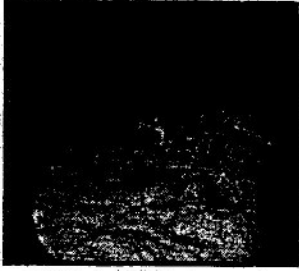
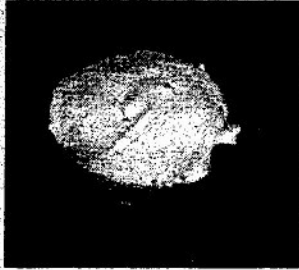


Now you will have a choice on the heating method to use...

## Microwave Method



- 12m** Ladle your curds into a large microwaveable bowl and drain off as much of the whey as you can without pressing the curds too much. Put on your rubber gloves.
- 13m** Place the bowl in the microwave for 1 minute.
- 14m** Remove and drain off the whey as you gently fold the curds into one piece. Add 1 tsp. salt (optional).
- 15m** Microwave for another 30 seconds. Drain again and stretch the curd. It must be 135°F to stretch properly. If it isn't hot enough, microwave for another 30 seconds.
- 16m** Stretch the cheese by pulling like taffy until it is smooth and shiny. The more you work the cheese the firmer it will be. (Take a taste, yum!)
- 17m** Now form your cheese into a log or ball or braid it, make it into bite size morsels (pg16) or even make it into string cheese (pg10). At this point we usually slice off a few pieces of this warm cheese for immediate consumption Yummm!
- 18m** When finished, submerge it in 50°F water to cool for 5 minutes and then in ice water for 15 minutes. This will cool it down and allow the cheese to hold its shape. This step is critical as it protects the silky texture and keeps it from becoming grainy. (Proceed to page 8.)

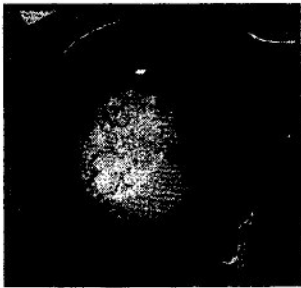


Online ordering is easy at [www.cheesemaking.com](http://www.cheesemaking.com)

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Both will give you the same yummy cheese in the end!

## Waterbath Method



- 12w** Heat a pot of water to 185°F.
- 13w** Ladle your curds into a colander, folding the curds gently as you drain off the whey.
- 14w** Dip the curds in the colander into the hot water. After several times take a spoon and fold the curds until they start to become elastic and stretchable. This happens when the curd temperature reaches 135°F (You may want to do half the curds at a time in this step to ensure even heating).
- 15w** When it is stretchable remove the curd from the liquid and pull like taffy. This stretching elongates the proteins. If it does not stretch easily, return it to the hot water for more heat.
- 16w** At this point you can add 1 tsp more or less salt and/or herbs and work it into the cheese. Stretch the cheese until smooth and shiny. Now we usually slice off a few pieces and eat it hot. Yum!
- 17w** You can now form your cheese into a log, ball, braid, bite size morsels (pg16) or even make it into string cheese (pg10).
- 18w** When finished, submerge it in 50°F water to cool for 5 minutes and then in ice water for 15 minutes. This will cool it down and allow the cheese to hold its shape. This step is critical as it protects the silky texture and keeps it from becoming grainy. (Proceed to page 8.)



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