

How to make Chevre

Ingredients:

- *1/8 teaspoon inoculant.* The inoculant is a mesophilic starter culture – the one included in the kit is Flora Danica. Powdered inoculants should be stored in the freezer for long term storage.
- *1/16 tablet of rennet.* The rennet included in the kit is WalcoRen natural calf rennet. Rennet tablets should be stored in the refrigerator for long term storage.
- 1 gallon unpasteurized goat milk
- Coarse salt to taste

Supplies:

- A pot for heating milk and a lid to cover it with while the cheese is ripening
- A colander
- Enough cheese cloth (or a cotton bandana) to cover the inside of the colander and tie the corners together to hang the cheese to drain
- Slotted spoon for scooping curds

Procedure:

Day 1:

1. Heat milk to 75-80 degrees over medium heat, stirring frequently to prevent the milk from scalding on the bottom of the pot.
2. Once inoculation temperature is reached, remove from heat and sprinkle inoculant on the surface of the milk. Allow it to rehydrate for 1-2 minutes, then stir to mix 1-2 minutes.
3. Ripen at 75-80 degrees for one hour.
4. Put the rennet in ¼ cup warm water and let it dissolve completely while the culture is ripening in the milk.
5. Add the rennet with 2-4 gentle stirs after the culture and milk have ripened for an hour.
6. Ripen for 24-36 hours at 75-80 degrees. I just leave the pot covered on the stovetop.

Day 2:

1. Line a colander with cheese cloth. Make sure the cloth is large enough that you can tie the corners together and hang it to drain.
2. The whey (watery part) should be separated from the curd (solid part) at this time. Gently scoop the curds into the colander. When all the curds are in the colander, tie the corners of the cloth together to make a bag that you can hang.
3. Hang the bag o' curds over a pot with a spoon (or over a pot from a cabinet handle or whatever system works for you in your kitchen) and let them drain for 24-36 hours at room temperature. Test the consistency of the curds as they dry; the longer they hang the more dry and crumbly your cheese will be. That's not a bad thing, just a possible texture preference.

Day 3:

1. Remove the curds from the cheese cloth. Mix in salt, herbs, garlic, or any other additives you please. I recommend starting with half a tablespoon of salt – it's easy to add and impossible to remove!
2. Enjoy your beautiful chevre with eggs, pizza, sandwiches, salads, bread, honey – it goes with just about everything!

This recipe is based on the recipe for Chevre/Fromage Blanc from <https://www.thecheesemaker.com/pages/Recipes.html>. This website is an excellent source for recipes, ingredients, and supplies.