



Sandy Leaf Farm

The Grand Cheese Making Kit

by Sandy Leaf Farm



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Welcome

Cheesemaking looks impressive, but at its heart it is beautifully simple.

Milk, heat, patience, and a small amount of acid or rennet. That is all it takes to transform an everyday ingredient into something you have shaped yourself.

At Sandy Leaf Farm, we are a small UK family business passionate about traditional food skills. Every recipe in this book has been developed and tested in our own kitchens using standard supermarket milk and the exact tools included in your kit.

This book is designed to teach technique, not just recipes.

Once you understand how milk responds to heat, acid and rennet, you will be able to approach any fresh cheese with confidence.

We have refined these methods to be clear, reliable and achievable at home. If you follow the temperatures carefully and measure accurately, you will succeed.

Start with the beginner recipes. Build confidence. Then explore further. Each cheese in this collection has been chosen because it works in a home kitchen without specialist equipment.

Take your time. Trust the process. Enjoy it.



Founder, Sandy Leaf Farm

From Our Kitchen in the UK

When we first began developing cheesemaking kits at Sandy Leaf Farm, our goal was straightforward.

We wanted a system that worked consistently with everyday milk. No specialist ingredients. No complicated equipment. No unnecessary steps.

We tested different milk brands, temperatures and techniques repeatedly until we found a framework that produces reliable results in a normal kitchen.

This book reflects that experience.

Cheesemaking is not complicated, but it does require care. Follow the temperatures. Measure carefully. Avoid rushing the resting stages.

You will be surprised how quickly it becomes second nature.



How Cheesemaking Works

All cheese begins the same way: separating milk into curds and whey.

Curds are the solids. Whey is the liquid.

There are two main ways this happens.

Acid Coagulation

When milk is heated and acid is added, the proteins bind together and form curds.

This method is used for cheeses such as ricotta, paneer and cream cheese. Acid-set cheeses are usually soft, fresh and mild.

Rennet Coagulation

Rennet is a natural enzyme that gently sets milk into a smooth gel. The gel is then cut into curds, heated and shaped.

This method is used for mozzarella, halloumi and pressed cheeses.

In our testing at Sandy Leaf Farm, accurate temperature control is the single most important factor for consistent results.

Before You Begin

A few principles make a big difference.

Use pasteurised whole milk for best results.

Avoid UHT or long-life milk.

Use a thermometer rather than guessing temperatures.

Measure ingredients accurately.

Do not rush resting stages.

If something does not work perfectly the first time, do not worry. Most issues come down to temperature or milk type and are easily corrected.

A full troubleshooting guide is included later in this book.

Choosing the Right Milk

Milk choice has a direct impact on texture and yield.

In our own kitchens, standard pasteurised whole milk from major UK supermarkets produces reliable curds and good flavour.

Avoid:

- ⊃ UHT milk
- ⊃ Ultra-filtered milk
- ⊃ Powdered milk

Semi-skimmed milk may work but often produces softer curds.

If you are unsure, start with a well-known whole milk brand and adjust once confident.

Preparing Your Rennet Solution

Your kit contains powdered vegetarian rennet.

To prepare:

1. Dissolve one full sachet of powdered rennet into 100ml of cool, dechlorinated water.
2. Stir gently until fully dissolved.
3. Store in a sealed container in the refrigerator.
4. Use within 5 to 7 days.
5. Shake gently before each use.

Standard dosing is 2ml of rennet solution per 2L of milk.

If scaling up, increase proportionally.

Freshly prepared solution gives the most consistent results.

Pressing Without Special Equipment

Several recipes require pressing, but you do not need a dedicated cheese press.

A flat plate placed over the mould works well.

Add 2kg to 3kg of weight on top.

A saucepan filled with water is ideal.

Apply steady, even pressure rather than force.

Even pressing produces smooth, firm cheese.

Cutting the Curds

Why It Matters

Cutting controls moisture.

- ⇒ Larger curds = softer cheese
- ⇒ Smaller curds = firmer cheese

Even cuts = consistent texture.

When to Cut

Only cut once a clean break has formed.

Check by lifting the curd with a knife:

- ⇒ Splits cleanly + clear whey → ready
- ⇒ Soft / yoghurt-like → wait 10-5 minutes

How to Cut

1. Cut straight lines across the surface
2. Turn the pot and repeat to form a grid
3. Angle the knife to cut through depth



Aim for:

- ≧ 2-1 cm cubes (standard)
- ≧ Larger = softer
- ≧ Smaller = firmer

Work slowly. Keep cuts even.

After Cutting

- ≧ Rest curds for 5 minutes
- ≧ Then stir or heat as directed

This helps the curds firm and hold shape.

Common Mistakes

- ≧ Cutting too early → weak, broken curds
- ≧ Cutting too small → dry cheese
- ≧ Stirring too soon → loss of yield
- ≧ Uneven cuts → inconsistent texture

Tip

If unsure, cut slightly larger.

You can remove moisture later – you cannot put it back.



Your First Batch

If this is your first time making cheese, begin with Ricotta or Paneer.

They teach the fundamentals of curd formation and draining without the added complexity of stretching or pressing.

Even experienced cooks are often surprised by how straightforward the first batch can be.

At Sandy Leaf Farm, this is always where we begin when teaching someone new.

Once comfortable, move on to Mozzarella or the pressed cheeses.

What to Expect

During your first batch, you may find yourself checking the temperature repeatedly or wondering whether the curds look “right”.

That is completely normal.

With each attempt, you will recognise the visual cues more quickly. Soon you will be able to tell by sight and feel when the curd is ready.

Cheesemaking rewards patience. Give the milk time to respond.

Equipment Checklist

Before you begin, ensure you have the following basic equipment ready.

Most items are standard kitchen tools.

- Flat plate for pressing
- Measuring spoons
- Pipette for rennet
- Large mixing bowl

You do not need specialist equipment to succeed. Accurate temperature control and patience are far more important than advanced tools.

Essential Equipment

Large heavy-based pot

- Digital thermometer
- Long knife for cutting curds
- Slotted spoon
- Cheese cloth
- Colander
- Cheese mould

Helpful but Optional

- Kitchen scales
- Timer
- Kettle barbecue for smoking
- Smoke tube or wood dust
- Saucepan filled with water for pressing weight

Five Common Beginner Mistakes

Most cheesemaking problems come from a small number of avoidable errors.

If something does not work perfectly, check these first.

1. Using the Wrong Milk

Avoid UHT or long-life milk.

Use pasteurised whole milk only.

2. Guessing the Temperature

Use a thermometer.

Milk behaves very differently at °28C compared to °32C.

3. Rushing the Resting Stage

Curds need time to set fully.

If in doubt, wait an extra five minutes.

