

# Crumbly Feta

*Llamas.....the other hummer*



## Ingredients

- 1 gallon whole goat milk
  - 1/4 teaspoon lipase powder diluted in 1 a small amount of non-chlorinated water
  - 1 packet direct-set mesophilic starter
  - 1/2 rennet tabled dissolved in a small amount non-chlorinated water
  - Cheese salt
  - Yield = 1 lb.
1. Combine milk and diluted lipase and heat the milk to 86 degrees in a crock pot on high setting. Monitor closely and once the milk reaches the target temperature turn the crock pot off. If the temperature drops during the cheese making process, put the crock pot on warm and monitor. Overheating will prevent curdling. Add starter, stir, cover and let ripen for 1 hour
  2. Add rennet and stir with an up-down motion. Cover and let set for 1 hour maintaining temperature at 86 degrees (which basically means do nothing)
  3. Cut the curd and let set undisturbed for 10 minutes.
  4. Stir the curds for 20 minutes
  5. Pour the curds into a colander lined with butter muslin, hang and let drain for 12 hours. If the ambient temperature is high (we don't have air conditioning), hang in the refrigerator.
  6. Place crumbles in a container, salt with cheese salt and let age in the refrigerator for 4 to 5 days.

