Latvian Traditional recipe

“Janu siers” Summer solstice cheese

**Ingredients:**

Full Fat Milk – 1 litre

Soft Paneer / cottage cheese – 400 gm

Vinegar as needed

Butter – 75 gm

Egg – 1

Salt – to taste

Caraway Seeds – 1 tsp

**Procedure:**

Bring milk to boil. Add crumbled paneer or cottage cheese and heat it. The milk will start curdling. Add vinegar if the whey doesn’t separate.

Once the whey is clear, remove from flame and stir it for a minute or two. Drain the whey in a colander and collect the cheese. Take the cheese in a apn and add butter and egg. Whisk all the ingredients to combine. Cook this on medium flame.

At first the cheese will crumble but after a while it will come together as a soft dough. At this stage, remove the cheese from flame.

Line a plastic container with a cotton or muslin cloth. Transfer the cheese into it. Wrap it with the cloth. Place a heavy object on top to set the cheese. Set it aside for an hour or two. Remove the weight on top. Cover the container and refirgerate the cheese for 24 hours. Remove the cloth and slice it up.

Enjoy!