



TANGY SMALL CURD COTTAGE CHEESE

- 5 Cups Skim Milk
- 5 Cups Whole Milk
- ½ Cup Buttermilk
- 2 Rennet Tablets
- ¼ Cup Water
- ½ Teaspoon Salt
- 1/3 Cup Heavy Cream

DIRECTIONS

1. Dissolve Rennet Tablets in ¼ Cup water.
2. Stir salt into 1/3 Cup Heavy Cream.
3. In a stainless Steel or Enamel saucepan combine milks and buttermilk.
4. Stir occasionally over low heat until temperature reaches 100 degrees.
5. Remove from heat.
6. Add dissolved rennet, stirring thoroughly for 1 minute.
7. Cover and let stand 18 to 24 hours.
8. Line a large sieve or colander with 2 layers of dampened cheesecloth.
9. Set sieve over a bowl.
10. Spoon whey and let it drain, then gently spoon in curd.
11. Drain for 2 hours or until dripping slows.
12. Tie corners of the cloth to form a bag.
13. Hang over the bowl for 1 hour or until no more whey drips down.
14. Stir salt cream mixture gently into the cheese.
15. Cover and chill.