

Chevre (Goat Cheese)

Ingredients:

1 gallon goat's milk

1/8 tsp. Mesophilic Starter Culture (double if not raw)

4 drops liquid rennet

Non-iodized salt

Instructions:

Sterilize all equipment. Prepare a cheese mold by lining with sterilized cheese cloth.

Warm milk to 77 degrees F. Sprinkle culture over surface of milk, cover and let stand for 5 minutes to rehydrate. Stir culture into milk using an up and down motion about 10-15 times. Add the diluted rennet to the milk and stir in the same way you stirred in the culture. Cover and let sit at room temperature for 24 hours.

Tip pot slightly to drain off collected whey. Using skimmer ladle curds into a draining bag or strainer lined with cheese cloth. Let drain for 6-7 hours or until desired thickness is reached. Remember this cheese will firm up a bit more once refrigerated.

Remove cheese from cheesecloth and place in a bowl. Weigh cheese then add 1% of the weight in salt - or salt to taste. At this point you can either make into rolls, just crumble and store and put in a mold and do a light press. Store in the refrigerator for up to 2 weeks.