

Quark – a lactic curd cheese (like cottage cheese – sour) Or modified to make slipcot

Using milk (must be non-homogenized)

Day one:

Heat 2L milk to 31°C in a water bath (a stock pot inside another pot works well)
Add a few crumbs of culture, sprinkled on the surface and stir in well
Add 1ml rennet diluted in 1ml cooled boiled water, this helps the coagulation process.
Stir well, then stop the swirling motion otherwise your curd will set in a swirl pattern
then leave to set with a lid in a warm place overnight (24 - 26°C - hot water cupboard or polystyrene chilly bin works well – you can tip the mixture into a plastic container before it sets if this makes it easier to store overnight)

Day two:

Cut the curd and ladle it into a muslin or cheese cloth (which ever name the fabric shop is going by at the time) open ended tube, tied to make a bag
Other wise you can ladle it into a large flat piece of muslin gather the corners and tie in a bundle. Or to make slipcot ladle curd into cheese mold (circular, plumbing pipe works well) set upon woven cheese mat (or plastic coated woven shade cloth).
Soak which ever items used in sterilizing solution (1/2 tablet into 2 L water)

Leave tube to drain on a rack on a tray (this collects the dripping whey for a few hours, turn the bag from time to time.

If put into flat fabric tied up, then this can be hung over a bucket for the curd to drain.

The quark is ready to put into storage pots ready for use when the curd falls easily away from the sides of the bag when it is slightly raised off the rack at one end. Otherwise can be eaten directly after draining. The longer you drain the dryer cheese you get and therefore less yield.

Shelf life of approx 1 week and can freeze up to 3 months.

Optional you can salt to taste if required (if 10L batch 1 Tablespoon plain non-iodized salt to resultant quark.)