



Cheese curds - Poutine

Country Kitchen Cultures®

Our cultures are an easy way to make delicious cheese at home.

You will need.

- Country kitchen culture's – Cheese curds- Poutine.
 - Heavy bottomed saucepan with a large bowl (double boiler)
 - Yogurt maker.
 - Thermometer.
 - Colander lined with a double thickness cheese cloth.
 - One litre of UHT milk.
 - A plate and a weight.
 - Knife.
 - Salt.
1. Add one litre of milk and culture sachet to the inner pot of a yogurt maker & mix to combine.
 2. Set up yogurt maker as per Individual instructions.
 3. Allow to incubate for eight hours for the curds to set.
 4. Once set place the curds and whey into the bowl of a double boiler, raise temperature to 40°C while continuously stirring to scald the curds till firm.
 5. Remove curds with a slotted spoon into a double thickness cheese cloth lined colander.
 6. Cover with the top of the cheese cloth, loosely cover with cling film place the plate and weight on top of the curds and press for at least one hour.
 7. Remove from the cheese cloth into a bowl cut with a knife to desired size and salt to taste.

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