



QUESO FRESCO THREE WAYS

INGREDIENTS

- 2L whole milk
- 1 lime, juiced
- ½ cup apple cider vinegar
- 2 tb Maldon sea salt to taste

METHOD:

1. Add the milk to a large sauce pot.
2. Simmer on medium heat for about 6-8 minutes
3. When the temperature reaches 170, squeeze in lime juice.
4. Slowly stir with a slotted spoon.
5. When the temperature reaches 190, turn off the heat.
6. Gradually stir in the apple cider vinegar.
7. Let stand in the pot for 15 minutes.
8. Strain the curds from the whey through a cheesecloth lined strainer.
9. Discard the whey.
10. Wrap the cheese tightly and hang at room temperature for 30 minutes.
11. Add the cheese to a mixing bowl and knead the cheese with a fork. This process can take up to 5 minutes. You want to have a creamy, dense consistency.
12. Add the sea salt to taste.

SPICY PEPPER QUESO:

- 8 pickled pepper or jalapeno slices
- 3 springs cilantro, fine diced
- 1 ts garlic, crushed
- 5 shakes hot sauce

HONEY ROSEMARY QUESO:

- 1 sprig fresh rosemary, fine diced
- 1 tb liquid honey
- ½ ts cracked black pepper

BASIL SUN DRIED TOMATO QUESO:

- 3 tb sun dried tomato paste or chopped tomatoes
- 3 sprig basil, fine diced
- ½ ts garlic, crushed

SAME METHOD FOR ALL THREE APPLICATIONS:

1. Add feature ingredients to a mixing bowl.



2. Add the Queso Fresco and mix vigorously.
3. Add mixture to a mold.
4. Wrap tightly with plastic wrap.

YIELD: 1 pound fresh cheese, three ways.
SHELF LIFE: 2 weeks.