



## **Fresh Cottage Cheese**

Whole or partly skimmed 1 or 2% milk.

Warm milk to 21c 70f.

Add Mesophile Aroma B or Flora Danica starter culture (*follow useage rate based on the culture you're using*). Stir in cultures for a few minutes using top-stirring. Add the appropriate amount of calcium chloride and rennet, gently stirring into milk, using top stirring method. Cover and allow to ripen for two hours at room temperature (70f). Cut curd into ½ inch pieces and let rest for 5 minutes. Now stir the curds for another 2-3 minutes.

During the next hour, slowly warm the curds to 115f (46f). Stir periodically. After an hour the curds should be the size of navy beans, firm but not too hard.

Gently ladle the curds into a fine mesh draining bag or fine holed colander. Rinse with cold non-chlorinated water until all whey is drained from the cottage cheese curds. Add salt to taste and store in container for about a week.