



Cream Cheese

Yields: 1 ½ lbs

Here's what you will need:

1 gallon (4L) milk (whole 3.25%)
2 cups (500 ml) of heavy cream (optional)
¼ tsp mesophilic culture
¼ tablet rennet or ¼ tsp liquid rennet diluted in ¼ cup non-chlorinated water
¼ tsp calcium chloride (for pasteurized milk)
Cheese cloth

Pour milk (and optional cream) into a large pot and heat to 80°F (26.5°C) while stirring gently. Remove from heat and stir in ¼ tsp calcium chloride. Add ¼ tsp mesophilic culture, allowing culture to float on the surface of the milk for 2 minutes to re-hydrate. Stir well for 1 minute. Add the rennet solution from the list above. Stir for another 20 seconds.

Cover the pot with a lid and let sit undisturbed at room temperature for 15 - 20 hours. Line a strainer with a clean cloth or cheese cloth and place the strainer over a bowl. Scoop your curd into the strainer, gather up the corners of your cloth and press down gently on the curd mass to let the liquid (whey) drain out. Tie butcher twine or an elastic tightly around the neck of the "cheese bag" and hang it over a bowl to let the whey continue to drain. This will take about 8 or 9 hours. The longer you drain your curd mass, the firmer and dryer the cream cheese will be. Once the draining is done, what's left in your "cheese bag" is your cream cheese!

Try adding dill, rosemary, chili flakes, onion powder, garlic, cinnamon, dehydrated strawberries or well-drained pineapple!

CHECK OUT THE VIDEO AT WWW.MAKECHEESE.CA UNDER THE RECIPES AND FAQ'S TAB