

## Primo Sale Cheese

### Ingredients:

- 3 litres milk
- Thermophilic culture (ferments)-Danisco TCC-20, a few grains of culture sprinkled over the milk
- Rennet – 2 mls
- Salt

### Method:

1. Heat milk to 36°C (or body temperature)
2. Sprinkle a few grains of culture to the milk, stir and wait 60 minutes, this gives the ferments time to grow
3. Add the rennet diluted with water (20 mls), the water needs to be cooled boiled water, and stir for 1 minute.
4. Wait for milk to set, approximately 20 mins
5. Cut curd into cubes about 10mm (almond size)
6. Stir for 2 mins - gently
7. Add hot water to increase temperature to 40°C (just above body temperature)
8. Stir for 3 minutes then rest for 10 minutes.
9. Drain the whey
10. Scoop the curd (cheese) into a little basket. This should make 2 baskets.
11. Turn 4 times every 30 minutes
12. Next day remove from the basket and sprinkle some salt on the top and bottom. Let the salt soak in, can be eaten that night or next day.
13. Cheese can be eaten in a number of ways but so simple with fresh tomato, basil, drizzle of olive oil and cracked pepper.
14. Cheese should be eaten within 5 days.

You can buy all your cheese needs on [www.cheeselinks.com.au](http://www.cheeselinks.com.au)

If you need more information you can contact me on [gina.dalsanto@tafesa.edu.au](mailto:gina.dalsanto@tafesa.edu.au)

### Marinated Zucchini and Raw Pumpkin

- 4 medium zucchini, thinly sliced (If you like, you can use slices of eggplant that you have salted and drained. )
- 1 quarter freshly picked pumpkin, sliced very thinly with a potato peeler

Marinade: make two lots of this marinade and keep separate:

Combine:

4 tablespoons olive oil

- 1 tablespoons white wine vinegar
- 1 garlic clove, finely chopped
- 1 sprig flat-leafed parsley, chopped
- Pinch of ground red chili pepper (optional)
- Pinch of black pepper and salt

Prepare the zucchini: Toss the slices of zucchini in one batch of marinade and leave for 30 minutes or so. Grill the slices of zucchini on both sides, then arrange on a platter.

Toss the raw pumpkin in the second batch of marinade and leave it raw and tender.

TO SERVE: Arrange the slices of zucchini and pumpkin on a platter. Put slices of primo sale neatly over the top and serve.

