

COTTAGE CHEESE

INGREDIENTS/EQUIPMENT NEEDED:

Skimmed or partly skimmed fresh, clean raw milk
Mesophilic culture (mother culture or direct set culture)
Sterilized large non-aluminum pot, colander, and large spoon
Cheese cloth, tea towel or drain bag
Thermometer that reads at least from 50 to 150 degrees



DIRECTIONS:

Add culture per manufacturer's directions to room-temperature milk (70 degrees or so), and let it sit at room temperature for 24 hours. After that time it should smell wonderful and have formed into medium-firm curd. Cut it into ¼ inch cubes and then warm the curds and whey to 100 degrees on the stove over medium heat, stirring frequently (should take about 30 minutes) and let sit at 100 degrees for 10-15 minutes. Then warm it to 112 degrees and let sit for 30 minutes or so until the curds have firmed. Then drain the whey (I use a tea towel in a colander to catch the curds as I pour them into the colander). At this point you need to rinse the curds really well with very cold water using the faucet or you can even tie the curds in the towel or cheesecloth and dunk in ice water. Once the whey is all washed away, let the curds drain for about 10 minutes or until well drained. Then put them in a storage container, and salt to taste (I usually use about 1 tsp salt for a pound of cheese). Voila! If you like your cottage cheese creamy, just stir in a little cream.

Keeps 2-3 weeks in the fridge.