**Ricki’s Homemade Cheese Making Kit**

**Making Mozzarella Cheese**



Notes:

* Cheese Tablets need to be kept in the freezer.
* 1%, 2%, and whole milk work best.
* Skim milk will turn out just fine on the day it is made. Once you place it in the refrigerator, it will turn a yellow rubber looking color and it will not taste great.
* If your cheese tastes bland, then you might want to add extra salt. When I made a batch at school I added 2 teaspoons of salt.
* This is a great summer school lesson, 3rd grade and higher, or a fun activity to make at home. ☺