



## Goat Chèvre

### Ingredients:

1 gallon of raw goats milk

1 packet of chèvre culture (I get mine from New England Cheese Making)

Sea Salt

Whatever you'd like to mix in, chives, garlic or other various herbs.

Heat 1 gallon whole raw goats milk to 75-80 degrees in a large pot. Remove from heat and Stir in 1 packet of chèvre culture (I get mine from New England Cheese Making)

Let sit covered on your counter at room temp for 12-18 hours. The longer the curd sets, the more acid will be produced, so the length of time you want to let it sit will depend on how you like your cheese. I recommend starting with 12 hours and then experiment from there.

Once curd has set, ladle with a slotted spoon into cheese cloth lined colander.

Tie the corners of the cheese cloth together, and hang to drain for 8-12 hours. Again, the consistency that you like your cheese will dictate how long you let it drain.

Once drained mix in 1 tsp salt. If you want a great spread for crackers, add 4 cloves pressed garlic and 2 tbsp chives.

Store in an airtight container in the refrigerator for up to about a week.