



FRESH CHÈVRE

Creamy, mild, slightly dry if well drained, Chèvre is a fermented cheese that can be used plain or coated with herbs such as chives, or peppercorns. It makes small appetizer-size cheeses much like the *French Fromage Blanc* (the recipe follows) but with a tangier, lightly acidic finish. Keeps several weeks. Yields 4, 4 oz. cakes.

Ingredients

2 qts of *Trader Joe's Summerhill* Goat Milk or Fresh Goat Milk
1/8 tsp. M4001 culture
1/8 tsp. liquid Calcium Chloride in 1 Tablespoon water
1/8 tsp. liquid Rennet, in 1 Tablespoon water
Flaked or Kosher Salt
Dried herbs

Equipment

Stainless Steel Pot, 3 qts.
Dial Top Thermometer
Perforated ladle or slotted spoon
4 Chevre plastic perforated molds
Wire rack/ sheet pan or ripening box with draining mat

Method

1. Add the milk to the pot and bring to 86°F.
2. Remove from the heat to stir in the culture, using 20 gentle strokes. Wait 3 minutes.
3. Add calcium chloride water. Stir.
4. Add rennet water, stir and cover. Let stand at 72°F. at least 12 hours.
5. Ladle the creamy curd (which looks like yogurt) into molds on a draining rack. Drain 12 hours at room temperature. Remove whey and continue draining 12 hours.
6. Unmold and place on draining rack and sprinkle with salt on all sides. Dry cheeses on a cheese mat or wire rack on a cookie sheet for 24 hours.
7. Wrap in cheese papers (waxed paper side in, shiny side out). Refrigerate and enjoy any time. Roll in herbs for a different taste.

FROMAGE BLANC WITH HERBS

French for "white cheese," Fromage Blanc is creamy and mild, growing a bit more tangy with age, but without any of the "goaty" character some people don't like in Chèvre. This is a spreadable cheese that is great served plain, mixed in or coated with herbs, chives, dried onions or other flavorful enhancements. It is also a true fermented cheese, delicious when first made and improves in character for several weeks.

Yields about 1 1/2 pounds.

Ingredients

1 gallon Whole Cow Milk
1/4 tsp. M4001 culture
1/2 tsp. Calcium Chloride, diluted in 1/4 cup water
1/8 tsp. liquid Rennet, also in 1/4 cup water
Flaked or Kosher Salt
Dried herbs

Equipment

Same as Fresh Chèvre, except the milk goes into a pot that fits into a larger pot, like a double boiler to gently warm the milk.

Method

1. Pour milk into smaller pot, place it in water bath in outer pot. Warm milk to 78°F.
2. Add M4001 culture. Stir gently into milk with perforated ladle. Wait 3 minutes.
3. Add calcium chloride water. Stir, wait three minutes.
4. Add rennet water. Stir, cover, and let stand at room temperature at least 12 hours. Continue at this point with the molding and draining as in the fresh Chèvre.

Note: to make a warm space for the ripening stage, put a lamp with a 25 watt bulb in a closet, and place the pan on the shelf above the lamp. You could also do this with a box, but be careful, the bulb still gets quite warm.

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