

Chevre Recipe (for 1/2 gallon of milk)

TIMES

Initial active time:	90 minutes
Inactive:	12-18 hours
Drain/Finish:	6-8 hours
Target Start:	4:00-6:00pm

INGREDIENTS

- 1/2 gallon Goat Milk (NOT ultra-pasteurized)
- 1/8 tsp Flora Danica culture
- For pasteurized milk: 1/8 tsp CaCl (Calcium Chloride) in 1/8 cup of distilled water
- 1/2 drop Rennet in 1/8 cup distilled water
- 1 tsp non-iodized Salt

INSTRUCTIONS

1. In a double boiler, bring the milk up to 86° (slowly)
2. Add CaCl (Calcium Chloride)
3. Sprinkle Flora Danica culture on surface of the milk
4. Wait 5 minutes for culture to re-hydrate
5. Stir to combine culture into milk
6. Add Rennet and gently mix in up/down motion for 30 - 60 seconds
7. Cover and let sit for 15 hours until a “clean break” is achieved

8. Pour off excess whey
9. Scoop the curd into a Butter Muslin and hang to drain for 6 hours
 - Less time = sweeter, and more spreadable texture
 - More time = tangier, little more sour, less spreadable texture
10. Add 1 tsp non-iodized Salt
 - For a spreadable cheese, the Salt can be incorporated
 - If using a form, sprinkle the Salt on the outside of the cheese
11. Add any other desired flavorings
12. Keep refrigerated; enjoy fresh (7-10 days)