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
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 3 minutes. Stir the curds for 10 seconds. Cook for another 3 minutes.

Stir again but put your gloved-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 2-3 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. Pour off the whey as needed. The object is to get out as much whey as possible to leave just the curd behind. Sprinkle a little more salt over the finished block.

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