

# Noreen's Kitchen

## Homemade Cottage Cheese

### Ingredients

1/4 Junket Rennet Tablet	1/2 cup buttermilk
1/2 cup water	1 teaspoon salt
1 gallon skim milk	1 cup heavy cream

### Step by Step Instructions

Dissolve Rennet Tablet in water by crushing. Set aside.

In a large saucepan, heat skim milk to 70° F.

Stir in buttermilk and Rennet Tablet solution, mixing well.

Cover with towel and let stand at room temperature 12 to 18 hours until firm curd forms.

Cut curd into 1/2-inch long pieces using a long knife.

Heat curd slowly over hot water until temperature reaches 110°F.

Hold curd at that temperature for 20 to 30 minutes, stirring at 5-minute intervals to heat curd uniformly.

Pour mixture into a colander lined with a flour sack towel and drain off whey.

After whey has drained 2 to 3 minutes, lift curd in towel and immerse in pan of cold water 1 to 2 minutes, stirring and pressing with a spoon.

Then immerse in ice water 1 to 2 minutes.

Drain the curd until it is free from whey and place in a large bowl.

Add salt and cream and mix thoroughly. Chill.

Enjoy!