



CHEESE

Fromage Blanc & Chèvre



TIPS, TRICKS, AND EVERYTHING
YOU NEED TO MAKE IT YOURS!

WHAT YOU NEED

Ingredients

- 1 packet starter culture
store extras in the freezer
- Fresh raw or pasteurized milk
(avoid ultra-pasteurized or UHT milk)
- Cheese salt
(if freezing your cheese)

Equipment

- Non-aluminum mixing utensil
- Stainless steel pot with lid
(avoid aluminum)
- Thermometer
- Tight-weave towel or butter muslin
- Colander and bowl

MAKING CHEESE

1. Over low heat, slowly heat 1-4 quarts of fresh milk to 86°F, and then remove the milk from the heat. The milk should be heated no faster than a rate of 1°F per minute. This can take 30-40 minutes for a gallon.
2. Add 1 packet of starter and mix thoroughly, using an up-and-down motion rather than a stirring motion. Do not mix longer than 15 seconds.
3. Cover the pot with its lid and culture in a warm spot, 72-77°F for 12 hours.
4. After 12 hours the culture should be set. Some whey separation is normal.

MAKING CHEESE

5. Place a colander in a bowl and line the colander with a tight-weave dishtowel or double layer of butter muslin. Spoon in the curds, and then gather up the corners of the cloth and tie the ends together to make a bag.
6. Hang the cloth filled with cheese over a bowl to drain the whey for 6-12 hours at 72-77°F.



**PRO
TIP!**

The amount of time you drain the whey depends on how firm you want your cheese to be. The longer it hangs and drains, the firmer it will be.

7. Store the cheese in a closed container in the refrigerator for up to a week. To freeze it, remove as much whey as possible and salt your cheese well using cheese salt before freezing.