

Cream Cheese Recipe..

This recipe makes a creamy sweet cheese that is worthy of your best cheese cake recipe, bagels or chip dips.

INGREDIENTS

1/2 Gallon Fresh Cream
4 oz. Mesophilic Starter Culture
1 Junket Rennet tablet

1. Mix 1/2 gallon fresh cream 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 12-15 hours at room temp (70 F / 21 C).
4. The milk should be a firm curd within 15 hours, however the full 12-15 hours is needed to develop the correct flavor.
5. After 12-15 hours, gently ladle the curds into a colander lined with a FINE cheese cloth.
6. Allow the curds to drain then tie the four corners of the cloth together. Hang it to drain 6-8 hours.
7. After the curds have drained, place the curds into a small bowl.
8. Mix by hand until pasty.
9. Add salt, herbs, etc. to taste.
10. Place the cheese into an airtight container and refrigerate. The cheese will firm up a little once cold.