

GOAT MILK CHEDDAR

(Adapted from *Cheese Making Made Easy*)

2 gallons goat milk
4 T. (1/4 c.) buttermilk
1 t. liquid rennet
1/4 c. cool water
2 T. salt (plus additional salt for curing)

Makes about 1 pound

Warm milk to 85 degrees F.
Add buttermilk and stir thoroughly.
Allow to ripen for 30 minutes
Mix rennet with 1/4 c. cool water.
Add to ripened milk and stir gently for several minutes.
Allow to sit for 60 minutes at 85 degrees F.
Cut the curd into 1/2" cubes. Rest the curd for 10 minutes.
Raise the temperature of the curd two (2) degrees F. every 5 minutes until temperature reaches 98 degrees F. Gently stir often.
Allow the temperature to remain at 98 degrees for 45 minutes, stirring frequently.
Briefly drain the curds in a cheesecloth-lined colander.
Place curd back in warm pan and add salt. Mix well.
Line cheese mold with cheesecloth. Quickly place curds into mold while still warm.
Cover with follower and press at 20 pounds for 15 minutes.
Remove from mold, flip and press at 30 pounds for 1 hour.
Flip again and press at 50 pounds for 12 hours.
Remove from press. After removing cheesecloth, rub salt on all surfaces.
Place in airy location to cure. Turn daily.
When surface is dry, the cheese may be waxed.
Age for 1 month (minimum).