



Labneh

Country Kitchen Cultures®

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

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. Mix one heaped teaspoon of salt in to the Labneh.
3. Empty the Labneh from the inner pot into cheese cloth.
4. Cover the labneh with cling film and place in the fridge to drain.
 - 4.1. 1 hour to remove approximately 20% of the liquid.
 - 4.2. 3 to 4 hours to remove approximately 50% of the liquid.
 - 4.3. 8+ hours for a very thick, Labneh.
 - 4.4. If wanting to go faster place a plate on top of the covered labneh and place a tin on top to speed up draining.
5. Turn out the cheese cloth & labneh into a clean pot and remove the cheese cloth.
6. Store in fridge.

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