4. Pressing Too Heavily

More weight does not mean better cheese.

Apply steady, moderate pressure only.

5. Not Heating Mozzarella Enough

If mozzarella will not stretch, it is almost always too cool.

Reheat gently to °65–60C and try again.

Most issues are easily corrected on the next batch. Cheesemaking improves quickly with repetition.

PROBLEM

Acid-Set Cheeses

01

Acid-set cheeses are the simplest place to begin.

Instead of using rennet, these cheeses rely on heat and acid to separate milk into curds and whey. They are quick to make, forgiving, and ideal for building confidence.

At Sandy Leaf Farm, we often begin recipe testing with an acid-set cheese. They clearly show how milk responds to temperature and acidity, making them an excellent foundation before moving on to rennet-set or stretched cheeses.

All recipes below are based on 2L of milk unless otherwise stated.



Ricotta

Fresh Soft Cheese

- Difficulty: Beginner
- Milk Required: 2L whole milk
- Prep Time: 10 minutes
- Total Time: 45 minutes
- Yield: 300 to 400g

A Good Place to Begin

Ricotta is one of the most approachable cheeses you can make. It forms quickly and clearly, allowing you to see the transformation from milk to curd in minutes.

Ingredients

- 2L whole milk
- ½ tsp citric acid
- 1 tsp cheese salt, optional

Method

1. Pour the milk into a large pot and heat gently to °85C. Stir occasionally to prevent scorching at the base.
2. Dissolve the citric acid in 2 tablespoons of cool water.
3. Once the milk reaches temperature, remove from heat and stir in the dissolved acid for about 10 seconds. Avoid over-stirring.
4. Leave the milk undisturbed for 10 minutes. Curds should begin forming almost immediately.
5. Line a colander with cheese cloth and place over a bowl.
6. Carefully spoon the curds into the cloth.
7. Drain for 10 minutes for soft ricotta or up to 20 minutes for a firmer texture.
8. Add salt if desired and fold gently.

What to Expect

You should see soft white curds floating in pale yellow whey. The whey should appear mostly clear rather than milky.

If the whey looks cloudy, the curds may have been disturbed too much.

Chef's Tip

Resist the urge to stir once the acid has been added. A still pot produces cleaner, larger curds.

Storage

Store in an airtight container in the refrigerator and use within 3 to 4 days.



Cream Cheese

Soft Spreadable Cheese

- ‡ Difficulty: Beginner
- ‡ Milk Required: 2L whole milk
- ‡ Prep Time: 15 minutes
- ‡ Total Time: 8 to 12 hours
- ‡ Yield: 350 to 450g

What Makes It Different

Cream cheese follows the same process as ricotta but is drained for much longer, producing a thicker, spreadable texture.

Ingredients

- ‡ 2L whole milk
- ‡ ½ tsp citric acid
- ‡ ½ tsp cheese salt

Method

1. Heat the milk gently to 85°C.
2. Stir in dissolved citric acid and leave undisturbed for 10 minutes.
3. Transfer curds to cheese cloth.
4. Gather the cloth and hang to drain in the refrigerator for 4 to 8 hours.
5. For a firmer texture, drain up to 12 hours.
6. Stir in salt and whisk until smooth.

What to Expect

The finished cheese should be thick and smooth, holding its shape on a spoon.

Chef's Tip

For a particularly smooth finish, whisk briefly with a hand mixer after draining.

Storage

Refrigerate and use within 4 days.



Mascarpone

Rich Cream Cheese

- Difficulty: Beginner
- Milk Required: 1L double cream
- Prep Time: 10 minutes
- Total Time: 8 to 12 hours
- Yield: 350 to 400g

Why It Is So Rich

Mascarpone is made from cream rather than milk, giving it a naturally velvety texture.

Ingredients

- 1L double cream
- ¼ tsp citric acid

Method

1. Heat cream slowly to °85C, stirring gently.
2. Stir in dissolved citric acid and rest 10 minutes.
3. Transfer to cheese cloth and drain in the refrigerator for 8 to 12 hours.

What to Expect

The texture should be thick, smooth and glossy without graininess.

Chef's Tip

Keep stirring gentle. Cream can split if handled too vigorously.

Storage

Refrigerate and use within 3 days.

Paneer

Firm Pressed Curd

- ‡ Difficulty: Beginner
- ‡ Milk Required: 2L whole milk
- ‡ Prep Time: 15 minutes
- ‡ Total Time: 1 hour
- ‡ Yield: 350 to 450g

Why Paneer Holds Its Shape

Paneer is pressed lightly after curd formation, removing enough moisture to create a firm, sliceable cheese that does not melt easily.

Ingredients

- ‡ 2L whole milk
- ‡ ½ tsp citric acid
- ‡ ½ tsp cheese salt, optional

Method

1. Heat milk to 90°C.
2. Stir in dissolved citric acid and rest 5 to 10 minutes.
3. Drain through cheese cloth.
4. Rinse gently under cool water.
5. Wrap and press under 2 to 3kg weight for 30 minutes.
6. Slice into cubes.

What to Expect

The finished paneer should feel firm and hold clean edges when cut.

Chef's Tip

For a firmer texture suitable for frying, press for 45 minutes.

Storage

Refrigerate and use within 4 days.



Cottage Cheese

Soft Curds

Ingredients

- 2L whole milk
- ½ tsp citric acid
- 1 tsp cheese salt

Equipment

- Large pot
- Thermometer
- Knife
- Cheese cloth
- Colander
- Slotted spoon

Method

1. Heat milk to 85°C.
2. Dissolve citric acid in 2 tbsp cool water. Stir gently into milk.
3. Leave undisturbed for 10 minutes.
4. Cut curds into large 3cm pieces.
5. Allow to rest 5 minutes.
6. Transfer gently to lined colander.
7. Drain 15–10 minutes only.
8. Salt lightly and stir gently.

What to Expect

Soft, moist curds that hold shape but remain tender.

Chef's Tip

Do not over-drain. Cottage cheese should retain some moisture.

Storage

Refrigerate at °4C or below and use within 3 to 4 days.

Fresh cheeses are not designed for ageing.



Queso Blanco

- ⋮ Difficulty: Beginner
- ⋮ Milk Required: 2L whole milk
- ⋮ Prep Time: 15 minutes
- ⋮ Total Time: 1 hour
- ⋮ Yield: 450–350g

What Makes It Different

Queso Blanco is lightly pressed and holds its shape when heated, making it suitable for frying.

