

Homemade Farmer's Cheese: Creamy, Tangy & Herbaceous

Homemade Farmer's Cheese: Creamy, Tangy, and Perfectly Herbaceous!



TIME
15 min

TEMP
190°F

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INGREDIENTS

1/2 gallon whole milk (do not use ultra-pasteurized, as it may not curdle properly)

1/4 cup white vinegar

2 teaspoons salt (Kosher or fine sea salt)

2 teaspoons rosemary, minced (fresh is best)

1 teaspoon oregano, minced (fresh is best)

2 teaspoons basil, minced (fresh is best)

1 teaspoon parsley, minced (fresh is best)

Swaps and Notes:

Milk: Whole milk provides the richest and creamiest cheese. Avoid ultra-pasteurized (UHT) milk, as it's been processed at very high temperatures and may not curdle properly for cheesemaking. Regular pasteurized milk is fine.

Vinegar: White vinegar is common, but lemon juice can be substituted for a slightly fruitier tang.

Salt: Adjust to your taste. Kosher or fine sea salt is recommended.

Herbs: Fresh herbs are highly recommended for the best flavor. If using dried herbs, use about 1/3 the amount (e.g., 2/3 tsp dried rosemary for 2 tsp fresh). You can customize the herb blend to your preference! Dill, chives, or even a dash of garlic powder can be lovely.

Cheesecloth: A fine-mesh cheesecloth is essential for draining the whey effectively. Coffee filters or clean thin kitchen towels can work in a pinch.

Thermometer (Optional but Recommended): A kitchen thermometer makes it easy to hit the exact temperature for the milk.

Directions:

Warm the Milk: In a large, heavy-bottomed pot over medium heat, warm the ½ gallon of whole milk. Stir it frequently with a whisk or wooden spoon to prevent scorching, until it hits 190°F (88°C). Watch it closely; it should be steaming but not boiling vigorously.

Remove from Heat: Once it's up to temperature, turn off the heat and carefully remove the pot from the stove.

Add Vinegar & Curdle: Stir in the ... cup white vinegar gently but thoroughly. This is where the magic of curds begins! You'll notice the milk immediately start to separate into solid curds and yellowish-greenish whey.

Let Curds Separate: Let it sit and relax for about 15 minutes to allow the curds and whey to completely separate and firm up.

Strain Curds: Line a large colander or strainer with a few layers of clean cheesecloth. Place the colander over a large bowl (to catch the whey!). Carefully pour the milk mixture into the cheesecloth-lined strainer, letting the whey drain into the bowl.

Season Cheese: Once most of the whey has drained off (after a few minutes), transfer the curds (still in the cheesecloth) to a clean mixing bowl. Sprinkle in the salt and your choice of minced herbs (rosemary, oregano, basil, parsley). Use a fork to mix them together, incorporating the flavors evenly into the curds.

Form & Squeeze: Gather the ends of the cheesecloth, twisting it to form a little ball with the cheese inside. Continue twisting and gently squeezing out extra whey until the cheese reaches your desired consistency (the more you squeeze, the firmer the cheese).

Taste & Adjust: Give the cheese a taste! Adjust the texture and seasonings to your liking with more whey (if it's too dry/crumbly) or additional seasoning (salt/herbs) if needed.

Shape & Press: Shape the cheese into a ball again. To form a nice disk, place it on a clean plate (knob side down), and press it with another plate on top, adding a light weight (like a can of food) if desired, to form a nice 1-2 inch thick disk.

Chill: Pop it in the fridge to chill for at least an hour. Chilling helps it firm up further and allows the flavors to meld beautifully - it'll get even creamier!

Enjoy: Dig in and enjoy your homemade Farmer's Cheese!

Tips for Success:

Don't Boil Milk Too Hard: Just bring the milk to 190°F. Boiling it aggressively can result in a tougher cheese.

Don't Over-Stir Vinegar: Stir gently when adding the vinegar to allow for clean curd formation.

Save the Whey! The leftover whey is a nutrient powerhouse! Don't discard it. Use it in smoothies, for baking, or to water acid-loving plants. Check out my guide on [Whey: The Ultimate Kitchen Powerhouse](#).

Adjust Firmness: Squeeze more whey for a firmer, more crumbly cheese; leave a bit more whey for a softer, creamier texture.

Fresh Herbs: Fresh herbs truly elevate the flavor. Mince them finely.

Serving Suggestions and Pairings:

Spreads: Spread it on toasted baguette slices, crackers, or bagels for a delightful snack.

Salads: Crumble it over fresh green salads (similar to how you'd use feta or goat cheese).

DIRECTIONS

- 1. Making :** Farmer's Cheese is a delightful process that's surprisingly simple and incredibly rewarding!
- 2. Warm the Milk:** In a large, heavy-bottomed pot over medium heat, warm the ½ gallon of whole milk. Stir it frequently with a whisk or wooden spoon to prevent scorching, until it hits 190°F (88°C). Watch it closely; it should be steaming but not boiling vigorously.
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17. **Fresh : Herbs:** Fresh herbs truly elevate the flavor. Mince them finely.
18. **Serving Suggestions and Pairings:** This Homemade Farmer's Cheese is incredibly versatile!
19. **Spreads:** Spread it on toasted baguette slices, crackers, or bagels for a delightful snack.
20. **Salads:** Crumble it over fresh green salads (similar to how you'd use feta or goat cheese).
21. **Breakfast/ Brunch:** Serve with fresh fruit, honey, or jam.
22. **Savory:** Use it in savory tarts, stuffed vegetables, or as a creamy dollop on baked potatoes.
23. **Appetizers:** It pairs beautifully with olives, sun-dried tomatoes, or roasted red peppers. For other easy appetizers, consider my [This Baked Brie Appetizer Is My Favorite Effortless Way to Impress Guests](#).
24. **Storage and Leftover Tips:** Store your Homemade Farmer's Cheese in an airtight container in the refrigerator for up to 1 week. It's best enjoyed fresh, but its flavor develops slightly over the first day or two. Freezing is not recommended as it can affect the creamy texture.
25. **More Recipes You Will Love:** If you loved the cheesy goodness and the satisfaction of making your own dairy products, here are a few more fantastic savory recipes that I think you'll absolutely love:

SWAPS & NOTES

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Kosher or fine sea salt is recommended.

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/homemade-farmers-cheese-creamy-tangy-herbaceous/>