

# Making your own cheese and yogurt.

## Funk & Wagnalls - Greek Yogurt Cheese (Fresh Labneh)



Description: -

-Making your own cheese and yogurt.

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Notes: Includes bibliography.

This edition was published in 1977



Filesize: 39.52 MB

Tags: #Homemade #Yogurt #Cheese #{Almost #Cream #Cheese}

### Homemade Yogurt Cheese Recipe

But I normally use one tablespoon of purchased yogurt as a starter per quart of milk, and I make 3 quarts at a time we go through that amount in a week. I hate to throw it away. Use of a double boiler is recommended to keep the milk from scorching.

### Making Yogurt Cheese

Also the thicker the yogurt the better.

### Homemade Yogurt Cheese Recipe

You can use the grains repeatedly and as long as you keep them fed with fresh milk every day or two , they will pretty much last forever.

### TIP GARDEN: Make Your Own Cream Cheese From Yogurt

These should fit loosely enough to slide up and down in the can.

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## Related Books

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