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What's Cookin': Exploring the world of cheese

I have recently been entering into the world of Italian cheeses— specifically mozzarella and burrata.

There are a couple of restaurants around that make fresh mozzarella on site, daily. This piqued my interest and I tried to make fresh mozzarella at home. The process seemed simple enough and there are lots of YouTube videos to help.

I failed dismally.

I think my problem was that I was only able to find junket rennet. Since then, I have mail ordered away for real rennet and I expect my next attempt to be much better— will keep you posted!

In the meantime, I have also become a fan of burrata cheese. This is a fresh mozzarella that is formed into a pouch, and the interior is filled with scraps of mozzarella and cream. When you cut



Lori Gysel & Gerry Kentner

open this little ball of heaven, you'll find a soft, creamy, runny interior that is simply delicious. However, fresh burrata is recommended to be consumed within 24 hours of production—it is considered old and past its prime in 48 hours. So, unless you are buying it from someone who actually makes it, I wouldn't bother, as it won't be the same. If you manage to get your hands on it, serve it on a salad or with toast or something very simple—do not heat it— serve it just as it comes. Have fun and keep cooking!

Fresh Tomato Salad

Serves 3

Ingredients

- 3 leaves red leaf lettuce, washed, patted dry
- 1 ripe red tomato
- 1 ripe yellow tomato
- 1 ripe heirloom tomato (third colour)
- 2 large balls fresh mozzarella or bocconcini, sliced
- good quality olive oil

- good quality balsamic vinegar
- coarse ground salt and pepper
- 2 tsp finely chopped fresh chives



Method

1. On each plate lay a leaf of lettuce.
2. Alternate laying sliced tomato and mozzarella on plates.
3. Drizzle each dish with olive oil and balsamic.
4. Top with salt, pepper and fresh chives.

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