WARM & ACIDIFY YOUR MILK







HOW TO MAKE HOMEMADE CHESE — STEP BY STEP

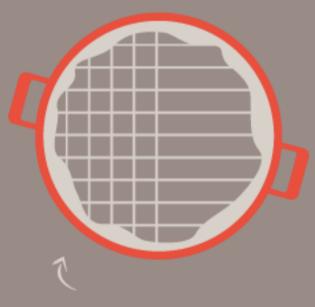
Cheese-making is as much an art as a science, but with a little knowledge, you can jump right in.

ADD RENNET



CUT THE CURD

Cheese curd



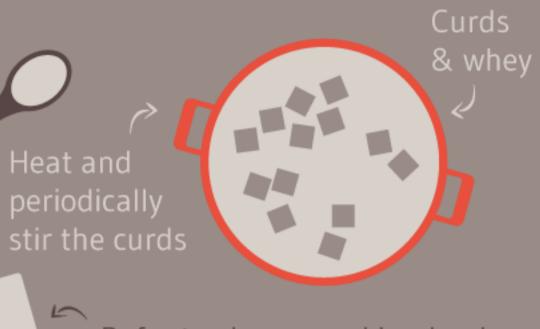
cuts to create cubes

knife, blunt tip won't scratch pots Use checkerboard





COOK THE CURD





Refer to cheese-making book, for recipe cook time, temperature, etc.

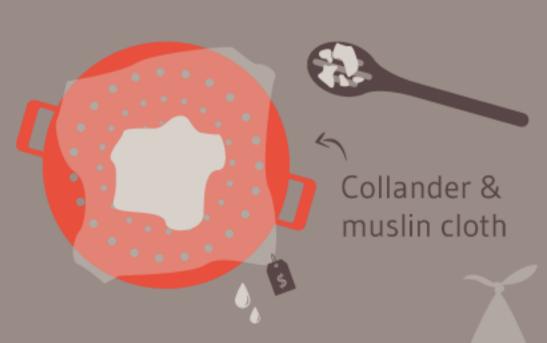
Remove whey & add water





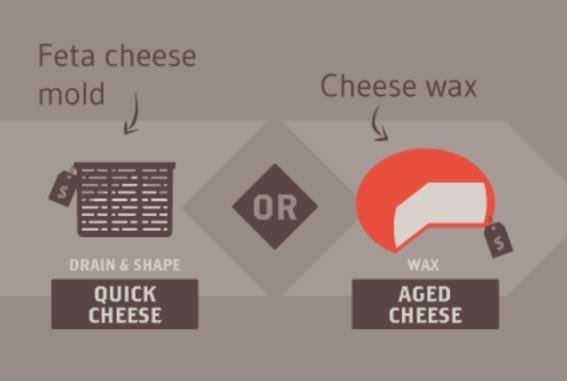


DRAIN THE CURD



Hang to dry overnight / for drier & harder cheeses

COOL, SALT, & AGE THE CHEESE





CHEESE







6

Stainless steel cheese press

GO FORTH & MAKE CHEESE!

