

# HALOUMI

**MAKES:** ½ pound

**RECOMMENDED MILK:** 1 quart whole milk, 1 quart goat's milk

**WORTH MENTIONING:** The recipe relies on microwave use.

## **INGREDIENTS:**

¼ tablet vegetarian rennet

¼ cup dechlorinated water

1 quart (4 cups) whole cow's milk

1 quart (4 cups) goat's milk

2 teaspoons flake salt

1 teaspoon dried oregano

## **SUPPLIES:**

¼ cup

3 quart-stockpot

Cooking thermometer

Large whisk

Large spoon

Knife (optional)

Large colander or mesh strainer

Fine cheesecloth

Large heat-resistant bowl (optional, for whey collection)

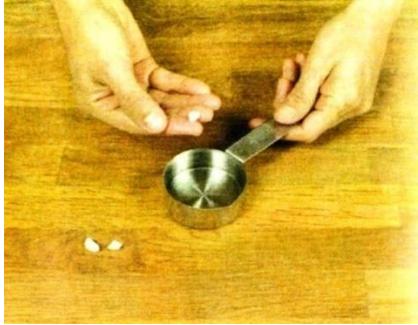
Large microwave-safe bowl (3-quart capacity)

1 teaspoon

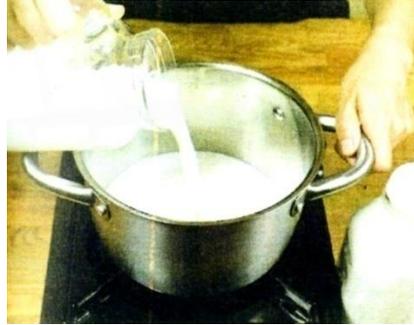
Small loaf pan or other cheese mould

### **NO MICROWAVE?**

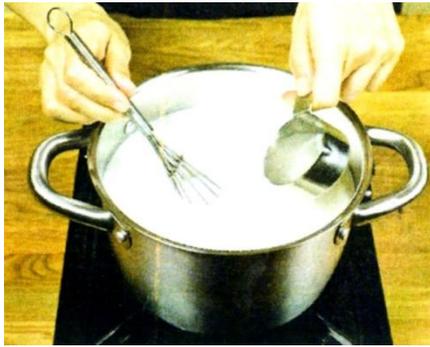
No problem. Place the pot back on the burner at medium heat.



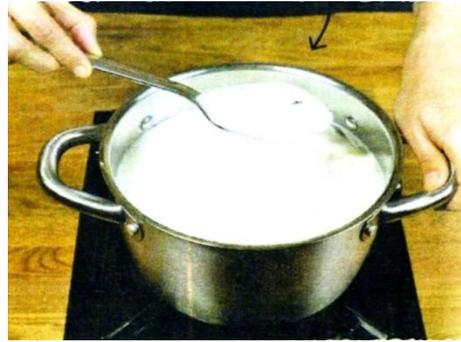
1. Dissolve the  $\frac{1}{4}$  tablet of rennet in the  $\frac{1}{4}$  cup water and set it aside.



2. Pour both quarts of milk into the pot and Heat on medium to 95°F.



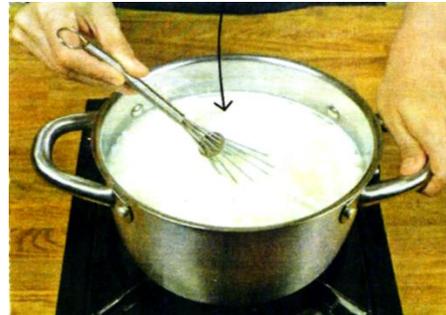
3. As soon as the temperature reaches 95°F, add the rennet solution. Use a whisk or spoon to mix it in with 15 quick strokes to make sure it is incorporated evenly.



4. Continue heating the milk to 110°F until you see a separation between curds and whey when a spoon is inserted. The curd will look similar to yogurt, and the whey will be a milky light yellow.



