



MAKING YOUR OWN CHEESE

Making cheese originally began as a way of using up surplus milk and it's a useful technique to learn if you keep cows or goats. Even if you don't produce your own milk, making cheese is still extremely creative and gives you the chance to experiment by adding home-grown herbs to flavour your own delicious soft and hard cheeses.

RECIPE Soft cheese

Soft cheese is quick and easy to make, and is ready to eat in less than 24 hours. It doesn't keep for long and needs to be eaten up quickly. Its mild taste gives you the chance to jazz it up with different flavourings, from classic crushed garlic and chopped fresh herbs to coarsely crushed peppercorns.

YOU WILL NEED

| | |
|-------------------------|--------------------|
| Large pan | Juice from a lemon |
| Slotted spoon | Chopped herbs |
| Muslin bag | Chopped garlic |
| String | Salt and pepper |
| 1 litre (1¾ pints) milk | |



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1. Bring a pan of milk to a gentle simmer. Take off the heat immediately and add the lemon juice. Stir the milk, which will start to curdle. **2. Use a slotted spoon** to put the curds into a muslin bag. Tie up the bag with string. **3. Hang the curds** above a bowl or sink overnight, to allow the whey to drip out.



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4. Unwrap the curds and you'll see they have turned into a home-made soft cheese. **5. Spread the cheese** out on a work top and mix in some flavourings. We used chopped fresh chives, crushed garlic, salt, and pepper. The soft cheese lasts a few days when stored in the fridge.

CREAM CHEESE

Warm some cream slowly until it is curdled. Leave the curds in the whey overnight. Then drain the whey off and cut up the curd with a long-bladed knife. Add some salt and some butter if you want it to taste a bit richer, and tie it up in a muslin bag. Hang the bag up in the refrigerator or another cool place for a day to drip. The following day, tighten the bag up and leave it to hang for a month. You can leave it for up to four months to mature, but we are never that patient!

