

Cottage Cheese Recipe

Also known as pot cheese or farmer's cheese, this type of cheese derived its name from the cottages it was produced in. This cheese tastes great by itself or with fruit added to it right before it is served

INGREDIENTS

1 Gallon Fresh Milk
4 oz. Mesophilic Starter Culture
1/4 tab Rennet

1. Mix 1 gallon fresh milk with 4 oz. of mesophilic starter.
2. Mix 1/4 tab Rennet into two tablespoons of COOL water. Mix this into the milk thoroughly using a whisk and stirring for at least 5 minutes.
3. Cover and set aside to ripen for about 20 hours at room temp (70 F / 21 C).
4. The milk should be a firm curd within 20 hours, however the full 20 hours is needed to develop the correct flavor.
5. After 20 hours cut the curd into 1/2 inch cubes.
6. Allow the curds to firm up for 15 minutes.
7. Over the next 30 minutes slowly raise the temperature of the curds to 110 F (43.5 C).
8. Cook for an additional 45 minutes at 110 F (43.5 C).
9. Stir the curds often to prevent them from matting.
10. The curds should have greatly shrunken and sunk to the bottom of the pot.
11. Line a colander with a cheesecloth and drain the curds.
12. Allow the curds to drain for 5 minutes.
13. Lift the curd filled cheese cloth from the colander and repeatedly dunk into a bowl of ICE COLD water for at least three minutes.
14. Drain the curds and place in a bowl.
15. Season the curds with a teaspoon of salt, herbs, etc. Use more or less to taste.
16. Place the cheese into a sealable container into a refrigerator. A few tablespoons of cream may be added if desired.