



Making Soft Cheeses: Additional Recipes

Mozzarella Cheese

Makes approximately ¾ pound

- 1 gallon milk (not ultra-pasteurized)
- 1-1/4 cup cool water (chlorine-free)
- 1-1/2 teaspoon citric acid
- 1/4 rennet tablet or 1/4 teaspoon liquid rennet
- 1 teaspoon cheese salt (optional) (Salt substitutes and/or herbs can be used as an alternative.)

Equipment

- 1 gallon stainless steel pot or any non-aluminum or non-cast iron pot
- Instant-read thermometer or candy thermometer
- Measuring cups and spoons
- Colander or strainer
- Butter muslin, flour sack towel or cheese cloth
- 4-quart mixing bowl to collect whey
- Slotted spoon
- Extra spoon
- Long knife
- 2-quart microwaveable bowl (Pyrex)
- Rubber gloves
- Microwave
- Timer

Instructions

Before you start, put on your gloves.

1. Dissolve ground/liquid rennet in ¼ cup of cool, chlorine-free water. Stir; set aside.
2. Mix 1-1/2 teaspoons citric acid into 1 cup cool, chlorine-free water. Ensure the citric acid is fully dissolved.
3. Pour the citric acid solution into your pot.
4. Pour 1 gallon of milk quickly into the pot and stir vigorously.
5. Heat milk slowly to 90°F while stirring. Use thermometer to check temperature.

6. Take pot off burner, add rennet solution while stirring slowly top to bottom (folding) for approximately 30 seconds.
7. Cover pot with lid and leave undisturbed for 5 minutes.
8. Check the curd. It should look like custard, with a clear separation between the curd and the whey. If the curd is too soft or the whey is milky, let sit for a few more minutes.
9. Cut the curds in a 1-inch checkerboard pattern with a long knife.
10. Place pot back on stove and heat to 105°F while stirring slowly and gently. Use thermometer to check temperature.
11. Take the pot off the burner and continue stirring slowly for 2 – 5 minutes. (More time will make a firmer cheese.)
12. Place the colander over a 4-quart bowl or pot that will catch the whey. Scoop the curds from your pot with a slotted spoon and place them in the colander. Drain off as much of the whey as you can without pressing the curds too much.
13. Put the curds into a microwave safe bowl (Pyrex glass). If you still have small curds floating in the whey, place a piece of cheese cloth over the colander and pour the whey into the cheese cloth-lined colander. Add the small curds to the microwave safe bowl.
14. Microwave the curds on HIGH for 15 seconds. Drain the free whey into your bowl or pot. **Add salt.** Gently knead or fold the curds into one piece with a spoon or your gloved hands.
15. Repeat #14 until the curds reach a temperature of 135°F. The cheese should be soft and pliable enough to stretch like taffy. Stop heating at this point.
16. Stretch the cheese by pulling like taffy until it is smooth and shiny. The more you work the cheese, the firmer it will be. Form into one or 3 balls to share.
17. Drop cheese balls into ice water to cool.
18. When cold the cheese will last several days refrigerated. Eat or refrigerate you cheese within 2 hours.
19. Clean up following the Sanitary Standard Operating Procedures.

Source: Clemson Cooperative Extension

http://www.clemson.edu/extension/hgic/hot_topics/2017/12%20home_cheese_making_mozzarella.html

Cheese Spreads

A simple way to use cream cheese and yogurt cheese is to make a spread for crackers, bagels, celery, and other tasty treats. To make each of the spreads below, just mix the ingredients together. Adjust the spices to your taste preference.

Roasted Garlic & Dill Cream Cheese Spread

6 oz cream cheese salted
1 tablespoon roasted garlic
1 tablespoon fresh dill, chopped

Sundried Tomato Cream Cheese Spread

6 oz salted cream cheese
1 tablespoon sundried tomatoes (not oil packed)
1 tablespoon fresh basil, finely minced

Sweet Cream Cheese

6 oz salted cream cheese
1-1/2 tablespoons brown sugar
3/4 teaspoon cinnamon

Blueberry Yogurt Cheese

1 cup yogurt cheese
Zest of 1/3 lemon
Big handful of blueberries chopped and simmered until juicy

Italian Yogurt Cheese

1-1/2 cup yogurt cheese
1 green onion stalk, minced (not the white bulb)
1 packet of powdered Italian dressing

Raspberry Lemon Ricotta Cake

1-1/2 cups all-purpose flour
1 cup granulated sugar
1 teaspoon baking powder
3 large eggs
15 oz. ricotta cheese
1/2 teaspoon lemon extract
1 lemon, zest and juice
1 stick salted butter, melted
2-1/2 cup milk
1 cup frozen raspberries
Optional Topping: whirl lemon on top before baking

1. Preheat oven to 350°F. Grease a 10" spring form pan with cooking spray.
2. Combine flour, sugar and baking powder in a bowl; mix well.
3. In a separate bowl, whisk the eggs, ricotta, lemon extract, lemon zest and juice until smooth; then fold in the dry ingredients until blended.
4. Gently fold in butter and 1 cup of raspberries. Pour batter into the spring form pan. Top the batter with the remaining 1 cup of raspberries; then bake for approximately 50 minutes or until the cake is golden brown and a tester inserted into the middle comes out clean.
5. Allow to cool 15-20 minutes before removing it from the pan. Store tightly wrapped at room temperature. Can be made up to 2 days ahead.

Source: Carrie's Experimental Kitchen

Lasagna Roll-ups

- 12 uncooked lasagna noodles
- 2 large eggs, lightly beaten
- 1 package (10 ounces) frozen chopped spinach, thawed and squeezed dry
- 2-1/2 cups whole-milk ricotta cheese
- 2-1/2 cups shredded part-skim mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon ground nutmeg
- 1 jar (24 ounces) meatless pasta sauce

- 1 Preheat oven to 375°F. Cook and drain noodles according to package directions.
- 2 Mix eggs, spinach, cheeses and seasonings.
- 3 Pour 1 cup pasta sauce into an ungreased 13x9-in. baking dish. Spread 1/3 cup cheese mixture over each noodle; roll up and place over sauce, seam side down. Top with remaining sauce. Bake, covered, 20 minutes. Uncover; bake until heated through, 5-10 minutes.

Ricotta, Kale and Artichoke Quiche

- 6 cups kale, about 6 to 8 large leaves finely chopped
- 4 large, canned or frozen artichoke hearts (about 6 oz)
- 1 medium onion, chopped
- 1 clove garlic, minced
- 1 tablespoon olive oil -
- Salt and pepper to taste
- 1/2 tsp grated nutmeg
- 1 tablespoon dried bread crumbs

For the Cheese Mixture

- 1 cup ricotta cheese
- 3 large eggs
- 1 cup milk
- 1 cup cheddar cheese
- 1 tablespoon flour
- Salt and pepper to taste

- 1 Wash clean, pat dry kale. Chop artichokes into thin slices.
- 2 Sauté onion and garlic in oil. Add the artichoke; sauté 1 minute Add kale. Cook 4 minutes. Season with salt and pepper to taste Set aside to cool slightly.
- 3 In a bowl add the ricotta and milk. Whisk until smooth. Add the eggs and whisk well making sure no lumps. Season with salt and pepper.
- 4 Place the cooked kale-onion-artichoke mixture into a pie dish; sprinkle with grated cheddar.
- 5 Evenly pour the ricotta mixture in the pie dish. Sprinkle nutmeg and breadcrumbs on top.
- 6 Bake in a preheated oven at 340°F for about 30 minutes.
- 7 Let the quiche rest for at least 20 minutes before you cut.