



House-Made Paneer Cheese

Prep Time: 30 Minutes

Cooking Time: 10 Minutes

Serves 12

Ingredients:

- 1 1/2 tsp. Saffron
- 6 oz. Fresh Ginger , peeled and rough chopped
- 3 gallons Whole Milk
- 10 1/2 fl. oz. Fresh Lemon Juice
- Fine Sea Salt , to taste

Directions:

1. Place saffron and ginger on small piece of moistened cheese cloth and tie into a pouch using a long piece of butchers twine leaving enough twine available to tie the end onto the handle of a large stock pot.
2. Place milk in the stock pot and heat over medium heat, stirring occasionally to prevent sticking, until it's just below a boil. Take off the heat. Add lemon juice, tablespoon by tablespoon, stirring with a rubber spatula after each addition. After the 20-21st tablespoon, the curds will separate out and float on the surface. Keep stirring the milk for several minutes then set aside.
3. Moisten another large piece of cheesecloth and place over a large sieve. Pour in the milk mixture. Allow the curds to drain completely. Pull the cloth tightly around the curds and squeeze out any excess liquid, let the cheese rest for 30 minutes. Remove cheese and sprinkle generously with sea salt while crumbling into smaller pieces. Reserve in an air tight container under refrigeration for up to 3 days.