

Lemon Cheese

This rich and delicious cheese may be made in the evening and will be ready to spread on hot croissants for breakfast! It is a great cheese to start for all ages and experience. You may have to add a bit more or less lemon juice depending on the milk you use.

Ingredients

1 gallon of milk

2 large lemons

Warm milk to 165 degrees F (you may go up to 190F to help your milk coagulate). Stir often to avoid scorching the milk. Add the juice of the lemons to the milk. Stir and allow to set off the stove for 15 minutes.

The warm milk will separate into a stringy curd and a greenish liquid whey. Line a colander with [cheesecloth](#) and pour the curds and whey into the colander. Save the whey for baking bread if desired. Tie four corners of the cheesecloth into a knot and hang the bag of curds to drain for an hour or until it reaches the desired consistency.

Remove the cheese from the cloth and place it in a bowl. Add salt to taste -- usually about 1/4 teaspoon. You may mix in herbs. Fresh dill leaves are delicious. Place the cheese in a covered container and store in the refrigerator. This cheese will keep up to a week. It is a moist spreadable cheese with a hint of lemon taste.