

Making your own cheese and yogurt.

Funk & Wagnalls - Greek Yogurt Cheese (Fresh Labneh)



Description: -

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Notes: Includes bibliography.

This edition was published in 1977



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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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