

## Mizithra Cheese

### *Ingredients:*

- 2 fresh milk or full fat pausterized milk
- 1 cup vinegar
- coarse salt for coating
- 1 cheesecloth



### *Directions:*

#### *Mizithra Cheese*

1. Boil the milk in a pot.
2. When it reaches a boiling point it starts to rise.
3. Spray it quickly with vinegar.
4. Turn off the heat right away and in 3 minutes remove from heat. Let the milk curdle thoroughly for about 5 minutes so that it separates into solid and liquid.
5. Place it in a pot you have lined with the cheesecloth.
6. Tie the four ends of the cheesecloth together.
7. Allow it to drain its liquids for 1 - 1 1/2 hours giving it a round flat shape.
8. Remove the cheesecloth and coat the mizithra with coarse salt. Set it aside to dry covered with a mosquito net at room temperature for 1-2 days turning it upside down every now and then. It is ready to grate on pasta, etc. Store in the fridge until you use it again.

