



LET'S MAKE FRESH CHEESE

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INGREDIENTS:

10 liters of milk
20 drops of rennet
3 tablespoons salt

DIRECTIONS:

Let's make fresh cheese Bryndza.

1. With the help of the pasteurizer Milky FJ 15, you need to warm up the milk up to 72°C in order to pasteurize it and then cool it down to 30-35°C.
2. After that, you need to add the rennet per 2 drops for a liter of a milk and immediately mix it all well. Then cover a pasteurizer with a lid and leave it for 30-40 minutes to form a cheese clot.

3. The next step is to cut the resulting clot with a knife in such a way that to have the cubes of a size of a walnut in the end and after that leave these cubes for 5 minutes.
4. After that, put the mass in the cheese mold and leave it there for 1hour to let a serum be drained out.
5. Then put it under pressure for 5 hours. After that, you need to put it into brine for a day and leave it in a cool place. The proportions of the brine should be following: 1 liter of a serum and 1 tablespoon of a salt.

After 12 hours, a tender, homemade and 100% natural Bryndza cheese is ready.