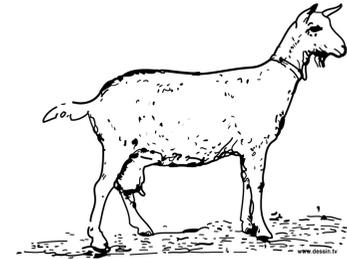


*Cheeky Monkey*  
**CREAM CHARGERS**

## **Cheese Kit**



Goat Cheese

This kit is intended for adults only and we will not be held responsible for any harm resulting from the use or misuse of this kit.

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## **INSTRUCTIONS**

## Creamy Chèvre Recipe

Goat cheese is a super easy and really delicious cheese to make. This recipe is for a soft and creamy cheese that is perfect to be eaten simply with crusty bread and a little butter. The recipe will yield around 350g of cheese, which will keep for up to a week if salt is added.

### Ingredients:

- 2L fresh goat milk
- 1 1/2 teaspoon citric acid
- 1 teaspoon cheese salt
- 1 teaspoon herbs de provence

### Equipment:

- Large pot- at least 4L
- Cheesecloth
- Colander
- Large Slotted spoon
- Thermometer

### Method:

1. Measure the citric acid into 125ml of warm water and stir until the crystals have dissolved.
2. Pour the goats milk into the pot, add in the citric acid solution and mix until dispersed completely.
3. Heat the milk to 85°C (do not allow to boil). Stir often to prevent the bottom catching on the pan. You may see coagulation start to occur (if you don't its okay), turn off the heat.
4. Remove the pot from the heat and allow to cool for 10-15 minutes.

5. Line a colander with your cheesecloth.
  6. Pour your milk and curds into the cheesecloth lined colander. This will allow the whey to drain out. This should take over an hour to finish, so if nothing happens quickly, don't panic!
  7. Once most of the whey has drained off, sprinkle in your salt and massage in gently. At this step you can also add in other flavourings such as herbs or chillies, don't be afraid to experiment!
  8. To shape into a log, place your muslin cloth on a flat surface and shape the cheese into a line along the center. Roll the cheese cloth into a sausage shape and unwrap carefully. Sprinkle the herbs de provence on the top of the cheese. You can also try black pepper, chilli flakes or anything else you fancy to give your cheese a good looking and tasty coating.
  9. The cheese will last for two days if no salt is used, and a week if it is.
- Any fresh goats milk will make great goats cheese. Pasteurized milk is fine to use, but make sure that it is not ultra high temperature (UHT) pasteurized.
  - If you have made cheese from cow milk before, and are surprised at the lack of coagulation, don't panic! The curds in goat milk are far smaller so may not be even visible, but they will still be left in the muslin cloth.
  - If the milk passes through the cheesecloth leaving no curds, reheat and add another half teaspoon of citric acid.

## A recipe for your cheese

The unique flavour of chèvre goes amazingly with sweet and savoury flavours. This recipe is for a super simple and delicious snack or appetiser. These work amazingly as dinner party canapés, especially being able to tell your guests that you made your own cheese!

### Roast Chèvre with Dates, Basil, and Prosciutto

85g Your home made chèvre  
6 large dates, cut in half  
6 leaves of basil, torn in half  
12 slices of prosciutto

1. Smear each date half with your home made chèvre cheese.
2. Place a piece of basil on top, roll in prosciutto, and secure with a toothpick if desired.
3. Spray or drizzle lightly with olive oil, and serve as is if desired.
4. Grill on a high heat until the prosciutto starts to brown.
5. Serve alongside crusty bread or alone as a delightfully elegant canape.