

## Goats Milk Cheese

Here is my recipe for Goats Milk Cheese. This is easy to make. It's a soft, spreadable cheese, very similar to whipped cream cheese.

1 gallon fresh milk, at just above room temp. about 90-95 degrees F

1/2 cup fresh plain yogurt

liquid vegetable rennet (I get mine from a goat supply website that also sells cheesemaking supplies)

Cheesecloth

Spices of choice (I use salt, onion powder, garlic powder, and oregano)

Make sure you put your goats milk in a sanitized pot that you have a clean lid for.

Put your 1/2 cup of yogurt in a one or two cup measuring cup, then dip some of the warm milk out and add to the yogurt to fill cup and stir to mix well. Then add back into pot of milk. Stir very well.

Measure out 1/3 cup of water, add 7-8 drops of rennet, stir.

Take out just 1 Tablespoon of this mixture and add to the pot. Stir very well.

Put lid on the pot and let sit somewhere undisturbed for 12- 18 hours.

Place cheesecloth in a colandar, folded about 4 layers deep..mine ends up being about 2 feet square..maybe slightly less than that. Ladle out the curd..it will resemble tofu, into the cheesecloth. Once all the curd is in the cheesecloth, carefully gather up the ends to where you can take a large twist tie-I save the big ones that are used to hold the kids' toys in the boxes-and wrap tightly at the neck. Once you pick it up, it will begin dripping through the cheesecloth.

I take mine downstairs to the extra fridge we keep in the basement and put a bowl under it...use the twist tie to fasten the curd bundle to the shelf above. Let it drip that way, into the bowl for at least 12 hours. Once it isn't dripping anymore and looks quite shrunken, take your precious package to the clean counter and dump into a clean bowl.

Using a big fork, start pressing the cheese down to create a large surface area. I then sprinkle all my spices over it and start working them into the cheese with the fork until I'm satisfied it is completely worked in. You'll have to turn the cheese over and keep pressing it around to mix well. I then

place by the spoonful into the small ziploc bowls (about 8 oz size) and place in freezer until we are ready to eat one. Use this cheese anyway you would a cream cheese..even use in lasagna! Great on a toasted bagel or with sturdy crackers.

Oh, and don't throw away the whey in your bowl which dripped out of your cheese package. You can use it to make pizza crust, bread, or to boil pasta in. YUM! Our chickens and dogs also love it!

(monkeylnd.com)