

Chèvre Goat's Milk Cheese

Supplies needed:

- 1 gallon stainless pot with lid
- Sanitizer for equipment
- Stainless slotted spoon
- 10 inch knife
- Thermometer & cheese cloth
- 1 gallon of pasteurized goat's milk or raw milk (if you choose)
- 1 tsp non-iodized salt or sea salt
- Animal or vegetable rennet (3 drips)
- Mesophilic C101 direct set culture ($\frac{1}{8}$ tsp for pasteurized milk, $\frac{1}{16}$ tsp for raw milk)

Directions

1. Pour milk into the 1 gal pot, set the pot on a burner on low
2. Slowly bring the milk to 78 degrees F
3. When milk is to temperature, set pot on a countertop.
4. Sprinkle the c101 culture on the warm milk and let sit for 5 minutes.
5. While milk is sitting, take a $\frac{1}{4}$ cup of warm water and add the rennet.
6. Slowly stir the milk for a minute, add the $\frac{1}{4}$ cup of water/rennet and stir again.
7. Apply a lid and let sit for 10 to 12 hrs at room temp.
8. After sitting check the curd for a clean break
9. If curd is ready, cut the curd into $\frac{1}{2}$ to $1\frac{1}{2}$ inch cubes.
10. Gently put Curd into the cheesecloth (a colander may help to hold the cloth)
11. Hang the curd to drain for 10 to 12 hr.
12. When the curds are drained of extra whey, it is time to add salt and flavoring

Dry or fresh chives

Red pepper flakes

Fresh or ground garlic

The choices are endless

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Notes: