



GOAT CHEESE

The average dairy goat produces a gallon or more of milk per day, once kids are weaned, making Goat Cheese is an alternative way to avoid storage and spoilage of large amounts of milk!

How is Cheese Made?

Cheese is fermented milk made by separating the **solids (curds)** from the **liquid (whey)**.

Goat cheeses may be soft and fresh or hard and aged. The more whey used during the cheese making process, the softer and moister the cheese will be. For dryer, harder cheese, remove more whey by using different techniques such as cutting, stirring, heating, pressing, salting and/or aging the curd. Dryer, harder cheeses will have longer shelf life.

Ingredients Used for Making Goat Cheese

Cheese may be made by using either raw or pasteurized milk. Commercial cheesemakers have to use pasteurized milk for any cheese that will age for less than 60 days.

Besides milk, culture, rennet and salt are the main ingredients to make cheese. The amount of ingredients and variations in time, temperature and techniques will determine the type of cheese. Some simple cheeses, like whole milk ricotta, for example, is made by just adding vinegar or lemon to milk. The acidity promoted by the lemon juice or the vinegar break apart the protein structure of the milk once it has reached a specific temperature.

Equipment Needed for Making Goat Cheese

- Stainless steel pots
- Slotted spoon or skimmer
- Measuring cup and measuring spoons
- Thermometer
- Fine woven cheesecloth
- Strainer
- Curd knife or spatula

*For pressed and aged cheeses, you will also need cheese molds, cheese press and an aging refrigerator.

*Goat cheese recipes can be found online:

<https://backyardgoats.iamcountryside.com/home-dairy/7-easy-recipes-for-making-goat-cheese/>

Types of Cheese Made from Goat Milk

Any cheese can be made from goat milk!

Most common cheeses include Chèvre, Feta, Humbolt Fog, Goat Gouda, Goat Brie, Drunken Goat, among others.

