

Soft Goat Cheese

In a large pot (preferably double boiler) bring 1 gallon of whole goat milk to 165 deg. F for 15 seconds. This Pasteurizes the milk (kills all pathogens). Remove from heat and pour into a 6 qt. pot placed in a sink of cold water and gently stir until cooled to 100 deg. F. Add ¼ tsp. of calcium chloride and stir. Let milk cool to 80 deg. F and remove from cold water. Sprinkle 1 pkt. of Chevre Starter Culture over surface of milk and wait 1 or 2 minutes for it to hydrate and then using your strainer spoon gently massage the milk up and down to disperse the hydrated culture thru the milk. Put a lid on the pot and place in a warm area (usually the kitchen counter is O.K.). If the house is cold place it in the oven with the light on and the door cracked. It wants to be kept ~70-75 deg. F. Let it sit for 12 hrs. After it has sat for 12 hrs. use a sharp knife and drag it thru the curd slicing into ½ inch strips. Turn the pot 90 degrees and repeat, making ½ inch squares. Turn the pot 45 degrees and hold the knife tilted at 45 degrees and slice again making ~1/2 inch cubes of the curd. Let this sit another 1 or 2 hours to allow more whey to release. Place your colander over a large bowl or pot and line the colander with a single layer of butter muslin. Using your skimmer spoon lift out the curds and place them on the muslin. When all the curds are removed gently bring the four corners of the muslin up and tie them to form a bag. Hang the bag from a hook (previously installed) under a cabinet with the bowl or pot underneath to catch the whey. This can hang from 4 to 12 hrs. depending on how firm you want your cheese. I usually go 6 to 8 hrs. When you are satisfied you can place the cheese in a bowl and add whatever you like, ie. Lemmon/Raspberry, Vanilla, Honey, Jalapeno/Serrano, Blueberry, Cherry/Brandy, Basil, Chive, Onion, Garlic, etc. or just plain. If you plan to freeze the cheese do not add salt. If you want you can press the cheese into a bowl or mold. Sprinkle 1 tbsp. of salt on top and let it sit in the fridge for a few hours. Now turn the mold over onto a plate and remove the mold. Sprinkle another tbsp. of salt over the top of the cheese and let it sit overnight. More water will be drawn out of the cheese, drying it. Remove the cheese from the wet plate and pat it dry and place it on a serving plate. You can rinse the salt off without harming the cheese, just pat dry. This makes a nice cheese for slicing and placing on crackers.