

Fresh Curd Cheese

Ingredients

- Milk - 2-4 Litres
- Starter - either:
Flora Danica * (Multiple Strain Mesophile) starter - use 1/8 teaspoon
Or 2 tablespoons Clabber.
- Rennet- 1 drop single strength rennet to every litre of milk

Method

1. Warm milk to 32 Celsius (or use it straight from the cow)
2. Add starter and let sit for half an hour
3. Add rennet and stir in an up and down motion.
4. Incubate for 10-12 hours at room temperature. The curd will be very firm and there will be a small amount of whey on the top of the curd.
5. Place curd into hoops/baskets, lined with a cheesecloth on top of a draining rack. Carefully place "slices" of curd into the baskets until they are full.
6. Leave hoops/baskets to drain overnight - you will need a large dish to catch all the whey.
7. The next day, sprinkle 1/2 teaspoon of salt on top of each cheese and leave for approximately 2 hours. Always use non-iodised, pure salt for cheese making.
8. Remove the cheese from the basket, turn over and sprinkle more salt on. Leave for the rest of the day.

This can be consumed as a fresh cheese and eaten within 2 weeks or for longer keeping, put into a brine or place in oil with herbs.

Brined cheese - after a week or two, this is a crumbly style feta. Brine can be made from the whey but I find it doesn't last as long as when made with water. To make a brine, dissolve 250g non-iodised salt in 1 litre of water and add 1 tablespoon of white vinegar. If brining the cheese, leave the cheese to air dry for a couple of days after salting. If you don't do this, the cheese kind of melts/dissolves into the brine.

Marinated cheese in oil - stays very creamy and mild and can be used as a spread or used in salads etc. This cheese lasts for months in the fridge, provided it remains covered with oil. I like to use olive or macadamia oil. I add a couple of tablespoons sunflower oil to each jar as this helps to stop the oil from solidifying in the fridge.

The fresh curd cheese can be eaten as is, or it can be used to make cheesecake or baked ricotta.