

Yogurt Cheese in Olive Oil
Recipe provided by Rebecca Lange



Ingredients: 800g/3.5 Cups of Goat's Yogurt
2.5ml/0.5 tsps Salt
10ml/2 tsps Chillies, crushed, or chilli powder
15ml/1 tbsp Fresh Rosemary, chopped
15 ml/1tbsp Fresh Thyme or Oregano, chopped
300ml/1.25 Cups Olive oil, preferably garlic flavoured

Makes about 900g/2lbs

METHOD

1. Sterilize a 30cm/12 in square of cheesecloth, by steeping it in boiling water. Drain and lay over a large plate. Mix the yogurt with the salt and place in the centre of the cheesecloth. Bring up the sides of the cloth and tie firmly with a string.

2. Suspend the bag from a suitable hook and place a bowl underneath to catch the whey. Leave for 2-3 days in a cool place or refrigerator, until the yogurt stops dripping.

3. Mix the chillies and herbs together.

Take the cheese and roll into balls with your hands. Carefully lower into two sterilized 450g/1lb glass preserving jars, sprinkle each layer with some of the herb mix.

4. Pour the oil over the cheese making sure that it is completely covered. Store in the refrigerator for up to three weeks. To serve, spoon the cheese out of the jar with a little olive oil. The cheese tastes delicious on lightly toasted crusty bread.

TIPS: For anyone who might like to give this preserve as a gift, remember to label the finished product with storage and best before instructions. To make the jars a little less plain you can always tie a ribbon around them. Last but not least, ENJOY!