

# Chevre

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**Queso Diego**

**1/16/2024**

# Materials

- Pot and Lid
- Colander
- Large Knife
- Thermometer
- Slotted Spoon (or large spoon or ladle)
- Butter Muslin (included in the Chevre Kits we're giving away)



# Ingredients

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Goat Milk (do NOT get “Ultra-Pasteurized”)

- Chevre Culture – we will be using Flora Danica
- Rennet
- Salt (non-iodized salt)
- Calcium Chloride (CaCl) – Helpful if using pasteurized milk

# Sanitize, Sanitize, Sanitize!

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You can boil water in the pot, and use the boiling water to sanitize a lot of your equipment. You can also use a commercially available sanitizer such as Star-San

- Wash your hands
- Sanitize ALL equipment

# Heat, Acidify, Coagulate

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Best done in the evening, so that the Culture can work and the Rennet can coagulate the milk overnight

- Warm milk to 86 degrees
- Add Calcium Chloride, and sprinkle the Culture over the surface of the milk. Allow 5 minutes to hydrate, gently stir to combine
- Rest to allow to ripen (conversion of lactose to lactic acid)
- Add the Rennet, gently stirring in an up-and-down motion to combine
- Cover and let sit overnight

# Drain/Release Whey

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When a good curd has formed, you will see a thin layer of liquid whey on top of the curd mass

- Check for a “clean break” (cut the curd with a knife and you should be able to see a definite cut)
- Line your colander with the Butter Muslin, and put colander in a pot.
- Pour off excess whey and use the spoon/ladle to spoon the curds into the Butter Muslin

# Drain/Release Whey

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Draining for a shorter time will result in a sweeter, moister, more spreadable cheese

Longer draining time will result in a drier, tangier/little more sour (but less spreadable) cheese

- Allow the whey to drain for 4 to 8 hours (during that time, you can check how soft or hard the cheese is)

# Salting and Finishing

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- Once the cheese has reached the consistency of your preference, it is time to Salt the cheese, add any optional flavorings and refrigerate your finished Chevre!
- Salting serves to flavor the cheese and slow/stop bacteria production. A good rule of thumb is 1 tsp of non-iodized Salt per ½ pound of cheese



# Salting and Finishing

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- Add 1 tsp of non-iodized Salt to the cheese
- Add any flavorings (either inside and combine, or on top)
- Store in a bowl with a cover (best enjoyed in the next 7 – 10 days)

# Flavorings

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The sky is the limit... be creative!

- Savory, Sweet, Herbs, Spices, Fruits...
- Black Pepper, Jalapeno, Chili Flakes, Honey, Cilantro, Dill, Walnuts, Coffee Grinds, Mashed Figs, Lemon Zest, Mashed Blueberries, Dried Cranberries, Orange Zest, Garlic, Thyme, Herbs de Provence, Blackberry Jam, Sriracha, Habanero, Paprika, Garlic Salt, Lavender, Truffle Oil, Fresh Strawberries, Dried Apricots, Vanilla, dust with Cinnamon...

## March 19 Meeting

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Bring your finished Chevre  
to the March 19 Meeting  
for a Club tasting!