



# FETTA

## INGREDIENTS & EQUIPMENT

- 4 x Basket P00631
- Rennet
- Calcium Chloride
- Fetta starter
- Lipase optional
- Curd Knife & Scoop
- 10 litres of milk (unhomogenised preferred)
- Cheesecloth
- Thermometer
- Cheese Salt
- Maturing container
- Syringes

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## DIRECTIONS

1. Heat 10 Litres of Milk to 32\* celsius (stir while heating)
2. Remove from Heat
3. Add 1/8th teaspoon of Fetta Starter and allow to sit for 5 minutes.
4. Add 2 mL of calcium chloride (0.2mL per litre of milk) via syringe into roughly 20mls of soft water and add to the milk whilst stirring
5. Add 2 mL of vegetarian rennet (0.2mL per litre of milk) via syringe into roughly 20mls of soft water and add to the milk whilst stirring. Mix for 2 minutes
6. Cover and leave to set for 1hr or until a firm set and clean break is achieved.
7. Cut the curd into 10mm cubes, let stand for 5 mins then gently stir intermittently over the next hour.
8. Spoon curd into cloth lined baskets and allow to drain to desired firmness.
9. Remove cheese from baskets and cut to desired sizing
10. Place cheese in maturing container cover with brine solution
11. Store in fridge.

## NOTES

- Marinate in oil and your favourite herbs
- Stack baskets or apply a small amount of weight to speed up draining and for a firmer cheese
- The strength of the brine solution will affect flavour and firmness of cheese.