



Country Kitchen Culture's - Rennet

Microbial & Traditional Rennet's

Junket Recipe for 1 litre of fresh milk.

- In a heavy bottomed pan heat the milk to 37°C & once reached remove from the heat.
- Add 1 tbsp of caster sugar and mix to combine allowing the sugar to completely dissolve.
- At this point add 1tsp of vanilla paste and mix through. (optional)
- Add 4-5 drops of rennet.
- Stir gently for 30 seconds.
- Divide in to separate serving dishes and allow to set for at least 15 minutes at room temperature.
- Once set allow to chill for 2+ hours in the fridge.
- To serve you can grate over some nutmeg, top with clotted cream or berries.

For a interesting twist swap the 1ltr of milk for 600ml of single or double cream for a Devonshire Junket.

Hard, Semi Hard, Blue, Mozzarella & white Cheese's

- Bring milk temperature to 32°C-36°C and maintain.
- Add the cheese culture of your choice mix well and wait 30 for minutes.
- Add 1ml of rennet per 2 Litres of milk. (Mix rennet with clean cold tap water at a ratio of 1:1)
- Mix the diluted rennet into the milk for 30 seconds, then allow to stand.
- Milk will set in 40-60 minutes.

Soft & fresh Cheese's

- Bring the milk temperature 30°C-32°C and maintain.
- Add the cheese culture mix well and wait for 30 minutes.
- Add 1ml of rennet per 2 Litres of milk. (Mix rennet with clean cold tap water at a ratio of 1:1)
- Mix the diluted rennet into the milk for 30 seconds, then allow to stand.
- Milk will set in 40 to 60 minutes.

If you require a cheese, make for any of the styles of cultures we provide please drop us a email.

Scan QR code to visit Cheese-Yogurt-Making.

