



## 3 kilos of cheese with just 1 liter of milk: Homemade cheese with 4 ingredients

### Description

Hello, everyone, today weâ??re going to learn how to make **Homemade cheese** using simple ingredients. So grab your pen and paper to jot down the ingredients, then follow the complete preparation method.

## How to Make Homemade cheese with 4 ingredients

Learn how to make delicious homemade cheese using just milk, cornstarch, and mozzarella. Perfect for a more affordable and healthier option, this recipe can also be a great source of extra income. See below the list of all ingredients and required quantities. And then, a very complete preparation method with details of the recipe.

### Recipe Ingredients:

- 1 quart of whole milk (can be boxed or fresh)
- 1  $\frac{3}{4}$  cups cornstarch â?? (200g)
- 10  $\frac{1}{2}$  ounces mozzarella cheese (or queijo coalho) â?? (300g)
- 4 heaping tablespoons of butter
- Salt to taste (optional)
  - Magic wand
  - Large saucepan
- Cheese molds or containers

### Instructions:

**Prepare the Initial Mixture:** First, using a blender, combine the milk, cornstarch, butter, and salt. Blend for 2 to 3 minutes until the mixture is smooth.

**Cook the Mixture:** Next, pour the mixture into a large pot, add the chopped or grated mozzarella cheese, and cook over medium heat. Stir continuously to avoid lumps. Continue stirring until the mixture thickens and reaches a smooth consistency. It's important to cook well to remove any raw cornstarch taste

**Mold the Cheese:** While still hot, pour the mixture into the prepared molds. Press and level the top with a spoon to remove any air bubbles.

**Cooling and Storage:** Allow the cheese to cool at room temperature for a few minutes, then place it in the refrigerator for 2 to 3 hours until it is firm.

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**Unmold and Serve:** Once firm, remove the cheese from the molds, slice, and serve. It's perfect for sandwiches, snacks, or melting in other recipes.

**Additional Tips:**

- **Adjusting Salt:** Add more or less salt according to your taste.
- **Cheese Variations:** Try different cheeses for unique flavors.

- **Proper Cooking:** Make sure the mixture is well-cooked to avoid any raw cornstarch taste.

**Category**

1. High Protein Recipes

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