Ingredients

- ⋮ 2L whole milk
- ⋮ ½ tsp citric acid
- ⋮ 1 tsp cheese salt

Equipment

- ⋮ Large pot
- ⋮ Thermometer
- ⋮ Cheese cloth
- ⋮ Colander
- ⋮ Cheese mould
- ⋮ Flat plate
- ⋮ 2kg weight

Method

1. Heat milk to 90°C.
2. Add dissolved citric acid and stir gently.
3. Leave undisturbed 10 minutes.
4. Transfer curds to lined mould.
5. Apply 2kg weight. A saucepan filled with water works well.

6. Press 30 minutes.
7. Remove and salt lightly.

What to Expect

Firm, sliceable cheese that does not melt when heated.

Chef's Tip

Cut into thick slices before frying to prevent breaking.

Storage

Refrigerate at °4C or below and use within 4 days.

Fresh cheeses are not designed for ageing.



Farmer's Cheese

Lightly Pressed Fresh Cheese

- ‡ Difficulty: Beginner
- ‡ Milk Required: 2L whole milk
- ‡ Prep Time: 15 minutes
- ‡ Total Time: 2 hours
- ‡ Yield: 350 to 450g

What Makes Farmer's Cheese Different

Farmer's cheese sits between ricotta and paneer in texture. It is drained and lightly pressed, producing a moist but sliceable cheese.

In our kitchen at Sandy Leaf Farm, this is often the choice when we want something firm enough to cube, but still tender when eaten fresh.

Ingredients

- ‡ 2L whole milk
- ‡ ½ tsp citric acid
- ‡ 1 tsp cheese salt

Equipment

- ‡ Large pot
- ‡ Thermometer
- ‡ Cheese cloth
- ‡ Colander
- ‡ Cheese mould
- ‡ Flat plate
- ‡ 2kg weight

Method

1. Heat the milk gently to °85C, stirring occasionally to prevent catching.
2. Dissolve the citric acid in 2 tablespoons of cool water.
3. Remove the milk from heat and stir in the dissolved acid for 10 seconds.
4. Leave undisturbed for 10 minutes until the curds separate clearly from the whey.
5. Line a colander with cheese cloth and transfer the curds carefully.
6. Allow to drain for 10 minutes.
7. Transfer curds into a lined mould.
8. Place a flat plate on top and add approximately 2kg of weight.
9. Press for 30 minutes for a softer cheese or up to 60 minutes for firmer texture.
10. Remove from mould and sprinkle evenly with salt.

What to Expect

The finished cheese should feel moist but hold its shape when sliced. The texture should be smooth rather than crumbly.

Chef's Tip

Press gently and evenly. Too much weight too quickly can squeeze out too much moisture and create a dry texture.

Storage

Refrigerate in an airtight container and use within 4 to 5 days.



Chhena

Soft Kneadable Curd

- Difficulty: Beginner
- Milk Required: 2L whole milk
- Prep Time: 15 minutes
- Total Time: 45 minutes
- Yield: 350 to 400g

What Makes Chhena Unique

Chhena is similar to paneer but drained more lightly and not firmly pressed. The result is a soft, pliable curd traditionally used in sweets, but equally good in savoury dishes.

The key difference is moisture retention.

Ingredients

- 2L whole milk
- ½ tsp citric acid

Equipment

- Large pot
- Thermometer
- Cheese cloth
- Colander

Method

1. Heat the milk to 90°C, stirring occasionally.
2. Dissolve citric acid in 2 tablespoons of cool water.
3. Remove from heat and stir in the dissolved acid gently.
4. Let the milk sit undisturbed for 5 to 10 minutes.
5. Transfer curds into cheese cloth.
6. Drain for 5 to 10 minutes only. Do not press firmly.
7. Gently squeeze excess whey by hand, but keep the curd soft.

What to Expect

The curd should feel soft and moist, holding together when pressed gently between your fingers but not firm enough to slice cleanly.

Chef's Tip

Knead the warm curd lightly for a smoother texture if shaping into balls.

Storage

Refrigerate and use within 2 to 3 days.



Crowdie

Soft Drained Fresh Cheese

- Difficulty: Beginner
- Milk Required: 2L whole milk
- Prep Time: 15 minutes
- Total Time: 12 hours
- Yield: 350 to 400g

What Makes Crowdie Different

Crowdie is drained slowly in the refrigerator to create a soft, crumbly cheese with gentle tang.

Unlike cream cheese, it is not whipped smooth. Its texture remains slightly rustic.

Ingredients

- 2L whole milk
- ½ tsp citric acid
- Pinch of salt

Equipment

- Large pot
- Thermometer
- Cheese cloth
- Colander

Method

1. Heat milk to 85°C.
2. Stir in dissolved citric acid and leave undisturbed for 10 minutes.
3. Transfer curds carefully into cheese cloth.

4. Gather the cloth and hang to drain in the refrigerator for 8 to 12 hours.
5. Once drained, crumble gently and add a small pinch of salt if desired.

What to Expect

The texture should be soft and slightly crumbly rather than smooth.

Chef's Tip

Avoid pressing. Crowdie benefits from slow draining rather than applied weight.

Storage

Refrigerate and use within 3 days.



Labneh

Strained Yoghurt Cheese

- Difficulty: Beginner
- Milk Required: 1kg full-fat natural yoghurt
- Prep Time: 5 minutes
- Total Time: 12 to 24 hours
- Yield: 400 to 500g

What Makes Labneh Creamy

Labneh is yoghurt that has been strained slowly to remove whey. The longer it drains, the thicker it becomes.

This is one of the simplest cheeses to make, requiring no heat at all.

Ingredients

- 1kg full-fat natural yoghurt
- ½ tsp cheese salt

Equipment

- Cheese cloth
- Colander
- Bowl

Method

1. Stir salt evenly into the yoghurt.
2. Line a colander with cheese cloth and place over a bowl.
3. Spoon yoghurt into the cloth.
4. Fold cloth over the top and refrigerate.
5. Drain for 12 hours for spreadable labneh or up to 24 hours for a thicker consistency.

What to Expect

The finished labneh should be thick and creamy. After 24 hours it should hold shape easily.

Chef's Tip

For labneh balls, chill briefly before shaping to make handling easier.

Storage

Refrigerate and use within 5 days.



Ricotta Salata

Pressed and Salted Ricotta

- Difficulty: Confident Beginner
- Milk Required: 2L whole milk
- Prep Time: 15 minutes
- Total Time: 24 hours
- Yield: 300 to 400g

What Makes Ricotta Salata Different

Ricotta Salata begins as ricotta but is pressed and salted to create a firmer cheese suitable for slicing or grating.

The pressing stage transforms its texture completely.

Ingredients

- 2L whole milk
- ½ tsp citric acid
- 1 tsp cheese salt

Equipment

- Large pot
- Thermometer
- Cheese cloth
- Cheese mould
- Flat plate
- 2kg weight

Method

1. Prepare ricotta using the standard method.
2. Once drained for 10 minutes, transfer curds into a lined mould.
3. Place a flat plate on top and add approximately 2kg weight.
4. Press for 6 to 12 hours in the refrigerator under 2kg of weight.

