



### **Hand-Pulled Stracciatella from Chef C.J. Jacobson**

2 cups heavy cream  
Kosher salt as needed  
1 pound mozzarella curd, cut into 1-inch pieces  
3 gallons hot water (185 °F)

In a medium bowl, season the heavy cream with salt.

Transfer the curds to a large metal or glass bowl. Gradually ladle the hot water over the curd until it is covered. Let the curd sit until pliable, about 5 minutes.

Using a spatula, lightly press on the curds and form them into one piece of stretchy cheese, being careful not to overwork the mozzarella. The water will get cloudy as the whey is pressed out. As the water cools, pour some of the water out and add more hot water to heat up the cheese. Continue this process until the cheese is elastic.

Make sure you put on rubber gloves since the water is very hot. When the cheese is warm and easy to pull, pinch off a 5-inch piece of the mozzarella and stretch it to about three feet. Pinch the ends of cheese together to form a loop and then fold the loop in half. Using two hands, begin pulling from the center of the stretched cheese to create long "strings."

Note: I found that I could stretch shorter thin strings of cheese easier than trying to make them three feet long.

Transfer the cheese “strings” to the seasoned cream and repeat with the remaining mozzarella curd, adding more hot water as needed.

Place all cheese “strings” into the cream and let sit in the refrigerator for at least three hours.

**Yield:** about 4 cups

### **Recipes from Chef C.J. Jacobson**

See: <http://www.foodandwine.com/chefs/how-make-stracciatella-top-chef>

*Notes:*

- Use the best heavy cream you can buy for this recipe: The cream is what gives the stracciatella its amazing flavor and texture.
- The stracciatella can be refrigerated for up to four days.
- Mozzarella curd can be purchased at most specialty cheese shops, local dairies and online at Di Bruno Bros.

### **Ideas for serving:**

- Serve with sliced heirloom tomatoes and a pile of fresh herbs. Drizzle with extra-virgin olive oil and flaky sea salt.
- Use as a bed for roasted vegetables like romanesco or carrots and then drizzle with honey and sprinkle with sea salt.
- Dollop on grilled asparagus, then garnish with olive oil, lemon zest, toasted almonds and flaky sea salt.
- Smear on grilled bread and top with fresh figs and olive oil.
- Dollop on pasta with bolognese

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**About the Recipe:** It really isn’t hard to make once you find the mozzarella curd. You simply boil the water and soften the cheese, Then enjoy the fun of stretching little pieces of curd into thin spaghetti strands or make them as thick as you like. After soaking them in heavy cream, you will have a delicious cheese that is just like the inside of a burrata cheese ball. Oh, so creamy and delicious!