

Fromage Blanc

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Equipment:

One non-reactive stockpot large enough to contain the amount of milk you are working with (1-2 gallons equals 4-8 quarts).

Dairy thermometer.

Food safe container for ripening

Cheesecloth.

Colander

Ingredients

1 gallon of whole milk.

1/8 teaspoon mesophilic culture or 2 ounces of frozen culture.

2 drops of rennet diluted in 1 tablespoon of sterile water

Alternatively, one packet of Fromage Blanc starter can be used in place of the culture and rennet.

1/8 teaspoon of 30% Calcium Chloride solution if using homogenized milk.

1 teaspoon of pickling salt

Method

Heat milk to 85°F, stirring from time to time keep from scorching. Transfer to food safe container. Add calcium chloride, if using. Add mesophilic culture, if using, and stir. Add the diluted rennet or the Fromage Blanc starter and stir for 1-2 minutes, then hold spoon or ladle still in the milk until the agitation stops.

Place container in a quiet, warm location for 10 to 16 hours until a firm curd is formed.

Empty contents into a cheesecloth lined colander.

Allow to drain at room temperature for 6 to 8 hours.

Place cheese in a bowl and mix in salt with a whisk. Store in an air tight container in refrigerator for one to two weeks.

Traditionally this cheese is dressed by adding milk to thin it slightly. You can also dress it 1/2 cup of crème fraîche.

Adapted from a recipe from Cowgirl Creamery found in the February 2010 Sunset magazine.