

Cottage Cheese

So much easier that you think it's going to be!!

Ingredients:

- *1/2 Gallon Six S Dairy Raw Milk*
- *Approximately 1/8 tsp Mesophilic Culture (my favorite is Flora Danica, Aroma Type B)*
- *1-2 tsp Real Salt*

Steps:

- Draw the cream off the top of the milk with a turkey baster and reserve it for tomorrow.
- Add your mesophilic culture to a 1/2 gallon of raw milk and stir or shake well, until the culture is dissolved
- Place the jar of milk somewhere warm, the top of the fridge is often a good spot.
- Let it sit undisturbed until you can see a separation into curds and whey, this typically takes 24 - 48 hours.
- Gently pour the clabbered milk into a heavy saucepan.
- Heat on low while gently stirring until it reaches 100 degrees.
- At that point, you'll see that the clabber has separated into small curds and whey.
- Remove the pan from the heat and allow it to cool for 10-15 minutes.
- Pour the pan contents into a fine mesh colander, if your colander isn't fine, you may wish to line it with cheesecloth first to catch your curds. Place a bowl beneath the colander to catch your whey, that'll make some amazing pancakes later!
- Transfer curds to a bowl.
- Very gently stir in salt and cream to the desired taste and consistency. The more you stir it, the smaller your curds will become.
- Chill and Enjoy!!