



CREAM CHEESE



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 cream or whole milk
(avoid ultra-pasteurized or UHT dairy)
- Cheese salt
(if freezing your cheese)

Equipment

- Large stainless steel pot with lid
(avoid aluminum)
- Non-aluminum mixing utensil
(stainless steel is OK)
- Thermometer
- Tight-weave towel or butter muslin
- Colander
- Bowl

MAKING CREAM CHEESE

1. Over low heat, slowly heat 1-4 quarts of fresh milk, cream, or a combination 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 cream cheese 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 a lid and culture in a warm spot for 12 hours at 72-77°F.

MAKING CREAM CHEESE

4. After 12 hours the cream cheese should be set. 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.
5. Hang the cloth filled with cream cheese over a bowl to drain the whey for 6-12 hours at 72-77°F.
6. Knead salt into the cheese to flavor it.
7. Store the cream 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.