

BAETJE FARMS CHEVRE CHEESE RECIPE

RIPENING

- Add cultures
- Add rennet
- stir gently and stabilize the milk movement

COAGULATION

- let sit for 8 to 12 hours at room temperature

LADELING

- cut the curd into 1 inches cubes
- fill the bag gently

DRAINING

- Let the bag drain until it stops dripping

SALTING

- add 1 tsp/pound of fresh chevre
- mix

SHAPING

- Shape the chevre as you want
- season it

BAETJE FARMS GOAT CHEESE RECIPE

RIPENING

- Add cultures
- stir gently and stabilize the milk movement

COAGULATION

- Add rennet
- let sit for another hour

LADELING

- cut the curd into 1 inches cubes
- stir for 15 minutes

DRAINING

- Let the bag drain until it stops dripping

BRINING

- Brine the cheese a minimum of 1 week
- BRINE : 14 ounces of kosher salt for 1 gallon of cold water