

DIY Farmer's Cheese with Fresh Herbs: Impress Your Guests!

Creamy, Herby Farmer's Cheese



TIME
15 min

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INGREDIENTS

- 1/2 gallon whole milk (not ultra-pasteurized)
- 1/4 cup white vinegar
- 2 teaspoons salt
- 2 teaspoons rosemary, minced
- 1 teaspoon oregano, minced
- 2 teaspoons basil, minced
- 1 teaspoon parsley, minced

DIRECTIONS

- Heat the Milk:** In a large, heavy-bottomed pot, heat the 1/2 gallon of whole milk over medium heat. Stir frequently to prevent scorching on the bottom. Continue heating until the milk feels hot to the touch, but it should not be boiling or simmering. You'll see a bit of steam, but no rolling bubbles.
- Remove from Heat:** Once the milk is hot, carefully remove the pot from the burner.
- Stir in Vinegar:** Gently stir in the 1/4 cup of white vinegar, giving the milk a good, thorough mix. You should start to see some immediate separation of curds and whey.
- Rest and Curdle:** Allow the mixture to sit undisturbed for about 15 minutes. This is the magic moment when the acid works to fully separate the milk solids (curds) from the liquid (whey). You'll see distinct white clumps (curds) floating in a greenish-yellow liquid (whey).
- Strain Curds:** Line a large colander or strainer with a few layers of clean cheesecloth (or a very fine mesh strainer) and place it over a large bowl to catch the whey. Carefully pour the curdled milk mixture into the cheesecloth-lined strainer to catch those lovely curds.
- Season Curds:** While the curds are still in the cheesecloth in the strainer, sprinkle in the 2 teaspoons of salt and the minced rosemary, oregano, basil, and parsley. Gently mix them into the curds using a fork, ensuring even distribution of the herbs and salt.
- Squeeze Out Whey:** Gather the corners of the cheesecloth around the curds, twisting it into a ball

or pouch. Gently but firmly squeeze out any excess whey. The more whey you squeeze out, the firmer your cheese will be. You can save the whey for baking or other uses!

8. **Check : Texture and Flavor:** Unwrap your cheesecloth masterpiece to check the texture and flavor of your fresh cheese. If it feels too dry, you can moisten it with a splash of the reserved whey. Adjust with a bit more seasoning (salt or herbs) as desired.
9. **Press the : Cheese:** Reform the curds into a ball within the cheesecloth. Twist the cheesecloth again to secure it. Place the cheesecloth-wrapped ball knob-side down on a plate. Place another plate directly on top of the cheese and press it down with something heavy (like a few cans of food or a heavy book) until your cheese forms a nice 1-2 inch thick disk. This helps to consolidate the curds and create a firmer cheese.
10. **Refrigerate:** Refrigerate the pressed cheese for at least an hour to firm up further.
11. **Enjoy!** After chilling, carefully remove the cheesecloth and dig in!
12. **Enjoy your homemade :** Farmer's Cheese as a delightful snack or an appetizer to impress your guests!

SWAPS & NOTES

Whole Milk: Using whole milk is crucial for the best yield and creamy texture.

Avoid ultra-pasteurized milk, as it may not curdle effectively due to the intense heating process it undergoes.

White Vinegar: White vinegar is an excellent acid for curdling milk, yielding a clean flavor.

Lemon juice can be used as a substitute for a slightly different tang.

TIPS FOR SUCCESS

Don't Boil the Milk: Heating the milk too quickly or bringing it to a rolling boil can result in tougher curds.

Quality Cheesecloth: Use food-grade cheesecloth with a fine weave.

A too-loose weave will let too many curds escape.

Patience for Curdling: Allow the full 15 minutes for the curds to form properly after adding the vinegar.

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