



The ESTABLISHMENT



THE HOUSE CHEESE

Recipe on back of card >>

EstablishmentCHS.com

The House Cheese

1 gallon whole
1/2 gallon heavy cream
1 quart buttermilk
Juice of one lemon
Pinch of salt

- Bring all to a simmer until the curds and whey separate
- Gently ladle mixture over cheesecloth and allow to drain overnight
- Allow drain longer if you desire a dryer crumbled cheese, or whip in a stand mixture with a bit of heavy cream to made a smooth cream cheese like spread.
- The whey (all of the liquid that drained) can be cooked on the stovetop gently over a few hours to make a caramel sauce.

