

Making Goat Cheese

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Take 4 to 5 gallons of fresh goat's milk, which has been strained through a special milk filter to remove any particles or contaminants. In the winter month's you need to add 1 cup white distilled vinegar, however during the warm summer month's the vinegar is not used. The vinegar is necessary for clobbering. Clobbering is the process when the whey and the curd separate.

Heat the goat's milk to 105 degrees, turn off the heat source and leave it alone for 12 to 24 hours. Then using a slotted spoon or spatula, lift out the clobbered product. It is then put into a tea towel and hung for 3 to 4 days to remove any excess moisture.

To make herbed goat cheese, 2 pounds of goat cheese. Never use fresh herbs. Dried herbs hold a much better flavor. The herbs are grown in Lydia's garden, and then hung to dry. Use a combination of basil, oregano, a small amount of sage and a clove of finely minced garlic. An alternate would be to use the zest of a Meyer lemon, or the herbs of your choice.

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