



# Köy peyniri / domaći kuhani sir

## *Ingredients (for a piece of ca. 300 g)*

2 L natural (village, unpasteurised) milk, juice of half a lemon, 3 tbsp apple vinegar, 1 tbsp salt

## *How to*

Transfer the milk to a pot, bring to a boil, occasionally stirring. Turn the heat down to low, add salt and lemon juice. Boil 2-3 minutes more, again occasionally stirring. Add vinegar, stir for 1-2 minutes. Continue to boil on low heat for 10-15 minutes, until you notice curd separating from whey. Turn heat off.

Using a slotted spoon, transfer the curd onto gauze, which you have put over a colander sitting on top of a bowl. Pull it tight, pressing as much liquid out as possible, then put a heavy thing on top of it and let it rest for 6 or more hours. When you unwrap it, you can enjoy your first selfmade cheese!

You can store this cheese in the refrigerator for about one week, either as it is or in a bit of salted whey you saved after draining (if you choose this option, the cheese will get a more mozzarella-like texture).

When preparing it, before pulling the gauze tight you can add some or all of the following to the curd: chopped chives, red pepper flakes, nigella seeds,...