

## FETA CHEESE (for 2 gals milk)

1. With milk at 90 degrees, add 1/8 tsp mesophilic culture and a *scant* 1/8 tsp lipase powder mixed thoroughly into 1/4 cup of the warm milk.
2. Stir well, cover and let ripen in a warm, draft-free place for 1 hour.
3. Mix 1 teaspoon rennet into 1/4 cup water. Stir. Start bottom-stirring milk, add rennet mix, stir for 15 seconds then stop the “current” in the milk.
4. Let sit undisturbed in a warm, draft-free place until a firm curd has formed, about 45-60 minutes.
5. Cut curd into 1/2 inch cubes and let sit undisturbed for 10 minutes.
6. Stir curd very gently for 15 minutes. Let rest for 15 minutes. Cut curd will sink to bottom.
7. Remove as much whey as possible, saving the whey to make the brine if you wish.
8. Line mold(s) with fine cheesecloth and place on rack over a pan. Scoop curd into mold(s). Let sit for 30 minutes and refill mold.
9. Fold cheesecloth over the top and place a follower on top with weights (optional).
10. Allow to drain for 12-24 hours, turning occasionally.
11. Remove cheese from cheesecloth and cut into pieces. At this point you can either brine or dry-salt your Feta.
12. To dry-salt: Salt pieces on all sides and let sit in colander to drain overnight. Package and refrigerate.
13. To brine: Make a brine by dissolving 1/3 cup Kosher or pickling salt to each 1/2 gallon of water or whey (using whey will produce a stronger flavored cheese). Place feta in brine with a weight on top to keep it submerged. Cover and refrigerate.

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