

HALOUMI RECIPES

Haloumi for the Time-Poor Cheese-maker

Ingredients:

- 3 litres whole goat milk
- 1 junket tablet
- 1 tablespoon water

- large glass bowl to hold 3 litres
- cheese cloth-lined colander
- thermometer
- long bladed knife
- latex gloves
- 300ml mould

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.

Place the bowl in the microwave and cook on high for 2 minutes. Stir the curds for 10 seconds. Cook for another 2 minutes.

Stir again but put your hand in and squeeze some curds chunks. If the curd is still very soft, cook for a further 1 minute.

Start squeezing the curd and you will find that the curd changes from soft to firm and sticky. Gather more and more into big lumps. When there are no soft bits left, pour the lot through the colander.

Sprinkle 2 teaspoons of salt over the curd and start pressing it into the mould. The mould will appear far too small for the amount of curd but continue pressing down into the mould and it will all start to compact.

Let it cool and it's ready. (You can stick it in the freezer if the visitors are coming up the drive and the BBQ is being lit!)

To store the Haloumi, you can make a brine solution of 1 tablespoon salt dissolved in ½ litre water, or use this ratio to make sure the cheese is submerged. The brine will keep your Haloumi for several months, and the flavour will increase with storage time.

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.