5. Remove from mould and sprinkle salt over the surface.
6. Refrigerate for at least 24 hours before slicing.

What to Expect

The cheese should feel firm and slice cleanly. It should no longer feel moist like fresh ricotta.

Chef's Tip

Allow at least one full day of refrigeration before slicing. The texture continues to firm slightly as moisture redistributes.

Storage

Refrigerate and use within 5 days.





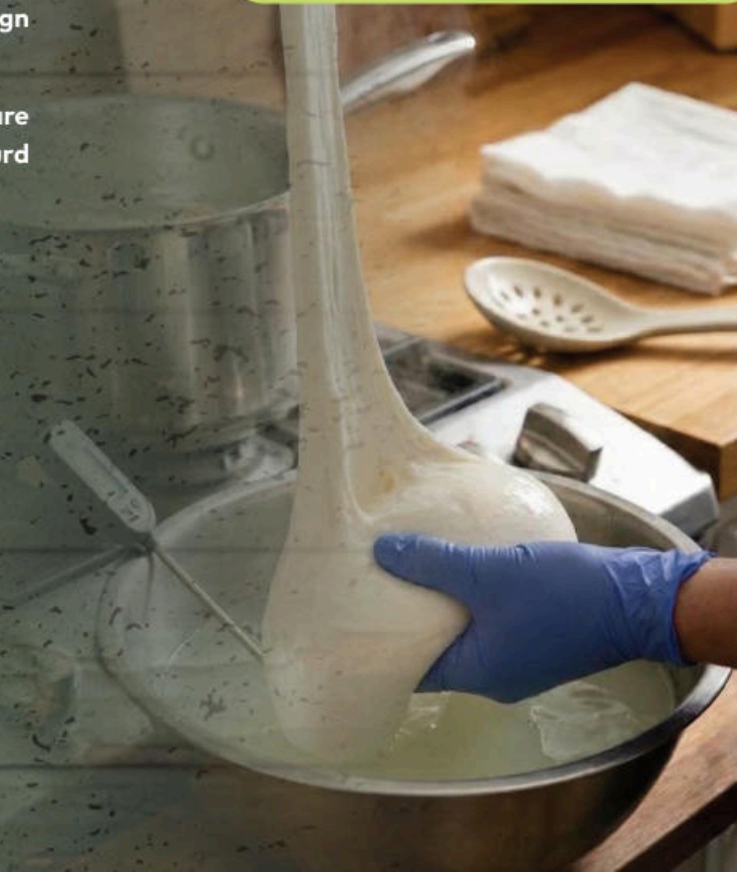
Stretched Cheeses

Stretched cheeses are made using rennet and heat. After curds form, they are reheated until the proteins become elastic and align into strands.

In our experience at Sandy Leaf Farm, most stretching issues are solved by one simple adjustment: slightly more heat. If the curd resists, warm it gently and try again.

Patience and temperature control are key.

02



Mozzarella Base Method

Foundation for All Stretched Cheeses

All stretched cheeses in this section begin with this base method.

- Milk Required: 2L whole milk
- Rennet: 2ml prepared solution

Ingredients

- 2L whole milk
- ½ tsp citric acid
- 2ml prepared rennet solution
- 1 tsp cheese salt

Method Summary

1. Dissolve citric acid in 2 tbsp cool water. Stir into cold milk.
2. Heat slowly to °32C.
3. Remove from heat. Add 2ml rennet and stir gently for 30 seconds.
4. Rest undisturbed for 10 minutes.
5. Check for clean break.
6. Cut into 2cm cubes. Rest 5 minutes.
7. Heat slowly to °38C while stirring gently.
8. Allow curds to settle and drain whey.
9. Reheat curds to approximately °60C until stretchable.
10. Stretch until smooth and glossy.

If stretching fails, reheat gently and try again.



Burrata

Cream-Filled Mozzarella

- ‡ Difficulty: Intermediate
- ‡ Milk Required: 2L whole milk
- ‡ Prep Time: 30 minutes
- ‡ Total Time: 75 minutes
- ‡ Yield: 2 to 3 filled balls

What Makes It Special

Burrata combines a smooth mozzarella shell with a creamy interior. The key is working while the curd is still warm and pliable.

Ingredients

- ‡ 2L whole milk
- ‡ ½ tsp citric acid
- ‡ 2ml rennet solution

- ‡ 1 tsp cheese salt
- ‡ 50ml double cream

Method

1. Prepare mozzarella curd following the method above.
2. Before final shaping, reserve a small portion of warm curd and shred finely.
3. Mix shredded curd with cream and a pinch of salt.
4. Stretch remaining curd into a thin disc.
5. Spoon cream mixture into the centre.
6. Gather edges and seal gently.
7. Cool in light brine for 10 minutes.

What to Expect

The outer layer should be smooth and sealed. The interior should remain creamy.

Chef's Tip

Work quickly while the curd is warm. If it cools too much, reheat briefly before sealing.

Storage

Refrigerate and use within 2 days.



Bocconcini

Small Mozzarella Balls

- Difficulty: Confident Beginner
- Total Time: 60 minutes

Additional Equipment

- Bowl for light brine
- Light Brine
- 500ml cold water
- 1 tbsp cheese salt

Method

1. Prepare mozzarella using the Base Method.
2. Once fully stretched and glossy, pinch off pieces about 25g each.

3. Roll each piece in your hands, tucking edges underneath to create surface tension.
4. Immediately place into cold light brine.
5. Leave 10 minutes to firm.

Key Detail

The surface must be smooth and tight. Loose shaping creates wrinkles.

Chef's Tip

Shape quickly while the curd is still hot. If it cools, reheat briefly.



String Cheese

Layered Pull-Apart Cheese

‣ Difficulty: Confident Beginner

Method

Prepare mozzarella using the Base Method.

1. Stretch into a thick rope.
2. Fold rope in half.
3. Stretch gently again.
4. Repeat folding 4 to 6 times.
5. Shape into sticks and cool in light brine.

Why It Works

Folding creates internal layers that separate into strands.

Chef's Tip

Stop folding once the curd becomes resistant. Overworking toughens texture.

Braided Mozzarella

Difficulty: Intermediate

Method

Prepare mozzarella using the Base Method.

1. Divide hot curd into three equal pieces.
2. Roll into even ropes about 2cm thick.
3. Braid gently without pulling too tight.
4. Seal ends and cool in light brine.

Key Detail

Ropes must remain warm and pliable during braiding.

Chef's Tip

If cracks appear, reheat ropes briefly before continuing.



