

## Hugo's

### *Queso Fresco*

Yield: 2, 6" round cheese

|             |                                |
|-------------|--------------------------------|
| 1 ½ gallons | whole milk                     |
| ½ gallon    | whole milk at room temperature |
| 2 each      | coagulant tablets              |
| ½ tbsp.     | Kosher salt to taste           |

In a small stock pot add 1 ½ gallons of milk and heat to a temperature of 130 F, careful not to overheat. Leave one cup of milk on the side to use later. Place the rest of the milk in a large plastic container, add heated milk and mix well. Blend one cup of milk with two coagulant tablets until tablets are completely disintegrated, about 35 seconds. Add to the rest of the milk quickly and mix gently. Leave the milk to rest for 20 to 25 minutes, you will notice how milk begins to curd. Once mixture is curded and starts to change to a yellowish color it is ready. Use a fine strainer or cheese cloth to strain mixture and remove all the liquid; push gently with your hands to help eliminate the liquid. Once most of the liquid has been removed, place cheese in a bowl, add salt and mix well. At this point the cheese is ready. Shape cheese with a round mold.