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©Home Made Marinated Yoghurt Cheese Balls

Makes 1.5 kg cheese balls
Last for 1 week, in the fridge, if your lucky!!!

Prep list

1 / 10gm Square muslin cheese cloth
500ml sterilised jar with lid
1 kg Mundella Natural Greek yoghurt
2 teaspoon Flossy salt or lake salt
1/2 cup chopped chives
6 cloves whole roasted garlic
300gm Extra Virgin olive oil
2 Bay leaves
6 Sprigs fresh thyme leaves
4 Sprigs rosemary
10 Black peppercorns

Method

- Line a fine sieve with muslin cheese cloth
- Combine salt and yogurt mix well
- Gently pour salted yogurt into the cheese cloth
- Allow the salt to extract the water from the yoghurt
- Allow 3 day for this process to happen, (discard whey or yoghurt liquid)
- Day 4 squeeze out as much water as possible from the yoghurt
- Roll out *ping pong* size cheese balls roll cheese balls in chopped chives
- Place the cheese balls into a clean 500ml jar
- Add garlic, oil, bay leave, thyme, rosemary and pepper corns into the jar. Tap the jar a few time to remove any excess air, pop the lid and refrigerate for 3 days before using.