Smoked Mozzarella

Cold-Smoked Fresh Cheese

- ‡ Difficulty: Intermediate
- ‡ Milk Required: 2L whole milk
- ‡ Prep Time: 30 minutes
- ‡ Total Time: 2 to 3 hours
- ‡ Yield: 1 to 2 balls

What Makes Smoked Mozzarella Different

Fresh mozzarella absorbs smoke very quickly, which makes it ideal for cold smoking. The key is keeping the temperature low enough that the cheese does not soften or melt.

In our own testing at Sandy Leaf Farm, the most reliable setup for home smoking is a kettle barbecue arranged for cold smoking with indirect smoke and no direct heat.

Ingredients

- ‡ Mozzarella ingredients as per the Mozzarella Base Method
- ‡ Light brine: 500ml cold water + 1 tbsp cheese salt

Optional

- ‡ A very light dusting of smoked paprika after smoking for deeper colour

Equipment

- ‡ Kettle barbecue with lid
- ‡ Cold smoke tube or wood dust suitable for smoking
- ‡ Lumpwood charcoal, unlit
- ‡ Tray of ice
- ‡ Digital thermometer

Step 1. Prepare and Set the Mozzarella

1. Prepare mozzarella using the Mozzarella Base Method.
2. Cool in light brine for 10 minutes.
3. Remove and pat completely dry.
4. Place uncovered in the refrigerator for 30 to 60 minutes to dry the surface.

A dry surface allows smoke to adhere evenly.

Step 2. Set Up the Kettle for Cold Smoking

1. Do not light charcoal for heat. This is cold smoking only.
2. Place a tray of ice on one side of the barbecue to help keep internal temperature low.
3. Light the smoke tube or wood dust according to the manufacturer's instructions.
4. Position the smoke source on one side of the kettle.
5. Place mozzarella on a rack on the opposite side, away from the smoke source.
6. Close the lid and monitor temperature.

Keep the internal temperature below $^{\circ}25\text{C}$ at all times.

If the temperature rises, open the lid slightly to release heat.

Step 3. Smoke the Cheese

1. Smoke for 20 minutes for a light flavour.
2. Extend to 40 minutes for a stronger flavour.
3. Avoid going beyond 60 minutes.

Fresh mozzarella absorbs smoke quickly. More time does not necessarily mean better flavour.

Step 4. Rest

After smoking:

1. Transfer mozzarella to the refrigerator.
2. Rest for at least 1 hour before slicing.

The smoke flavour mellows and settles during this resting period.

Smoked Mozzarella (Cont...)

What to Expect

The surface should take on a pale golden tint. The aroma should be noticeable but not overpowering.

The texture should remain firm and fresh, not soft or oily.

If the cheese feels warm or soft after smoking, the barbecue temperature was too high.

Chef's Tip

Less smoke is usually better than too much. You can always smoke slightly longer next time, but it is difficult to reverse an overly strong smoke flavour.

Food Safety Notes

Keep the cheese chilled before and after smoking.

Do not leave at room temperature for extended periods.

Always cold smoke only.

Storage

Refrigerate and use within 2 days for best flavour and texture.

Scamorza Style

≈ Difficulty: Intermediate

Additional Equipment

≈ Kitchen string

Method

Prepare mozzarella using the Base Method.

1. Shape into ball and pinch top to form a neck.
2. Tie loosely with string.
3. Hang in refrigerator 12 to 24 hours.
4. Surface should become slightly firmer.

Why It Matters

Air drying reduces surface moisture, improving slicing and melting behaviour.



Oaxaca Style

Difficulty: Intermediate

Method

1. Prepare mozzarella using the Base Method.
2. Stretch into long flat ribbon.
3. Keep ribbon warm.
4. Roll loosely into spiral coil.
5. Cool in light brine.

Key Detail

Ribbon should be evenly thick for consistent layering.

Chechil

≧ Difficulty: Intermediate

Method

1. Prepare mozzarella using the Base Method.
2. Stretch into long thin strands while curd is hot.
3. Aim for pencil thickness or thinner.
4. Gather strands and twist gently.
5. Cool in brine 10 minutes.

Chef's Tip

This works best at slightly higher stretch temperature around 65°C.



Majdouli

- › Difficulty: Intermediate
- › Standard Brine
- › 500ml cold water
- › 1½ tbsp cheese salt

Method

1. Prepare mozzarella using Base Method.
2. Divide into three ropes.
3. Braid gently.
4. Submerge in standard brine for 60–45 minutes depending on desired salt level.
5. Remove and refrigerate.

Key Detail

Taste at 30 minutes to avoid over-salting.





Pressed and Brined Cheeses

Pressed cheeses remove additional whey through gentle, even pressure. The longer and more evenly they are pressed, the firmer the final texture.

In our experience at Sandy Leaf Farm, beginners often press too hard too quickly. Steady, moderate weight produces better texture than excessive force.

All brines in this section are single-use. Prepare fresh brine each time and discard after use.

03



Halloumi

Firm Grilling Cheese

- Difficulty: Intermediate
- Milk Required: 2L whole milk
- Prep Time: 20 minutes
- Total Time: 2 hours
- Yield: 300 to 400g

What Makes Halloumi Unique

Halloumi is a firm, slightly springy cheese designed to hold its shape when grilled or fried. The pressing stage determines how well it slices and browns.

Ingredients

- 2L whole milk
- 2ml prepared rennet solution
- 1 tsp cheese salt

Equipment

- Large pot
- Thermometer
- Knife
- Cheese mould lined with cloth
- Flat plate
- 2 to 3kg weight
- A saucepan filled with water works well as a weight.

Method

1. Heat milk gently to °32C.
2. Remove from heat. Add rennet and stir gently for 30 seconds.
3. Leave undisturbed for 30 to 40 minutes until firm.
4. Check for a clean break.
5. Cut into 2cm cubes and rest 5 minutes.
6. Heat slowly to °38C over 10 minutes while stirring gently.

7. Allow curds to settle, then drain whey.
8. Transfer curds into lined mould.
9. Place flat plate on top and apply 2 to 3kg weight.
10. Press for 45 minutes.
11. Remove from mould and sprinkle lightly with salt.
12. Refrigerate at least 1 hour before slicing. Overnight gives best texture.

What to Expect

The finished cheese should feel firm and slightly springy. It should hold clean edges when sliced and not crumble excessively.

Chef's Tip

If you plan to grill the cheese, slice it thickly and pat dry before cooking. A dry surface browns better.

Storage

Refrigerate and use within 5 days.



Greek Salad Cheese

Mild Brined Block

- Difficulty: Confident Beginner
- Milk Required: 2L whole milk
- Prep Time: 20 minutes
- Total Time: 24 hours
- Yield: 300 to 400g

What Makes This Cheese Different

This cheese is lightly pressed, then stored in brine to develop a firmer texture and balanced saltiness. The brine stage is what gives it structure suitable for cubing.

