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## Herbed Buttermilk Fresh Cheese

This delicious recipe comes from "Simple, Fresh, Southern: Knockout Dishes with Down-Home Flavor," by chefs Matt and Ted Lee.

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- [Black Pepper Buttermilk Fresh Cheese](#)
- [Lemon Zest Buttermilk Fresh Cheese](#)
- [Vanilla Buttermilk Fresh Cheese](#)

### INGREDIENTS

Makes one 6-ounce round; serves 4 as a snack with crackers.

- 1 quart whole milk
- 1 1/2 cups whole or low-fat buttermilk
- 2 teaspoons coarse salt
- 1 teaspoon dried herbs, such as tarragon, oregano, or basil

### DIRECTIONS

1. Cut out three pieces of cheesecloth into 12-inch squares. Line a colander or medium strainer with all three layers of cheesecloth. Set colander in sink.
2. Combine milk, buttermilk, salt, and herbs in a large heavy-bottomed saucepan, and heat over medium-high heat until mixture has separated into white curds and translucent whey, about 8 minutes. If using lowfat buttermilk, separation occurs at about 180 degrees and the curds will clump together readily. If using whole buttermilk, separation occurs closer to the boiling point, about 212 degrees, and the curds are finer-grained. When using whole buttermilk, let curds and whey stand off heat for about 3 minutes after separation, so the curds cling together and facilitate the straining step.
3. Ladle the contents of the saucepan into the prepared colander. Let the whey drain, 1 to 2 minutes. Lift the four corners of the cheesecloth and gather them together. Gently twist the gathered cloth over the cheese and press out any excess whey.
4. Cheese can be unwrapped immediately and served warm, or let stand until cooled to room temperature, about 10 minutes more. To serve a firmer cheese, transfer cheese, in its cloth, to a small flat-bottomed dish or pie plate; refrigerate until cool, about 10 minutes. Unwrap cheese and gently invert onto plate; discard cloth. Tent cheese with plastic wrap and keep refrigerated up to 2 days. Remove from refrigerator and let stand for 10 minutes at room temperature before serving.

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