



Peggy's Fresh Goat Cheese

Utensils needed: large glass or plastic bowl, large plate to cover bowl, large piece of cheesecloth or thin tea towel, large mesh colander, and a small bucket or large bowl that colander will fit in but leave lots of room in bottom for draining the cheese, long-handled spoon or dowel and pitcher.

(Makes about 1 pound of cheese)

- 2 quarts fresh raw goat milk
- 2 teaspoons vegetable or animal rennet
- 1 tablespoon sea salt

1. Pour goat milk in clean bowl. Add rennet and stir thoroughly (about 1-2 minutes). Cover bowl with lid or large plate. Place on counter away from direct heat for 24 hours.

2. After 24 hours remove plate. Spoon off whey from milk that has now separated and thickened, (I use the whey for lacto-fermented canning and mayonnaise.) leaving only the milk solids in the bowl.

3. Place large piece of cheesecloth or thin tea towel inside colander. Place colander inside small bucket or bowl. Pour milk solids into the colander. Sprinkle with 1 tablespoon sea salt and stir well. Place plate on top of colander to cover. Place colander in bucket on counter away from direct heat for 24 hours.

4. After 24 hours remove plate. Scrape cheese from sides of colander into center of cheesecloth or tea towel. Gather ends of cheesecloth and tie into a knot, leaving thickened cheese in a ball in bottom of cheesecloth.

5. Hang cheesecloth on a hook above your sink or run a large dowel through the knotted cheesecloth and hang it over the top of a pitcher and let your cheese continue to drain for 12 to 24 hours, depending on how dry or creamy you prefer your cheese to be.

6. Remove cheese from cheesecloth and store in refrigerator in glass container. Will keep for up to 2 weeks.