

CHEESE CURD

It's easy to make your own cheese at home. You can use either whole or skim milk. You can order kits online that contain the necessary ingredients. Then you need a good thermometer and cheesecloth.

Combine ½ tsp. of calcium chloride with 1 gallon of whole or skim milk. Heat to 86 degrés F., then turn off the heat.

Sprinkle mesophilic starter as in the kit instructions, let dissolve 2 min. and then mix gently stirring from the bottom up. Wait 45 min. maintaining a constant temperature.

Reduce the rennet to a powder and reconstitute with distilled water. Add it to the milk, stirring gently from the bottom up. Cover and leave another 30-45 min. At this point, the milk should "take" or gel. Cut in cubes of about ½ inch. Let stand 5 min. Stir gently for 30 min., gradually increasing the temperature to 100 degrés F. Once the temperature reached, maintain it for 30 min. stirring gently every 5 min.

Drain the cheese in a colander covered with cheesecloth. Press the cheese with a weight (jug of water, for example) and let drain 6-8 hours. Salt to taste with very fine salt (provided with the kit).