

<http://bewitchingkitchen.com>

FROMAGE BLANC

(recipe from New England Cheesemaking Supply Co.)

1 gallon of whole milk, pasteurized

1 packet of DS culture

(cheese cloth for draining)



Heat the milk in a large pan to 86F. Add the contents of the package and mix well. Cover the pan and allow it to sit at room temperature for 12 hours.

Line a colander with double thickness of cheesecloth, place it in the sink, and carefully ladle the curdled milk into it. Let it drain for 6 to 12 hours, depending on how thick you like it to be. (You can do this step in the fridge, placing the colander inside a pan to catch the draining liquid).

When the cheese is in the consistency you like, remove it to a container and keep it refrigerated. Makes at least 8 servings.