



## Simple soft cheese

### Ingredients

500ml milk  
1 lemon



### Equipment

Chopping board, knife, juice squeezer, saucepan, measuring jug, muslin cloth, sieve, bowl, baking tin.

### Method

1. Juice the lemon.
2. Slowly heat the milk and stir in the lemon juice – the milk will start to separate into curds and whey near boiling point.
3. Remove from the heat and allow to cool for 5-10 minutes.
4. Strain the milk through the muslin cloth, which is in the sieve over a bowl.
5. Wrap the cloth over the cheese and gently press to help remove the whey.
6. Place the 'cheese' into a baking tin to help form its shape.
7. Put the 'cheese' into the fridge to chill.

### Options

Try adding different seasonings to the cheese, such as garlic, chilli, chopped herbs, cucumber and onion.