Ingredients

- ⇒ 2L whole milk
- ⇒ 2ml prepared rennet solution

- ⇒ 1 tsp cheese salt
- ⇒ Brine
- ⇒ 500ml cold water
- ⇒ 1½ tbsp cheese salt
- ⇒ Prepare fresh brine and discard after use.

Equipment

- ⇒ Large pot
- ⇒ Thermometer
- ⇒ Knife
- ⇒ Cheese mould lined with cloth
- ⇒ Flat plate
- ⇒ 2kg weight
- ⇒ Container for brining

Method

1. Heat milk to °32C.
2. Add rennet and stir gently for 30 seconds.
3. Rest 30 to 40 minutes until firm.
4. Cut into 2cm cubes and rest 5 minutes.
5. Heat slowly to °38C while stirring gently.
6. Allow curds to settle and drain whey.
7. Transfer curds into lined mould.
8. Apply 2kg weight. A saucepan filled with water works well.
9. Press for 30 minutes.
10. Remove and cut into blocks.
11. Dissolve salt fully in cold water to create brine.
12. Submerge cheese in brine and refrigerate 4 to 8 hours.

What to Expect

The cheese should feel firm but not rubbery. Longer brining increases saltiness and firmness.

Chef's Tip

Taste after 4 hours. You can always extend brining, but reducing saltiness later is difficult.

Storage

Store in fresh brine in the refrigerator and use within 5 days.



Pressed Farmhouse Cheese

Simple Firm Fresh Cheese

- Difficulty: Confident Beginner
- Milk Required: 2L whole milk
- Prep Time: 20 minutes
- Total Time: 2 hours
- Yield: 300 to 400g

What Makes It Versatile

This is a clean, firm cheese without brining. It slices neatly and can be seasoned after pressing.

Ingredients

- 2L whole milk
- 2ml prepared rennet solution
- 1 tsp cheese salt

Method

1. Heat milk to $^{\circ}32\text{C}$.
2. Add rennet and stir gently for 30 seconds.
3. Rest 30 minutes.
4. Cut curds into 2cm cubes.
5. Heat slowly to 38 to $^{\circ}40\text{C}$.
6. Drain whey.
7. Transfer curds into lined mould.
8. Apply 2 to 3kg weight. A saucepan filled with water works well.
9. Press for 60 minutes.
10. Remove and sprinkle evenly with salt.

What to Expect

Firm but still moist. It should slice without crumbling.

Chef's Tip

Press evenly. Uneven pressure can create cracks or weak points.

Storage

Refrigerate and use within 5 days.



Fresh Jack Style Cheese

Smooth Pressed Cheese

- Difficulty: Confident Beginner
- Milk Required: 2L whole milk
- Prep Time: 20 minutes
- Total Time: 2 hours
- Yield: 400–300g

What Makes It Different

Heating the curds slightly higher before pressing reduces moisture and creates a smoother, denser texture.

Ingredients

- 2L whole milk
- 2ml prepared rennet solution
- 1 tsp cheese salt

Equipment

- Large pot
- Thermometer
- Knife
- Cheese cloth
- Cheese mould
- Flat plate
- 2kg weight

Method

1. Heat milk to $^{\circ}32\text{C}$.
2. Add rennet and stir gently 30 seconds.
3. Leave undisturbed 40–30 minutes.
4. Cut into 2cm cubes.
5. Heat slowly to $^{\circ}40\text{C}$ while stirring gently.
6. Drain whey.
7. Transfer to lined mould.

8. Apply 2kg weight. A saucepan filled with water works well.
9. Press 75–60 minutes.
10. Salt lightly after pressing.

What to Expect

Smooth, slightly firm cheese with clean slicing texture.

Chef's Tip

Higher curd temperature reduces moisture and improves firmness.

Storage

Refrigerate at °4C or below and use within 4 to 5 days.

Fresh cheeses are not designed for ageing.



Brined Farm Cheese

Lightly Salted Block

- Difficulty: Confident Beginner
- Milk Required: 2L whole milk
- Prep Time: 20 minutes
- Total Time: 6 hours
- Yield: 400–300g

What Makes It Different

Light pressing followed by brining creates a firmer texture suitable for cubing.

Ingredients

- 2L whole milk
- 2ml prepared rennet solution
- Standard Brine

- 500ml cold water
- 1½ tbsp cheese salt

Equipment

- Large pot
- Thermometer
- Knife
- Cheese cloth
- Cheese mould
- Flat plate
- 2kg weight
- Container for brining

Method

1. Prepare curds as per Pressed Farmhouse method.
2. Press under 2kg weight for 60 minutes.
3. Dissolve salt fully in cold water.
4. Submerge cheese in brine 4–2 hours refrigerated.
5. Remove and pat dry.

What to Expect

Firm exterior with balanced saltiness.

Chef's Tip

Taste after 2 hours and extend brining if needed.

Storage

Refrigerate at °4C or below and use within 5 days.

Fresh cheeses are not designed for ageing.



Mediterranean Olive Pressed Cheese

- Difficulty: Confident Beginner
- Milk Required: 2L whole milk
- Prep Time: 20 minutes
- Total Time: 2 hours
- Yield: 400-300g

What Makes It Different

Dry olives are folded into the curds before pressing, creating visible flavour pockets.

Ingredients

- 2L whole milk
- 2ml prepared rennet solution
- 2 tbsp finely chopped olives, patted dry

Equipment

- Large pot
- Thermometer
- Knife
- Cheese cloth
- Cheese mould
- Flat plate
- 2kg weight

Method

1. Prepare curds as per Pressed Farmhouse method.
2. After draining whey, fold olives gently into curds.
3. Transfer to mould.
4. Press under 2kg weight for 60 minutes.

What to Expect

Even olive distribution without excess moisture.

Chef's Tip

Pat olives dry thoroughly before adding.

Storage

Refrigerate at °4C or below and use within 4 to 5 days.

Fresh cheeses are not designed for ageing.



Garlic Pressed Cheese

- Difficulty: Confident Beginner
- Milk Required: 2L whole milk
- Prep Time: 20 minutes
- Total Time: 2 hours
- Yield: 400-300g

What Makes It Different

Seasoning is added directly to curds before pressing for even flavour distribution.

Ingredients

- 2L whole milk
- 2ml prepared rennet solution
- ½ tsp Garlic Blend

Equipment

- Large pot
- Thermometer
- Knife
- Cheese cloth
- Cheese mould
- Flat plate
- 2kg weight

Method

1. Prepare curds as per Pressed Farmhouse method.
2. Fold seasoning gently into curds.
3. Transfer to mould.
4. Press under 2kg weight for 60 minutes.

