

## How to make Marinated Feta

Makes one 24 fl. oz jar - 700 ml

### INGREDIENTS

- 1 US Gal. (4 L) Fresh Pasteurized Milk (low-fat or full-fat)
- 1 rennet tablet, dissolved in 1 Tbsp of non-chlorinated water
- 2 tsp citric acid
- Brine (3.5oz (100 g) cheese salt dissolved into 2 cups of water)
- Herbs (1/2 tsp dried rosemary, 1/2 tsp dried thyme, 1/2 tsp dried oregano, 1 tsp whole black peppercorns, 1 tsp dried red bell pepper).
- 2 cups canola oil to cover the cheese
- 1 24 fl. oz (700 ml) jar

### METHOD

- 1 In a pot on the stove, heat the milk to 95°F (35°C) while stirring and then remove pot from heat. Sprinkle in the citric acid and then the diluted rennet. Stir for 1 min.
- 2 Allow to set for 30 min before cutting the curd with a long knife into 1 inch cubes (2.5 cm) and leaving to sit undisturbed for 5 min.
- 3 Stir gently for 1 min before leaving to sit undisturbed for another 5 min.
- 4 Line a colander with the cheese cloth and slowly pour the curds and whey into the cheese cloth lined colander, hang (by tying the corners of the cloth together and hang on a tap over kitchen sink) and leave to drain for 30 min.
- 5 Transfer the cheese cloth containing the curds into your mold and place mold into the ceramic cheese pot to drain. Place the pressing plate on top of the cheese curd and place the cloth corners on top of the plate.
- 6 Fill a suitable sized jar or bowl with water to use as a weight (need approx. 8 lb weight (3.5 kg)).
- 7 After pressing, remove cheese mold from cheese pot, rinse cheese pot and use it to prepare your salt brine by dissolving 3.5 oz (100 g) cheese salt into 2 cups of cool water.
- 8 Remove cheese from the cheese mold, and cut into 1/2 inch cubes (2.5 cm).
- 9 Transfer the cubes back into the mold and place the mold inside the cheese pot with the salt brine.
- 10 Brine the cheese like this for 30 min until the cheese becomes noticeably firmer and salty in taste.
- 11 Remove the cheese from the brine. Use a paper towel to pat dry before adding the cheese to the jar.
- 12 Add all your herbs to the jar to cover the cheese before covering with oil and sealing. Marinate the cheese for at least 1 week in the fridge before sampling.
- 13 Store marinated cheese in the refrigerator and eat within 1 month.

## How to make Queso Fresco

Makes 1.3 lb - 500 g

### CHEESEMAKING EQUIPMENT

- Ceramic cheese pot with pressing plate and lid
- Cheese mold
- Thermometer
- Cheese cloth

### INGREDIENTS

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- 1 rennet tablet, dissolved in 1 Tbsp of non-chlorinated water
- 2 tsp citric acid
- 2 tsp cheese salt

### METHOD

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- 3 Stir gently for 1 min before leaving to sit undisturbed for another 5 min.
- 4 Line a colander with the cheese cloth and slowly pour the curds and whey into the cheese cloth lined colander, hang (by tying the corners of the cloth together and hang on a tap over kitchen sink) and leave to drain for 30 min.
- 5 Sprinkle the salt into your curds and mix gently.
- 6 Transfer the cheese cloth containing the curds into your mold and place this into the ceramic cheese pot. Place the pressing plate on top of the cheese curd and place the cloth corners on top of the plate.
- 7 Fill a suitable sized jar or bowl with water to use as a weight (need approx. 8 lb weight (3.5 kg)). Place this on top of the pressing plate and press the cheese for 1-2hrs, until firm.
- 8 Remove cheese from the mold, enjoy right away or keep refrigerated and eat within 3 days.

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