



Making Chèvre...

- Making your own goats cheese is really simple and fast •
- Eat immediately for the freshest cheese you'll ever try •
- Use as an ingredient in either sweet or savoury dishes •
 - Get experimental with herbs and flavours •



More recipes, ideas and support...

More recipes online. If you want help with this kit or if you have questions you'll find FAQ and advice.

www.cheesemonkey.co.uk/goat -or- help@cheesemonkey.co.uk

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Cheese Monkey

Goat Cheese

instructions

You will need...

● **Equipment:** Saucepan, Draining Spoon, thermometer, cheese cloth, strainer/colander ● **Ingredients:** 2L fresh goats' milk, 1 tsp citric acid, 1 tsp cheese salt, 1 tsp herbs de provence

Making Goats Cheese...

1. Dissolve acid: add citric acid to 125ml water. Stir to dissolve.

2. Heat milk: add citric acid solution to milk and heat gently. Keep constantly stirring to prevent the milk catching on the bottom. Stop heating at 85°C and take off the heat.

3. Forming Curds: take the pan off the heat and leave to stand for 10-15 minutes. You should see curds and whey forming. The curds will be much smaller than when making cheese with cow's milk.

4. Draining curds and whey: line a colander with the cheese cloth and pour in the contents of the saucepan. Keep the whey as it drains. Draining can take over an hour. **NB:** if no curds are caught

in cloth; return the milk to saucepan, add more citric acid (1/2 tsp), re-heat and then drain through a double layer of the cheesecloth.

5. Salt and flavour: when the whey has drained, sprinkle the salt over the curds and mix in. You can also add flavouring at this point. Many flavours work well with goats cheese; try chilli flakes, fennel, fresh chives ... or whatever takes your fancy!

6. Shaping: place the cheese cloth onto a flat surface and spoon the cheese along the centre. Roll the cloth to form the cheese into a sausage shape. Carefully unwrap your cheese and sprinkle the herbs over the surface.

7. Eat: your fresh cheese is ready to eat straight away but will last for a few days in the fridge. The more salt you add the longer it lasts, up to one week.

Some recipe ideas...

Goats' cheese can be used as a sweet or savoury ingredient (omit the

salt for sweet dishes). It should brown/melt when heated.

● **Marinated Goats Cheese** ● form the cheese into balls and smother with olive oil, fresh herbs (thyme, rosemary, crushed garlic) and spices (peppercorns, coriander) ● **Whipped** ● leave out the herbs when making the cheese. Combine the fresh cheese with two 2 tbsp olive oil. Whip. Serve on crackers/bruschetta with olives. ● **Cheesecake filling** ● combine unsalted goats cheese with cinnamon, nutmeg, honey. Beat with creme fraiche and eggs. ● **Rich Cheese Sauce** ● bring whipping cream to the boil, turn down heat and whisk in goats cheese

Extra information...

● **Curds** ● Don't panic if you can't see the curds, they should still be caught by the cloth. If not: reheat, add more acid, use a double layer of cheesecloth to drain ● **Milk** ● any type of goat milk will work for this recipe except for UHT treated milk.