

Easy 3-Ingredient Cheese Recipe - No Special Tools Needed

Homemade Cheese with 3 Ingredients



TIME
15 min

TEMP
180°F

PRINT
Recipe Card

SAVE
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INGREDIENTS

Why I Love This Recipe:

? Ingredients You'll Need:

1 liter whole milk

1 cup plain, unsweetened yogurt

Juice of 1/2 lemon

Salt, to taste

1 clean cotton kitchen towel (or cheesecloth)

? Ingredient Notes & Tips:

Milk: Whole milk works best for creaminess. Avoid UHT or ultra-pasteurized milk-they may not curdle well.

Yogurt: Plain yogurt with active cultures adds acidity and helps with the curdling process. Avoid flavored or sweetened varieties.

Lemon Juice: Fresh is best, but bottled lemon juice can work in a pinch.

Salt: Optional but recommended-it brings the flavor to life.

??? How to Make Homemade Cheese

(Step-by-Step):

Heat the milk: In a heavy-bottomed pot, gently heat the milk over medium heat until just before it boils (around 180°F or 82°C). Stir occasionally to avoid scalding.

Add yogurt: Stir in the plain yogurt and mix well.

Add lemon juice: Slowly pour in the lemon juice and stir gently. You'll notice the milk start to curdle within a minute or two.

Let it sit: Turn off the heat. Cover and let the mixture sit for 10-15 minutes while curds separate from the whey.

Strain: Place a cotton towel or cheesecloth over a sieve or colander, set over a bowl. Pour the curdled mixture into the towel to strain out the whey.

Drain: Gather the towel edges and twist into a pouch. Let it drain for 20-30 minutes. For firmer cheese, press lightly or let drain longer.

Season: Once drained, transfer the cheese to a bowl and stir in salt to taste. Chill before serving if desired.

? **Tips for Cheese Success:**

Low and slow: Don't rush the heating-gentle heat ensures smooth, creamy curds.

Use a clean towel: Make sure your cloth is free of detergent or fabric softener scent.

Don't toss the whey: The leftover liquid is rich in nutrients-use it in smoothies, soups, or bread dough.

? **Serving Suggestions:**

Spread on toast or crackers with herbs or honey

Crumble over salads or grain bowls

Mix with garlic or chives for a savory dip

Pair with fruit and nuts on a cheese board

Fold into omelets or pasta for creamy texture

3-Ingredient Egg Wrap - a protein-packed breakfast hack

Easy Coconut Macaroons - another 3-ingredient winner

No-Bake Monster Cookie Energy Balls - great for quick snacking

Viral Cottage Cheese Pancake - protein-rich and fluffy

Edible Cookie Dough - for when dessert calls with zero effort

DIRECTIONS

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18. 3-Ingredient Egg Wrap - a protein-packed breakfast hack
19. Easy : Coconut Macaroons - another 3-ingredient winner
20. No-Bake : Monster Cookie Energy Balls - great for quick snacking
21. Viral : Cottage Cheese Pancake - protein-rich and fluffy
22. Edible : Cookie Dough - for when dessert calls with zero effort
23. ? Storage Tips: Refrigerator: Store in an airtight container for up to 4 days.
24. Freezer: Not recommended-texture becomes crumbly and dry when thawed.
25. ? Final Thoughts: This 3-Ingredient Homemade Cheese is proof that magic happens when simplicity meets curiosity. Whether you're a seasoned cook or just dipping your toes into kitchen DIYs, this recipe is a foolproof way to surprise yourself-and maybe impress a few guests too.

SWAPS & NOTES

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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