



Plastic Milk



Things you will need:

- Milk
- Pan and Stove
- 4 tsp White vinegar
- Heat resistant cup
- Spoon
- Kitchen towel
- Sieve

Instructions:

Heat up the milk on the stove until steaming hot. Put the white vinegar in the cup. Then add the hot milk and you should see it start to curdle. Slowly mix them together with a spoon. Then pour the mixture through a sieve so you are just left with the curds. Use the paper to soak up any remaining liquid. Knead the curds into a ball. What you now have is casein plastic which can shape into whatever you want. Leave it 48 hours to dry and then it will go hard like plastic.

The science behind it:

When the protein in the milk mixes with the acid in the vinegar it creates a substance called casein.