

Traditional Method for Haloumi

Ingredients:

3 litres whole goat milk

1 junket tablet

1 tablespoon water

large pot to hold 3 litres

cheese cloth-lined colander

thermometer

long-bladed knife

Warm the milk to 35°C. Dissolve the junket tablet in the water, and stir into the milk. Continue to stir for 20 seconds to be sure the rennet is evenly distributed.

Let the milk rest until the surface has gelled, usually about 30 minutes. You can check for gelling by lightly touching the surface of the milk with the flat side of a small spoon. If the spoon leaves an indent, the milk has gelled.

Cut the curd into 2cm pieces with the long knife, cutting horizontally, vertically and diagonally across the depth of the curd. Rest the curd for 10 more minutes.

Now, stir the curds gently for a minute or two to encourage the whey to separate.

Pour the curds into a cheese cloth-lined colander placed over a pot (you will be using this pot of whey later), and let drain for several hours or overnight until no whey is left standing with the curds.

When the curds are dry enough to stick together well, cut them into approximately 2cm wide strips. Bring the pot of drained whey almost to a boil (around 90°C), and drop in the cheese strips. Do not let it boil.

Let cook for about 10-15 minutes, or until the curd floats to the surface. Remove the curd from the whey and lightly salt. You may wish to press into a mould; the resulting cheese is soft and a bit ragged around the edges. Cool for 1-2 hours.