Lemon Cheese
From Cheese Making Made Easy
By Ricki Carroll and Robert Carroll

This cheese has a delicate flavor of lemon. It is a moist cheese with a spreadable texture. It can be used as a spread or in cooking. Makes 6 –8 ounces

This soft cheese recipe consists of three steps: acidifying and coagulation, draining and mixing, salting and spicing.

Ingredients:
- 1 quart (4 cups) milk
- juice of 2 lemons (about $\frac{1}{2}$ cup) or another acidifying agent; orange juice, raspberry vinegar or cider vinegar.
- salt and herbs

Step 1 : Acidifying and coagulation
- using a double boiler (or a metal bowl floating in a pan of water), indirectly heat 1 quart of milk to 170 ºF. This will take anywhere from 15 minutes to 30 minutes. Make sure all of the milk is at least 170 ⁰F.
- Remove the milk from the heat
- Add the lemon juice and let the milk set for 15 minutes. If the milk does not set (i.e. you see the milk proteins precipitated out of solution), add more lemon juice.

Step 2: Draining
- Pour the curds into a cheesecloth-lined colander. Tie the four corners of the cheesecloth into a knot and hang bag to drain for 1 to 2 hours or until the curds have stopped draining. After the initial burst of dripping, this process can be aided by gently squeezing the curds to remove the water. Using this process, you can probably speed up the draining step to 30 minutes.
- You can save the whey. It can be used in cooking, such as baking bread. It is supposedly is a refreshing summer-time drink if it is chilled and served with mint leaves.

Step 3: Mixing, Slating and Spicing
- Take the cheese out of the cheesecloth. You may have to scrape some off the clothe
- The cheese can be lightly salted and herbs may be added if desired.
- One way to season the cheese is to make it into a log and roll it in coarsely ground pepper.
- The yield should be about 6 – 8 ounces of lemon cheese for each quart of milk.

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