

Ġbejniet Cheese

Here's the recipe. Its source is from a colleague of mine who is from Malta. His mother and Father live in Gozo, famous for the cheese lets. He makes them and taught me how to do it.

You will need these baskets, available

From cheeselinks.com.au

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Monday-Thursday: 9am-5pm

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Cheese mould **Ġbejniet-Maltese basket (Price \$2.20) Height 60cm, Width 70cm, Bottom 50cm**

And the recipe I use 20 baskets.

Ġbejniet Friski

Ingredients

6 litres of milk

1.2mls of rennet (diluted in 10 times cooled boiled water) and a pinch of salt

Method

Put the milk in a saucepan and heat to 36c or until it reaches body temperature.

Stir it while

Heating. Remove from the heat and add the rennet and the salt. Cover and leave strictly alone for 1 hour. Now spoon the mixture into the baskets. After about 6 hours they should be fairly set.

Take one basket at a time, turn the cheese into the palm of one hand, and now transfer it to the other Hand and replace it in the basket. This serves to turn the cheese upside down. Remember to Empty out the liquid which oozes out. Sprinkle the cheese with rough salt.

Ġbejniet Moxxi (Dried)

Practically all Gozzian roof tops boast a fairly large meat safe arrangement. This is where cheeses are left to dry in order to become Ġbejniet Moxxi. These are similar in appearance to the French from age or crottin de chevre, which is commonly made in the south of France. The drying process gives them a delicious nutty flavour.

Ġbejniet tal-bzar (peppered)

Put dried Ġbejniet in an earthenware jar and sprinkle them very liberally with black pepper and rock salt. Pour oil and vinegar over them until ready to use.

