

Yogurt Cheese

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Homemade cheese is a delicacy that not many of us enjoy, but this yogurt cheese is so easy you will find yourself making it all the time! Delicate yogurt cheese has the texture of ricotta or cream cheese, but has the tangy bite of homemade yogurt. Use as a spread or mix into recipes, and enjoy the simple yet delicious flavors of your own homemade cheese.

Ingredients:

1 quart plain yogurt (whole milk preferred)

Directions:

1. Line a strainer or colander with cheesecloth and set over a large bowl.
2. Pour yogurt into cheesecloth. Loosely cover with plastic wrap or cheesecloth to avoid contamination. Place in refrigerator.
3. Allow yogurt to sit in refrigerator for 12 hours. Remove, and gently squeeze cheesecloth to remove any unwanted liquid. Empty whey from bowl, and let stand an additional 8 hours.
4. Transfer cheese to clean, airtight container and use as desired.

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