



Soft Curd Cheese

Country Kitchen Cultures®

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

Using UHT milk:

1. Take the inner plastic container from the Yogurt Maker and half fill with your milk.
2. Open a sachet and mix the contents into the milk.
3. Add the remaining milk to make 1 litre, and place in the yogurt maker, operate yogurt maker as per instructed.
4. Incubate for 12 hours.

Using fresh milk:

1. Heat 1 litre of milk to 90°C and allow to cool to room temperature.
2. Add half the milk to the yogurt maker's inner pot. And mix in the sachet contents whisking to combine.
3. Add the remaining milk and give one final whisk, place inner pot in the yogurt maker and operate yogurt maker as per the instructions.
4. 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 cheese from the inner pot into cheese cloth.
3. Cover the cheese with cling film and place in the fridge to drain.
 - 3.1. 1 hour to remove approximately 20% of the liquid.
 - 3.2. 3 to 4 hours to remove approximately 50% of the liquid.
 - 3.3. 8+ hours for a very thick, soft curd cheese.
4. Turn out the cheese cloth & cheese into a clean pot and remove the cheese cloth.
5. Store in fridge.

Scan QR code to head to Cheese-Yogurt-Making

