

Queso Blanco

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This recipe is almost identical to the recipe for Ricotta. Milk is simply heated to 180° F, acid coagulated, and then drained. The resulting cheese is very crumbly.

Sprinkle this cheese over pinto or black beans cooked Mexican style, or sprinkle in tacos.

This recipe was adapted from a version found on the home cheesemaking website cheeseforum.org.

Equipment:

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

Slotted spoon or ladle.

Kitchen thermometer.

Cheesecloth.

Colander or kitchen sieve.

Ingredients

1 gallon of whole milk.

1/2 cup distilled white vinegar (plus up to 1/4 cup more, if needed)

Optional: 1 teaspoon of salt

Method

Heat the milk to 180° F slowly over a medium burner. Stir slowly to prevent scorching. Maintain temperature by turning burner on and off as required.

Slowly add vinegar. Stir for 15 minutes. you should start to see curds and translucent whey forming. If you do not, add up to 1/4 cup additional vinegar.

Pour curds and whey into a colander or kitchen sieve lined with cheesecloth. If using store bought cheesecloth, you may need to use double or triple layers.

Allow curds to drain and cool for about 20 minutes.

Tie the four corners of the cheesecloth together and hang somewhere where it can continue to drain.

Drain for 5 to 7 hours, until bag stops dripping.

At this point you can optionally break apart the curds and add a teaspoon of salt for better flavor.

Use right away or store in refrigerator for up to a week.