

Cheese Prep

Your group will be grating the Colby cheese to go on top of Lasagne as well as making the Cottage cheese to go in the middle layer of lasagne.

Homemade Cottage Cheese

1. Pour 4 cups of milk into saucepan.
2. Heat on medium heat until tiny bubbles begin to form. Stir with wooden spoon while heating.
3. Remove from heat and stir in 2 Tbsp of vinegar which will sour the milk.
4. Stir gently and watch as “curds” begin to form.
5. Hold strainer over large bowl and pour cottage cheese into strainer. Gently push with spoon to remove all of the liquid from your cottage cheese curds.
6. The liquid is called Whey. Remember Little Miss Muffet who was eating her Curds and Whey??
7. Take your cottage cheese and grated cheese to the sauce table so they can use it to assemble the lasagne.
8. Clean up and set your table
9. Read the sheet on the many uses for whey and be ready to report back to the class about your cottage cheese making experience.