



## Cottage Cheese. Country Kitchen Cultures®

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

### Using fresh milk

1. Add half the milk to the yogurt maker's inner pot. And mix in the sachet contents whisking to combine.
2. Add the remaining milk and give one final whisk, place inner pot in the yogurt maker and operate yogurt maker as per the instructions.
3. Incubate for 12 hours.

### Once incubated.

1. Double line a colander or sieve with a cheese cloth and place over a bowl.
2. Empty the Cottage Cheese from the inner pot into cheese cloth.
3. Cover the Cottage Cheese with cling film and allow to drain for 30 minutes.
4. Gather the edges of the cheese cloth and form a ball and run the cottage cheese under cold running tap kneading and squeezing till the water runs clear.
5. Turn out the cottage cheese into a clean bowl and break into small pieces and salt to taste.
6. Store in fridge. (for at least 30mins before serving)
  - 6.1. For creamy cottage cheese add 2 tablespoons of double cream at a time until desired consistency is reached.



Scan QR code to head to Cheese-Yogurt-Making