



# Cottage Cheese

*Cottage Cheese* is a versatile and simple cheese with unique flavor. Mildly sharp curds melt into a creamy, well-rounded finish. Delightfully rich and full-bodied, this is a recipe of unexpected cheesiness. Ready instantly, *Cottage Cheese* can impress on its own or perk up any recipe.

## INGREDIENTS



1/4 tsp Liquid Rennet,  
diluted in 1/4 cup  
non-chlorinated water



1/8 tsp Liquid Calcium Chloride  
diluted in 1/4 cup  
non-chlorinated water



Better Butter Muslin



## WHAT ELSE YOU'LL NEED



Non-Chlorinated  
Water



1 Gallon whole milk  
(per batch)



6-8 Qt Stockpot



Creamery In a Box<sup>®</sup>  
Essential Starter Kit

Makes cheesemaking easier!

## Cheesemaking Day

### BEFORE YOU START | PREP WORK

Clean and sanitize everything! Set equipment on a clean surface, out of the way of your process until you're ready to use each tool.

Dilute your 1/8 tsp liquid calcium chloride in 1/4 cup of non-chlorinated water. Stir in your milk as early as possible.

Dilute your 1/4 tsp liquid rennet in 1/4 cup cool, non-chlorinated water. Do not add this until the recipe calls for it.

# Let's make some Cottage Cheese

## TO START: RIPENING

- 1** Warm milk to 75°F in water bath.
- 2** Add Mesophilic Starter Culture Packet and stir well.

## FORMING THE CURD

- 3** Raise temperature to 82°F. Add diluted rennet through slotted spoon and gently stir well.
- 4** Cover and let curd set for 1 hour, maintaining temperature between 78°F and 82°F.

## CUTTING

- 5** Uncover your pot and cut the curd into 1/2" cubes, making a 1/2" grid pattern in the curd.

## CUTTING

- 6** Cut the curd again, this time diagonally at a 45° angle to the vertical grid. This will turn the 1/2" columns from the first cut into 1/2" cubes

Let curds sit, covered, for 10 minutes.

## COOKING

- 7** Gradually raise temperature to 90°F over approximately 30 minutes.
- 8** Increase temperature to 110°F over 20 minutes.
- 9** Maintain the temperature between 109°F - 112°F for 20 minutes.

Gently stir every few minutes during cooking to keep curds from sticking together.

## DRAINING

- 10** Line the bowl of your strainer with butter muslin and pour curds into strainer.

## DRAINING

- 11** Let excess whey drain for several minutes until it is just dripping.
- 12** Gather the butter muslin by its corners and dip the curds into a bowl of ice water to cool for 1-2 minutes.
- 13** Return cloth & curds to strainer to drain for five minutes.

## SALTING

- 14** Add salt to taste, mixing it into the curd with your fingers as you would knead dough.

## EATING

- 15** Pair your cheese with herbs or fresh fruit. It will keep refrigerated for one week.