**Haloumi Cheese**

Ingredients

X2 L Unhomogenised milk [silver top]

1 tsp. Renco [Rennet]

1/2tbsp. Italian herbs

1/2tbsp. Chilli flakes

X1 tsp. salt

Brine

½ cup leftover whey

½ cup water

X1 tsp. salt

**Method**

1. Place milk into a saucepan, Heat over a low heat until it reaches 32-35 degrees C
2. Remove from heat
3. Pour 2 L of heated milk into a bowl
4. Add 1tspn Renco, stir gently, cover bowl with tinfoil
5. Add 2 cups hot water to the chilly bin –this is too keep it at the right temp
6. Place bowl into warmed chilly bin, put lid on and time for 30mins.
7. After 30mins milk should be set like jelly-remove from chilly bin
8. Once set cut using curd knife into 1inch cubes
9. Mix to separate the whey with a slotted spoon
10. Add herbs and chilli
11. Allow to stand covered for 10mins
12. Place uncovered bowl in microwave, HIGH heat for 2mins
13. Stir the mixture around with slotted spoon and heat on high for another 2 mins
14. Test the curds with your fingers, it should be elastic and slightly firm. If soft stir and heat again for 1min

**To strain the Haloumi cheese**

1. Spread muslin cloth over the colander set over the pot
2. Strain the curds and whey, reserving ½ cup of whey for the brine
3. Sprinkle salt over the curds, mix and start pressing the cheese to remove the excess whey
4. Gather the edges of the muslin and squeeze extra whey
5. Place in press to remove excess whey or just keep squeezing in the cloth

**To make the brine**

1. Combine all ingredients and mix well

**To store Haloumi cheese**

1. Press cheese into rectangular container
2. Place in fridge to cool – about ½ hr [or in freezer for 15mins]
3. Once cool transfer to larger container and cover with brine
4. Store in fridge
5. Consume within a couple of days
6. Slice, fry and enjoy