

Paneer

Ingredients

- Cheesecloth/ chux
- 8 cups whole milk
- ¼ cup freshly squeezed lemon juice (plus more as needed, see note*)

Directions

- Pour the milk into a large pot and bring to the boil (95 degrees) on medium heat. Stir constantly to reduce milk sticking to the bottom.
- Take it off the heat as soon as you see the milk starting to rise.
- Add lemon juice in a circular direction.
- Stir gently. You should almost immediately see the curds.
- If you don't get at least 50% of the milk turned to curds, add another tablespoon or two of lemon juice and heat gently.
- Stir occasionally for a couple of minutes. Line a strainer with the cloth and sit in a large bowl.
- Remove pot from the stove and carefully pour the contents into the cheesecloth
- Twist the cloth of cheese to squeeze out the excess whey.
- Push the cheese into the plastic mould to form a block and allow it to drain a little more. (Or just form a block wrapped in the cloth)
- Store in the fridge.
- When cool, cut into cubes and use as desired.