

Making Easter Cheese  
(Hrutka)

John Komar Method

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Buy the Junket Tablets at the Super Market  
You will need two tablets per Gallon of Milk



These are Cows. If you can obtain Raw Milk. If not possible, use Whole Milk. You can add ½ to 1 pint Heavy Cream to each Batch.

Batch = 1 or 2 gallons



Start Slow – This is for 1 Gallon of Milk.

In a small cup add 2 junket tablets with 1/3 to 1/2/ cup of cold water. Let pills dissolve.

In the container that will be put on the stove, add 1 gallon of milk & heavy cream.

Make sure the container is 2 to 4 quarts larger than one Gallon.

If you obtained raw milk, you do not need to add heavy cream.

Heat milk slowly and bring & bring up to temperature somewhere between 100F to 105F.

Remove from stove & add dissolved junket tablets. To the milk.

Mix well, cover, & let stand 45 minutes total.



Milk Heated to 105 degrees F

Put Pot/Container with milk back on stove and mix well. If everything is right, it will have consistency of pudding or jello. Heat slowly and as temperature comes up you start balling the cheese to one edge of the container/pot. You will know when it's time to take the cheese ball out because it's hard add to this ball &/or the milk is too hot to handle.

Use a slotted spatula (large) to help in the balling & use food handling gloves.

Place the cheese ball in a container & drain the balance into colander or large strainer. Add the captured cheese from colander or strainer to the ball.

Note: if you want to make ricotta from the whey you need to capture the whey and not let it go down the drain.

Press down on the container with cheese to allow the whey to come out. Flip Flop the cheese several times. Do this for about 30 minutes. Put pot into the refrigerator. The colder it gets, the less it will drain.

Let rest for several hours before trying. Slice it and add salt to taste.

Happy Eating

## Balling the Cheese





### Finished Cheese Draining

We use baskets that allow cheese to drain. Small baskets are one gallon – Baskets from store bought cheese.

Large containers are for 2 gallon of milk. We made these by drilling holes on the bottom and along the sides.



## Making Ricotta

Capture the whey in a container

Heat whey to about 195 degrees

When at this temperature, add  $\frac{1}{4}$  cup of white vinegar for every g gallons of whey.  
Turn off the heat.

Watch how the cheese comes to the top.

You need to pour into fine colander or straining cheese cloth works good also.

Let drain

Cool and enjoy