



# FETA CHEESE

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

# WHAT YOU NEED

## Ingredients

- 1 packet of feta starter culture  
store extras in the freezer
- Fresh raw or pasteurized goat milk  
(avoid ultra-pasteurized or UHT milk)
- Water free of chlorine and fluoride  
(bottled spring water)
- Rennet, liquid or tablets
- Non-iodized salt

## Equipment

- Stainless steel pot with lid •
- Long knife •
- Spoon, wood or plastic •  
(avoid reactive metals)
- Tight-weave towel or butter muslin •
- Colander and bowl •
- Large jar for storing cheese •

## MAKING CHEESE

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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 feta starter and mix thoroughly. Then, allow the milk to sit undisturbed for 1 hour at room temperature, 72-77°F.
3. Dilute ½ tsp. liquid rennet or ½ tablet in ¼ cup cool water. Mix it into the milk with an up-and-down motion just until incorporated.
4. Cover the pot with a lid and culture in a warm spot, 72-77°F, for 12 hours.

## MAKING CHEESE

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5. After 12 hours, the cheese should have set, with a clean break in the curd. Use a long knife to cut the curd into ½-inch cubes.
6. Gently stir the curd off and on for 20 minutes.
7. 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. Hang the cloth filled with feta over a bowl to drain the whey at 72-77°F for 4 hours or until no more whey drains off.
8. Place the drained curds in a clean jar. Make a brine solution by mixing 2 Tbsp. salt per quart of water. Add the brine solution to the jar and screw on a tight lid. Brine it in the refrigerator for 4-5 days (30 days if using raw milk).