What to Expect

Firm cheese with evenly distributed garlic flavour.

Chef's Tip

Add seasoning gradually and taste a small sample of curd before pressing.

Storage

Refrigerate at °4C or below and use within 4 to 5 days.

Fresh cheeses are not designed for ageing.



Chilli Pressed Cheese

- Difficulty: Confident Beginner
- Milk Required: 2L whole milk
- Prep Time: 20 minutes
- Total Time: 2 hours
- Yield: 400-300g

What Makes It Different

Chilli flakes are incorporated before pressing for consistent heat throughout.

Ingredients

- 2L whole milk
- 2ml prepared rennet solution
- ½ tsp chilli flakes

Equipment

- Large pot
- Thermometer
- Knife
- Cheese cloth
- Cheese mould
- Flat plate
- 2kg weight

Method

1. Prepare curds as per Pressed Farmhouse method.
2. Fold chilli flakes into curds.
3. Transfer to mould.
4. Press under 2kg weight for 60 minutes.

What to Expect

Firm cheese with mild, even heat.

Chef's Tip

Avoid overmixing once chilli is added.

Storage

Refrigerate at °4C or below and use within 4 to 5 days.

Fresh cheeses are not designed for ageing.





Flavour Collection

04

Seasoned and Infused Cheeses

Flavoured cheeses require balance. Adding ingredients at the wrong stage can affect texture, moisture and structure.

In our testing at Sandy Leaf Farm, the most reliable rule is simple:

Dry ingredients mix into curds.

Moist ingredients are added after pressing or must be patted dry first.

All seasoning quantities below are for 2L milk recipes.

Italian Herb Halloumi

- Difficulty: Intermediate
- Milk Required: 2L whole milk
- Total Time: 2 hours
- Prep Time: 20 minutes
- Yield: 300 to 400g

What Makes This Version Different

The herbs are applied after pressing to preserve the firm grilling texture while adding aroma.

Ingredients

- Halloumi ingredients
- 1 tsp Italian Herb Blend

Method

1. Prepare Halloumi as per standard method.
2. After pressing and salting, pat the surface dry.
3. Sprinkle herb blend evenly across both sides.
4. Press herbs gently into the surface with clean hands.
5. Refrigerate at least 2 hours before slicing.

What to Expect

A firm interior with visible herb flecks on the surface.

Chef's Tip

Avoid mixing herbs into curds for halloumi. Surface seasoning preserves structure.

Storage

Refrigerate and use within 5 days.



Smoked Paprika Paneer

- Difficulty: Beginner
- Milk Required: 2L whole milk
- Total Time: 1 hour

Why It Works Well

Paneer's firm structure holds spice evenly without affecting texture.

Ingredients

- Paneer ingredients
- ½ tsp smoked paprika

Method

1. Prepare paneer up to draining stage.
2. Once curds are transferred to mould, sprinkle paprika evenly over surface.

3. Fold gently to distribute lightly.
4. Press under 2 to 3kg weight for 30 to 45 minutes.

What to Expect

Even warm colour throughout with firm, sliceable texture.

Chef's Tip

Do not overmix once paprika is added. Excess handling can create uneven colour patches.

Storage

Refrigerate and use within 4 days.



Garlic & Herb Cream Cheese

- Difficulty: Beginner
- Milk Required: 2L whole milk
- Total Time: 8 to 12 hours

What Makes It Spreadable

Seasoning is added after full draining to maintain smoothness.

Ingredients

- Cream Cheese base
- ½ to 1 tsp Garlic & Herb Blend

Method

1. Prepare cream cheese and drain fully.
2. Transfer to mixing bowl.
3. Add seasoning gradually, stirring gently.

4. Taste and adjust if needed.
5. Chill 1 hour before serving.

What to Expect

Smooth texture with evenly distributed seasoning.

Chef's Tip

Add seasoning in small increments. Flavours intensify slightly after chilling.

Storage

Refrigerate and use within 4 days.



Cracked Pepper Farm Cheese

- Difficulty: Confident Beginner
- Milk Required: 2L whole milk

Ingredients

Pressed Farmhouse ingredients

1 tsp freshly cracked black pepper

Method

1. Prepare curds as per Pressed Farmhouse.
2. After draining whey, sprinkle pepper over curds.
3. Fold gently to distribute.
4. Transfer to mould and press under 2 to 3kg weight for 60 minutes.

What to Expect

Visible pepper throughout with firm, sliceable texture.

Chef's Tip

Freshly cracked pepper provides stronger aroma than pre-ground.



Chilli Mozzarella Knots

- › Difficulty: Confident Beginner
- › Milk Required: 2L whole milk

Ingredients

- › Mozzarella Base ingredients
- › ½ tsp chilli flakes

Method

1. Prepare mozzarella until fully stretched.
2. Once glossy, flatten slightly.
3. Sprinkle chilli flakes evenly.
4. Fold gently once or twice.
5. Divide and tie into simple knots.
6. Cool in light brine 10 minutes.

What to Expect

Elastic texture with gentle heat throughout.

Chef's Tip

Add chilli after stretching. Adding too early can interfere with curd formation.



Herb Ricotta Spread

› Difficulty: Beginner

Ingredients

- › Ricotta base
- › ½ tsp Mediterranean Herb Blend

Method

1. Prepare ricotta and drain to desired texture.
2. Transfer to bowl.
3. Fold herbs through gently.
4. Whisk lightly for fluffier texture if desired.

What to Expect

Soft spread with visible herb flecks.

Chef's Tip

If ricotta feels too wet, drain an additional 5 minutes before seasoning.



Za'atar Labneh Balls

› Difficulty: Beginner

Ingredients

- › Labneh base
- › 1 tsp Mediterranean Herb Blend
- › Olive oil for coating

Method

1. Prepare thick labneh drained 24 hours.
2. Chill briefly to firm.
3. Roll into small balls.
4. Coat evenly in herb blend.
5. Store submerged lightly in olive oil if desired.

What to Expect

Firm exterior with creamy interior.

Chef's Tip

Rolling is easiest when hands are lightly oiled.



Smoked Paprika Farm Cheese

› Difficulty: Confident Beginner

Ingredients

- › Pressed Farmhouse ingredients
- › ½ tsp smoked paprika

Method

1. Prepare and press farmhouse cheese.
2. Pat surface dry.
3. Rub paprika evenly over exterior.
4. Chill 1 hour before serving.

What to Expect

Surface-coloured cheese with subtle smoky aroma.



Garlic & Chive Mozzarella

Difficulty: Confident Beginner

Ingredients

- ✓ Mozzarella base
- ✓ ½ tsp Garlic & Herb Blend

Method

5. Prepare mozzarella and stretch fully.
6. Flatten gently.
7. Sprinkle seasoning evenly.
8. Fold lightly once.
9. Shape and cool in brine.

