

Soft Cheese, UK



Lincolnshire Cheese

Washingborough Academy is in Lincolnshire. It is the second largest county in England and mainly agricultural in land use.

There are a number of artisan cheese-makers in the county. Popular cheeses include Lincolnshire Poacher, Cote Hill Blue and Lincolnshire Red.

This simple soft cheese recipe is easy to make in the classroom on a hob.



Ingredients



A simple activity to make soft cheese from milk.
It will take around one hour.

Equipment:

electric/gas hob, large saucepan, stirring spoon,
teaspoon, sharp knife, lemon squeezer,
thermometer, sieve, muslin cloth



Ingredients:

4 litres of milk (non-homogenised), fresh or
dried herbs, a handful of lemons, salt, calcium
chloride (if using homogenised milk)

Step 1:

Heat the non-homogenised milk slowly in the pan until the temperature reaches around 75 degrees. Stir to prevent it burning at the base.

If using homogenised milk, add calcium chloride as per the instructions.



Step 2:



Juice the lemon and add to the milk in small quantities to enable the proteins to separate



Step 3:

Keep the milk warm and stir to help separate the curds from the whey.

Add salt to taste



Step 4:

Strain the whey through a muslin cloth and sieve



Step 5:



Cut fresh herbs or add dried herbs to the cheese



Step 6:

Press into shape and decorate.

Taste the cheese (and also taste the whey if you like!)