5. Turn down the heat to maintain the temperature at 110°F. Allow a couple more minutes if the whey still looks like milk. Insert the spoon again to check for a break between curds and whey.



6. When there is a clear difference in color and texture between the curds and whey, use the whisk (or a knife) to gently slice the larger pieces of curd into (roughly) 1-inch pieces (the distance between the whisk wires will work – do not actually whisk the curd).



7. Remove the pot from the heat and allow the cut curds to rest for 15 minutes.



8. While you wait, line the colander with cheesecloth. Place a bowl (or spare pot) under the colander if you want to collect the whey; otherwise, place the lined colander in your clean sink.



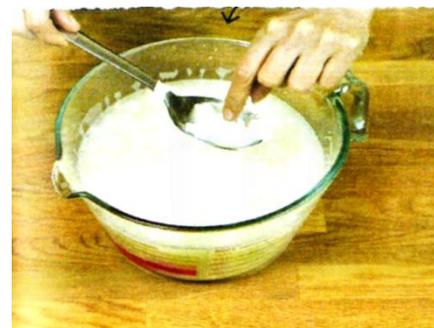
9. Gently move the pieces of curd around in the pot, about 2 minutes, to assist the curds as they shrink in the warm whey.



10. Pour the entire contents of the pot (curds and whey) into the microwave-safe bowl. The curds will look soft, but well-defined.



11. Microwave the curds for 2 minutes on high. Stir them for 25 seconds after heating.



12. Microwave the curds again for 2 minutes. Stir thoroughly for a few seconds, and carefully pinch some curd to see if they feel a bit springy.



13. Microwave one last time for 1 minute. This time, press the curds against the sides of the bowl to squeeze out any excess whey until you are confident that there is no unsqueezed curd remaining.



14. If squishing the curd against the bowl is awkward for you, and your hands can handle the heat, squeeze the curd on the spoon a spoonful at a time instead.



15. Pour the curds and whey into the cloth-lined colander and allow the whey to drain completely, about 2 to 5 minutes.



16. Press the curd into the colander to squeeze out any remaining whey.



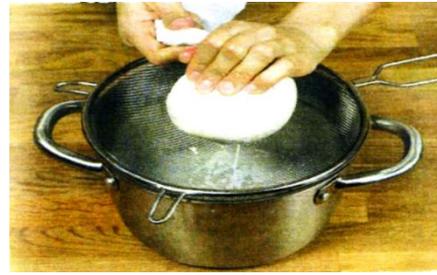
17. Add the salt.....



18. ....and oregano, and mix thoroughly.



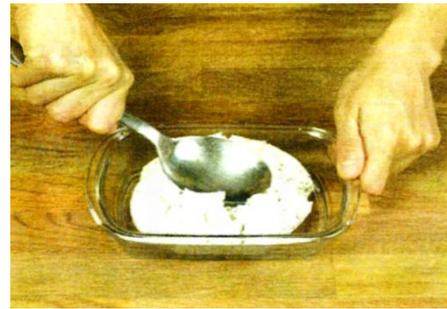
19. Gather the corners of the cheesecloth, and twist them together to create a bundle.



20. Squeeze the bundle of curd to release even more whey through the colander.



21. Unwrap the curd from the cheesecloth and transfer it to a small loaf pan or other improvised mold for shaping and cooling.



22. Use the spoon to press the cheese firmly down and into the corners of the loaf pan.



23. Cool the cheese in the freezer for 5 to 15 minutes before slicing it or transferring it from the pan.



24. Slice up the cheese and eat it fresh or grilled! Or, if you don't need it right away, let it chill in the refrigerator overnight, which makes it even better for grilling.

#### VARIATIONS & SUBSTITUTIONS

- Use 100% cow's milk for a milder version.
- Substitute fresh or dried thyme, sumac, or red pepper flakes in place of the oregano for a variety of tangy and piquant Mediterranean flavors.
- Press warm curd into cupcake tins for personal-size cheeses you can warm up on the grill or in a skillet