

# Raw Milk Feta



## Equipment

- Stainless Steel Pot with Lid
- Knife
- Cheese forms or old yogurt containers
- Something to age it in like a large gallon jar
- Cloth lined colander

## Ingredients

- 2.5 Gallons Good Quality Raw Milk
- 1/2 tsp Freeze Dried Mesophilic Culture
- 1/2 tsp Liquid Calf Rennet (or amount indicated on your package to coagulate 2.5 gallons of milk)
- Fine Ground Salt with no additives

If using pasteurized milk, ensure that you add calcium chloride (1/2tsp) before adding the rennet.

## Instructions

**Step 1-** Thoroughly clean and sterilize all equipment and surfaces.

**Step 2-** Warm Milk to 90F

**Step 3-** Sprinkle the culture over the surface of the milk and allow it to rehydrate for 5 min, before gently, but thoroughly incorporating into milk. Put the lid on Pot and Ripen 1 hour.

**Step 4 -** Dilute Rennet in 1/4 cup cool water. Incorporate gently, but thoroughly into milk.

**Step 5 -** Let sit covered for 30 min to 1 hour until you achieve a clean break. A clean break is when you stick your finger under the surface of the curds, and gently lift upwards. The milk should split at the surface, in a “clean break”.

**Step 6** - Check for a clean break.

**Step 7** - Cut a grid of 3/4 inch cubes. This means cut horizontally, vertically, and up and down so that your curds are 3/4 inch cubes. Let them sit for 5 min so that they “firm up”.

**Step 8** - Stir curds gently for 20-30 min or until they have shrunk slightly, and when pressed between your fingers, they break apart, but have a slight firmness, similar to a poached egg.

**Step 9** - Let curds settle to the bottom of your pot. Scoop off the whey and reserve about half a gallon for a salt brine. ( I always reserve a little bit more just to be safe.)

**Step 10** - How to make your salt brine- I recommend that you treat your whey the same way you treat your cheese. Leave the whey at the same temperature as your cheese during draining of your cheeses, and salt your whey when you salt your cheese in step 13. This brine is a 10% salt brine, so meaning 1 part salt to 10 parts whey. After you have salted it, it can be moved to the refrigerator.

**Step 11** - Drain remaining curds through a cloth lined colander. Drain 5 min.

**Step 12** - Fill forms to the top. (You can use designated forms, or old yogurt containers with holes punched in them.) Place on a draining rack. Flip cheeses in the forms every 10 min for the first hour. After this, allow cheeses to sit in forms until the next day.

**Step 13** - Remove from the forms. Cut the cheeses so that they will fit in your aging vessel (jar). Dry salt cheeses by rubbing the entire surfaces of the cheeses with a light dusting of salt. Leave the cheeses to air dry on the counter until they have formed dry rinds, and are no longer “squishy”. This can take anywhere between a day to three to achieve. If it takes longer, you may notice a small amount of mold growth. Wash this off with your salt brine.

**Step 14** - Submerge cheeses in prepared brine. Ensure that they are completely covered in brine. Place in the refrigerator.

**NOTE** - They will be ready to eat after only a few weeks, but they just get better with time! Using good quality, fresh milk, this batch will yield approximately a 1 gallon jar filled with Feta cheese.