



Farmer's Cheese, with Lavender

INGREDIENTS

1/2 gallon milk (whole pasteurized, not ultra-pasteurized)

1/4 cup lavender infused vinegar (or white wine vinegar 5% acidity)

1 teaspoon Kosher or Himalayan Sea salt

1 Tablespoon dried Herbs de Provence or your choice of dried herbs

For example: culinary lavender, tarragon, basil, oregano, rosemary, savory, thyme, sage, chives

STEPS

In a large, stainless steel pot, bring milk slowly up to temperature (190 degrees), stirring occasionally and being careful not to scorch the milk on the bottom of the pot.

When the milk reaches 190 degrees, turn off the heat, but leave the pot on the heated element.

Add the lavender infused vinegar to the pot and gently stir.

Let the milk sit undisturbed for 15 minutes.

After 15 minutes, add the dried herbs and stir.

Line a colander with layered cheesecloth and place the colander over a large bowl to collect the liquid (whey). Pour the curds into the cheesecloth. Lift the cheesecloth up and wrap it around the curds, twisting to remove as much moisture as you prefer. Removing more moisture will make a crumbly cheese, leaving some moisture in will make a smoother more spreadable cheese.

Add salt and distribute evenly. To shape the cheese, keep it wrapped in cheesecloth, form it into a mound on a plate and refrigerate. Remove cheesecloth before serving. Cheese keeps for one week in refrigerator.