Combine 1 cup water with 1 1/2 teaspoons citric acid into a bowl until dissolved. In a separate bowl, combine 1/4 cup water with 1/4 teaspoon liquid rennet.
- Pour 1 gallon whole milk into a large pot. Stir in citric acid mixture and heat over medium-high until it reaches 90 degrees Fahrenheit on an instant-read thermometer. Remove the pot from the heat, stir in the rennet mixture, and continue stirring for 30 seconds. Cover and set aside for 5 minutes.
- The mixture should be set with a gelatin-like texture, and pull away from the sides when you jiggle the pot. If it is still liquid, let sit for another 5 minutes. Once set, use a long knife or large offset spatula to cut the curds: Making sure to reach all the way down, make vertical and horizontal cuts at 1/2 inch intervals across the surface to form a crosshatch pattern.
- Set the pot medium heat and cook, stirring gently every once in a while to avoid breaking up the curds too much, until the curd mixture reaches 105 degrees Fahrenheit. Remove the pot.
- Dip a fine-mesh sieve into the pot and use it to separate the curds from the thin yellowy liquid (the whey). Clump the curds together and drain off as much whey as possible. Discard the whey.
- Bring a second large pot of water to just below boiling, about 185 degrees Fahrenheit. Put the curds in the strainer and lower into the hot water for 2-3 minutes. Wearing food-safe rubber gloves, fold the curds several times, and then check the internal temperature of the curds. If necessary, return the curds to the hot water in order to reach 135 degrees Fahrenheit.
- Sprinkle 2 teaspoons kosher salt over the cheese. Working over the pot of hot water, gently fold the curds over itself, stretching as you fold. If the mozzarella gets cool as you stretch it, return it to the pot of hot water for 10-20 seconds, and then continue. Repeat folding and stretching until the curds become smooth and elastic.
- To finish the mozzarella, shape it by pulling the edges in towards the base to form one large ball. Seal the shape by placing the finished mozzarella ball in a bowl of ice water for 5 minutes. Once set, slice the cheese into 1/4
- Combine tomatoes, basil, onion, garlic, oregano, extra-virgin olive oil, balsamic vinegar, salt, and pepper in small bowl.
- Place Bruschetta on cheese.
- Serve immediately.