Chef's Tip

Allow mozzarella to cool slightly before seasoning to prevent herbs wilting.



Mediterranean Herb Pressed Cheese

‣ Difficulty: Confident Beginner

Ingredients

Pressed Farmhouse ingredients

1 tsp Mediterranean Herb Blend

Method

1. Prepare curds as per Pressed Farmhouse.
2. Add herbs after draining whey.
3. Fold gently to distribute.
4. Press under 2 to 3kg weight for 60 minutes.

What to Expect

Even herb distribution with firm sliceable structure.



Troubleshooting Guide

05

Most cheesemaking issues fall into one of four categories:

- Milk quality
- Temperature control
- Measurement accuracy
- Insufficient resting time

If something does not work perfectly the first time, do not worry. Small adjustments usually solve the problem.

Milk Did Not Curdle

Possible Causes:

Milk was UHT or ultra-heat treated

Milk was filtered or protein-altered

Rennet solution inactive

Temperature incorrect

What To Do:

Use pasteurised whole milk only.

Ensure milk was at $^{\circ}32\text{C}$ before adding rennet.

Shake rennet solution gently before measuring.

Prepare a fresh rennet solution if older than 7 days.

If curd still does not form, wait an additional 10 minutes before assuming failure.

No Clean Break

If the curd looks like yoghurt and does not split cleanly:

The milk may need more time to set.

The temperature may have dropped slightly.

Leave covered for an additional 5 to 10 minutes and test again.

A proper clean break will show a firm split with clear whey filling the gap.

Curds Are Very Soft or Fragile

Possible Causes:

Rennet measurement too low

Curds cut too early

Curds cut too small

What To Do:

Allow full resting time before cutting.

Cut into larger cubes.

Confirm you are using 2ml rennet per 2L milk.

Whey Looks Milky

This usually means the curds were stirred too aggressively after setting.

Gentle stirring preserves curd structure and yield.

Mozzarella Will Not Stretch

This is the most common issue.

In most cases, the curd is not hot enough.

Reheat gently until the internal temperature reaches approximately 60 to 65°C.

Try stretching again.

If it still resists, the milk may not be suitable.

Cheese Is Rubbery

This usually means the curd was overheated or overstretched.

Stop stretching once the surface becomes smooth and glossy.

Cheese Is Too Crumbly

Possible Causes:

- ≡ Curds cut too small
- ≡ Pressed too heavily
- ≡ Too much acid
- ≡ Press gently and evenly.
- ≡ Use recommended quantities only.

Cheese Is Too Salty

Brine time was too long.

Reduce brining time next batch.

Always taste partway through brining.

Remember: brine is single-use and should be discarded after each batch.



Food Safety & Storage

Cheese made using this kit is fresh cheese and should be treated accordingly.

Fresh cheeses are best eaten within the stated time frames and are not designed for ageing.

This kit is intended for use with pasteurised milk. If using raw milk, you assume responsibility for additional food safety considerations.

This kit is designed for domestic home use only.

All cheeses produced using this kit contain milk.

Do not hot smoke fresh cheese. Hot smoking can cause melting and unsafe temperature exposure.

Store all unopened sachets in a cool, dry place away from direct sunlight.

Cheesemaking involves handling fresh dairy products. Always maintain high standards of hygiene and refrigeration. Sandy Leaf Farm accepts no responsibility for spoilage resulting from improper storage, unsuitable milk, or deviation from the instructions provided.



Hygiene

Always:

- › Wash hands thoroughly
- › Clean all equipment before use
- › Use clean cloths
- › Refrigerate finished cheese promptly

Milk Safety

Use pasteurised whole milk.

Do not use UHT or long-life milk.

If using raw milk, understand additional risks and local regulations.

Storage Temperatures

Store all cheeses at °4C or below.

Use airtight containers where possible.



Storage Times

Ricotta, Cream Cheese, Cottage Cheese

≈ 3 to 4 days

Mozzarella

≈ 2 to 3 days

Pressed cheeses

≈ 4 to 5 days

Labneh

≈ Up to 5 days

Smoked mozzarella

≈ 2 days

If in doubt, discard.

Signs Cheese Should Be Discarded

Strong sour odour

Slimy texture

Visible mould

Unusual discolouration

Fresh cheeses are not aged cheeses. They are best enjoyed quickly.

Rennet Solution Storage

Prepared rennet solution must be:

Refrigerated

Sealed

Used within 5 to 7 days

Discard after one week.

Keep out of reach of children.

Scaling Guide

All recipes are based on 2L of milk unless otherwise stated.

To scale up:

- Double milk quantity
- Double all ingredient quantities proportionally

Example:

4L milk requires:

1 tsp citric acid

4ml rennet solution

Temperatures remain the same.

Resting times remain the same.

Do not reduce resting times when scaling.

Larger batch sizes require careful temperature control.

Brining Guide

All brine in this book is single-use.

Prepare fresh brine for each batch.

Light Brine

500ml cold water

1 tbsp cheese salt

Used for cooling mozzarella and mild seasoning.

Standard Brine

500ml cold water

1½ tbsp cheese salt

Used for brining pressed cheeses.

Always dissolve salt fully before adding cheese.

Refrigerate during brining.

Discard brine after use.

Pressing Guide

Pressing removes additional whey and creates structure.

Recommended weights:

2kg for most fresh pressed cheeses

2 to 3kg for firmer cheeses such as halloumi

A saucepan filled with water works well.

Apply steady, even pressure.

Do not overload the mould. Excess weight can create cracks or dryness.

Cold Smoking Guide

Fresh cheese must only be cold smoked.

Maximum chamber temperature: °25C.

Kettle barbecue method:

Use a smoke tube or wood dust.

Do not light charcoal for heat.

Place a tray of ice inside to keep temperature low.

Position cheese away from smoke source.

Smoke 20 to 40 minutes.

Refrigerate at least 1 hour before serving.

If cheese feels soft or warm, temperature was too high.

Quick Reference Temperature Chart

Rennet set temperature

≈ °32C

Curd cook temperature

≈ 38 to °40C

Stretch temperature

≈ 60 to °65C

Acid-set heating

≈ 85 to °90C

Cold smoking maximum

≈ °25C

Always use a thermometer for accuracy.

Your Cheesemaking Journey

Cheesemaking improves quickly with repetition.

The first batch teaches you temperature control.

The second batch builds confidence.

By the third or fourth, you will recognise the visual cues without hesitation.

At Sandy Leaf Farm, we believe traditional skills are best learned through doing.

Take notes. Adjust slightly. Try again.

You are not just following recipes. You are learning a craft.



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