

Mad Millie Feta



Feta is a delicious cheese that can be made with either goat's or cow's milk. It is lovely crumbled over salad or eaten on a cheese platter with crackers. Herbs can be added to create more flavour and variety. This recipe makes two large feta cheeses with cow's milk. Recipe can be doubled or halved.

INGREDIENTS

- 4 L (1 US Gal) Full fat, (preferably unhomogenised) milk
- 2 mL Mad Millie Calcium Chloride
- 1 sachet Mad Millie Fresh Cheese Culture
- 1 tablet Mad Millie Rennet diluted in 1/4 cup (62 mL) of cool, non-chlorinated water
- 60 g (2 oz) Mad Millie Artisan's Salt
- 1/2 tsp White vinegar

METHOD

1. Pour milk into a pot and heat to 37°C (99°F) before stirring in calcium chloride.
2. Stir in the Mad Millie Fresh Cheese Culture and diluted rennet. Cover and leave to set in a water bath at 37°C (99°F) for 1.5 hours.
3. Cut the curd into 1 cm (1/2 in) cubes with a knife and allow to sit at 37°C (99°F) for a further 1 hour.
4. Gently stir the curds every 5 minutes for the next 30 minutes.
5. Scoop the curds into the feta moulds, if you are adding herbs to the curd do this now. Place the moulds on the cheese mat and leave to drain for 3 hours in a large pot with the lid on so you can collect the whey and cover the curds.
6. Place the cheese cloth over the mould and flip the mould upside down to remove the curd. Place the curd on the cheese mat to allow further draining and leave for 12 hours.

7. Prepare the brine solution (12%) by adding the salt and vinegar to 2 cups (500 mL) of cooled, boiled water.

8. Place the cheese in a container and pour over the brine solution until it is just covering the cheese. After 5 hours of being submerged the feta is ready to eat.

Feta can be stored in the fridge for up to one month when submerged in the salty brine solution.