
Cheese With 3 Simple Ingredients

1 gallon milk, whole
pasteurized

1/2 cup white vinegar, red or
white wine vinegar, or apple
cider vinegar

2 teaspoons non-iodized salt
(e.g. Himalayan sea salt)

Optional: fresh herbs such as
dill, chives, basil, nettles,
garlic leaves, parsley, finely
chopped

- ➊ Heat milk in a pot until just under a boil at around 190 degrees Fahrenheit (88 degrees Celsius)
- ➋ Add vinegar slowly while stirring to form curds
- ➌ Allow milk to rest undisturbed for 15 minutes
- ➍ Drain curds in a colander lined with cheesecloth
- ➎ Add optional herbs and salt, mix well
- ➏ Squeeze and twist cheesecloth to remove excess moisture from curds
- ➐ Shape the cheese into a mound, press to form a disc, then refrigerate