

Annette's Farmer's Cheese

<u>Ingredient</u>	<u>Quantity</u>
raw goat's milk	1 quart
fresh basil	2 stalks, approximately 14 leaves
or fresh rosemary	1 stalk, about 6 inches long
cultured buttermilk	1 cup
fresh lemon or lime juice	1 TBLSP
salt	½ teaspoon

- In a medium saucepan, add goat's milk and either basil or rosemary.
- Over medium heat, bring the goat's milk to a boil. This takes at least 15 minutes. Scrape the bottom with a flat spatula occasionally to keep the milk from burning on the bottom and to keep any skin from forming on top.
- Just before the milk boils, remove the herbs.
- When the milk boils, add the buttermilk and lemon juice, and remove the pan from the heat.
- Slowly, gently, scrape through the mixture for a minute to help separate the curds and whey. Let the curds and whey stand undisturbed for ten minutes.
- In the meantime, place a colander in a large saucepan or stock pot. Line the colander with 4 layers of cheese cloth or a large, clean linen handkerchief.
- Gently ladle the curds and whey into the cheese cloth so that the whey drains through to the stock pot underneath. Let the curds and whey stand undisturbed in the cheese cloth for five minutes.
- Gather up the cheese cloth around the curds and tie a string securely around the top. Make a loop so that you can hang the curds over the stock pot to finish dripping. Let hang for 20 to 30 minutes. (20 minutes yields moister cheese, 30 minutes yields drier & crumblier cheese.)
- Unwrap the cheese into a bowl. Sprinkle salt over it, and blend into the cheese using the same flat-bottomed spatula.
- Press into a small, round flan dish to give it shape, then turn it up-side-down onto a plate.
- Drizzle olive oil over the top and a bit of freshly ground pepper.
- Enjoy with crusty French bread.

NOTE: SAVE THE WHEY! Put it into the freezer until you have enough to make Alden's Fall Harvest Soup or any soup. If you don't have rosemary or basil, probably any fresh herb of your liking would be delicious.