

CHEVRE (FRENCH KISSES)

INGREDIENTS:

½ gallon goat's milk

1 cup cream

4 to 6 fresh sprigs organic herbs like lavender, basil, sage, thyme, and rosemary washed thoroughly and patted dry.

¼ cup White wine vinegar

1 teaspoon flake salt or to taste

SUPPLIES:

1 cup

3-quart stockpot

Cooking thermometer

Large mixing spoon

Slotted spoon or mesh spider (optional)

¼ cup

Large colander or mesh strainer

Fine cheesecloth

Large heat-resistant bowl (optional, for whey collection)

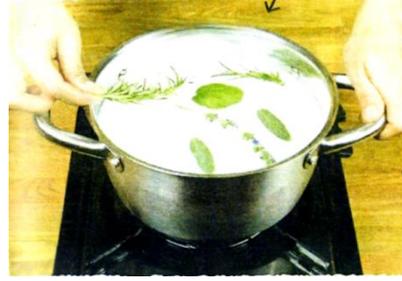
1 teaspoon

PRO TIP:

Leave the milk at room temperature for 1 to 2 hours so that heating it is faster.



1. Pour the milk and cream into the pot.



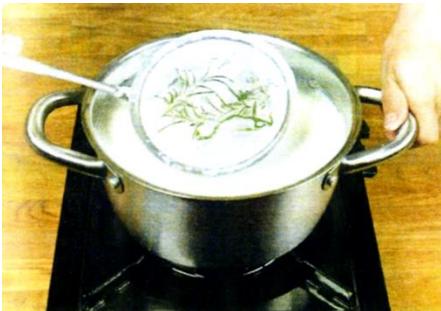
2. Add the washed herbs right into the milk. Then turn the heat to medium.



3. Stay close and monitor the heat, stirring every few minutes to prevent a skin from forming on the surface of the milk, and to check for sticking milk at the bottom of the pot. (Reduce heat if you feel any milk sticking.)



4. Dip the thermometer in and start checking the temperature when you see steam and little foam bubbles forming. (Note: Do not let the milk boil, or your creamy cheese will become firm.)



5. Just before the milk reaches 185°F, scoop out the herbs.



6. When the milk reaches 185°F, add the vinegar and stir it in thoroughly with just seven quick strokes.



7. Lower the heat to the lowest setting. Gently stir the milk every few seconds for 2 minutes; you do not want to break up any newly forming curds, so do not stir vigorously or continuously.



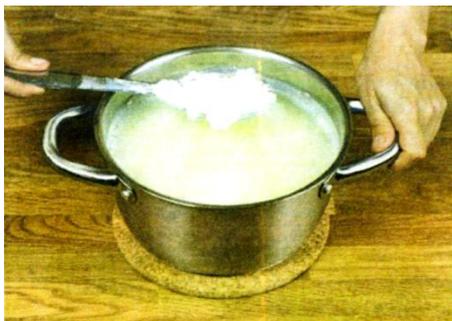
8. You should see coagulation after 1 minute. If you do not, heat up to 2 minutes longer.



9. Take the pot off the burner and allow the curds and whey to sit undisturbed for 10 minutes.



10. Line the colander with the cheesecloth and place the colander over a bowl if you will reserve the whey, or in your clean sink if you will not.



11. After 10 minutes, you should see an increase in curd formation.



12. Pour the curds and whey through the cheesecloth and allow the whey to drain for about 10 minutes or until the curds are the creamy texture of smooth mashed potatoes.



13. Add salt and stir thoroughly. This flavors the cheese but also helps drain the last of the whey.



14. The whey that is left behind will appear more milky than in other recipes. This is normal for this creamy goat cheese.