



Queso Fresco

Country Kitchen Cultures®

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

You will need.

- Country kitchen culture's – Queso Fresco.
- Heavy bottomed saucepan.
- Thermometer
- Colander lined with a double thickness cheese cloth.
- One litre of whole milk.
- A plate and a weight.

Using fresh whole milk.

1. Add one litre of milk and culture sachet to a heavy bottomed saucepan.
2. Raise temperature to 80°C continuously stirring.
3. Once 80°C is reached remove from heat and allow curds to cool.
4. Once cool and curds have set use a slotted spoon to transfer the curds to a double thickness cheese cloth in a colander placed over a bowl.
5. Fold over cheese cloth over the top and cover with a loose piece of cling film.
6. Place a plate with a weight on top and allow to drain for a minimum of four hours or until desired firmness is reached.



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