

## Basic Soft Cheese Recipe

### Ingredients:

1 gallon whole milk (not ultra high temperature pasteurized)  
1/4 tsp direct-set flora danica or MA11 mesophilic culture.  
Sea salt

### Equipment:

Large stockpot  
Wooden spoon  
Thermometer  
Cheesecloth  
Colander

Heat milk to 86-95F, stirring frequently to ensure even heating. Once proper temperature has been reached, add culture and stir thoroughly.

Remove from heat and cover, allowing to rest in a warm place for 24-48 hours. Longer fermentation will remove lactose and increase probiotics, but it's up to you! A 24 hour ferment will make a milder, sweeter cheese. Experiment!

After 24-48 hours, allow to drain in a cheesecloth draped over a colander. Save the whey for other projects, if desired. If draining seems slow, add 1 tablespoon of sea salt and make sure the room is at or above 68F. When half of the whey has drained, tie cheesecloth up like a bag and continue to drain for 6-8 hours, or overnight.

Taste, and add additional salt, herbs, or flavorings as desired.