

PRINCIPLES OF HOME CHEESEMAKING

- Use the freshest whole milk you can obtain. Avoid ultra-pasteurized milk. It has been pasteurized to the point of being almost completely sterile and will not readily convert into cheese.
- Cleanliness is EXTREMELY important. Cheesemaking is the art of creating a controlled environment in order to encourage the growth of certain bacteria while inhibiting the growth of others.
- Use only stainless steel, glass or food grade plastic containers and utensils. Aluminum will affect the chemical reaction and wood can harbor undesirable micro-organisms.
- Pay close attention to temperature and time guidelines in recipes. Varying from these can result in failure.

BASIC EQUIPMENT

- Large pot, 6-9 quarts
- wire whisk
- slotted ladle
- thermometer with temperature range from 70*-200*.
- cheesecloth. Do not use what is marketed as cheesecloth in grocery and hardware stores. It is too loosely woven. Use butter muslin or flour sack material. This can be washed in hot water with bleach and allowed to air dry to enable reuse. (Do not add fabric softener or dryer sheets they will leave a waxy coating which can prevent proper drainage or flavor the cheese.)
- large colander
- chevre molds.
- Kosher salt. Do not use iodized salt. The iodine keeps the salt from pulling whey from the cheese.

BASIC RECIPES

CHEVRE

5 qts. Milk

1/8 t. flora danica culture

8 drops rennet, diluted in 1/3c. cold water

Heat the milk to 85*.

Add culture & stir well.

Add Y: of the diluted rennet. (discard remainder)

Let set undisturbed 8-12 hours.

Carefully ladle curds into molds.

Let drain 8-12 hours.

Keeps 7-10 days, refrigerated.

FETA

1 gallon milk

~ t. flora danica culture

Y: t. rennet, diluted in 1/3c. cold water

Heat the milk to 88*

Add culture & stir. Let set for 1 hour.

Add rennet & stir. Let set for 1 hour.

Cut curd into W' cubes, while warming over low heat.

Let set 10-15 minutes.

Drain in cheesecloth for 4-12 hours.

Slice into 1/2 inch sections, salt all surfaces. Let set, covered, for 24 hours at room temperature.

Drain whey. Put in fridge for 5 days.

Keeps for 10-14 days refrigerated or several months if covered with oil.

RICOTTA

1 gallon milk

1/3c. cider vinegar or lemon juice

Heat milk to 185*.

Stir in vinegar or lemon juice.

Drain in cheesecloth for 4-8 hours.

SHARING YOUR CHEVRE

Traditional Ways

- Chevre with dill and garlic
- Lemon pepper chevre
- Chevre herb log
- Layered chevre spread
- Savory chevre
- Mexican chevre

Non-traditional Ways

- Dessert chevre
- Chevre truffles
- Cheesecake
- Apple pie
- French toast bake
- Eyeball chevre
- Ricotta substitute (use in alfredo, lasagna, manicotti, baked ziti, etc.)

TRADITIONAL RECIPES

Chevre with dill and garlic

- Mix together 2c. Chevre, 1 T. fresh dill, 1 clove minced garlic and 1t. Salt.
- Serve on crackers or bread. Spread on salmon or porta bello mushrooms and bake. Spread on EVOO brushed pizza crust, top with proscuitto and bake.

Lemon pepper chevre

- Mix together 1c. Chevre, 1t. Lemon pepper seasoning.
- Spread on fish or chicken cutlets and bake.

Chevre herb log

- Spread 1 1/2c. finely chopped herbs on waxed paper.
- Shape chevre into a log, roll in herbs. Chill until firm.
- Slice and serve on crackers or bruschetta.

Mexican chevre

- Mix 1/2C. salsa with 2c. Chevre.
- Serve with tortilla chips or layer with black olives, chopped tomatoes,

shredded lettuce and Monterey Jack cheese.

Layered chevre

- Mix 4c. Chevre with 2 cloves minced garlic, 4t. Fresh oregano, and 1/8. T. pepper.
- Line loaf pan with plastic wrap. Spread 1/3 Chevre into pan.
- Spread basil pesto over Chevre.
- Spread another 1/3 Chevre over pesto.
- Sprinkle 1c. chopped sundried tomatoes over Chevre.
- spread remaining chevre on tomato layer.
- Cover and refrigerate 4 hours or overnight.

Savory Chevre

- Mix. 112c. chopped almonds, 1/2c. Chopped onion, 1T. Fresh basil, 2T. Fresh parsley, 112t. salt and 2c. Chevre.
- Serve with bruschetta or stuff into squash blossoms or mushroom caps and bake.

NON-TRADITIONAL RECIPES

Dessert Chevre

- Mix 1c. Chevre, 1/8c. sugar, 3f4t. vanilla (can also add 1/8-1/4c. cocoa powder)
- Serve on Nilla wafers.

Chevre truffles

- Mix 2c. Chevre with 3/4c. Chopped maraschino cherries.
- Press 24 hours.
- Cut into bite size cubes.
- Dip into melted chocolate, chill until firm and serve.

Cheesecake

- Substitute Chevre for cream cheese in your favorite cheesecake recipe.

Apple pie

- prepare V2 batch of your favorite cheesecake recipe, using Chevre in place of cream cheese.
- Fill pie crust with cored, peeled and sliced apples.
- Pour cheesecake mix over apples.
- Sprinkle with chopped pecans or walnuts.

- Bake at 350* until set and lightly browned.
- Chill and serve.

French toast bake

- Cover bottom of 2qt. baking dish with fresh bread cubes.
- Top with 1c. Chevre and another layer of bread cubes.
- Whisk together 8 eggs, 1c. Goat milk and 1/2c. Maple syrup. Pour over bread.
- Cover and refrigerate overnight.
- Bake covered at 350* for 30 min., uncover and bake 20-25 min. longer.

Eyeball chevre

- Slice pimento stuffed green olives in half crossways.
- Roll chevre into eyeball sized balls.
- Press 1 olive half into each eyeball.
- Arrange in glass jar.
- Cover with EVOO.