

Sådan laver du Feta



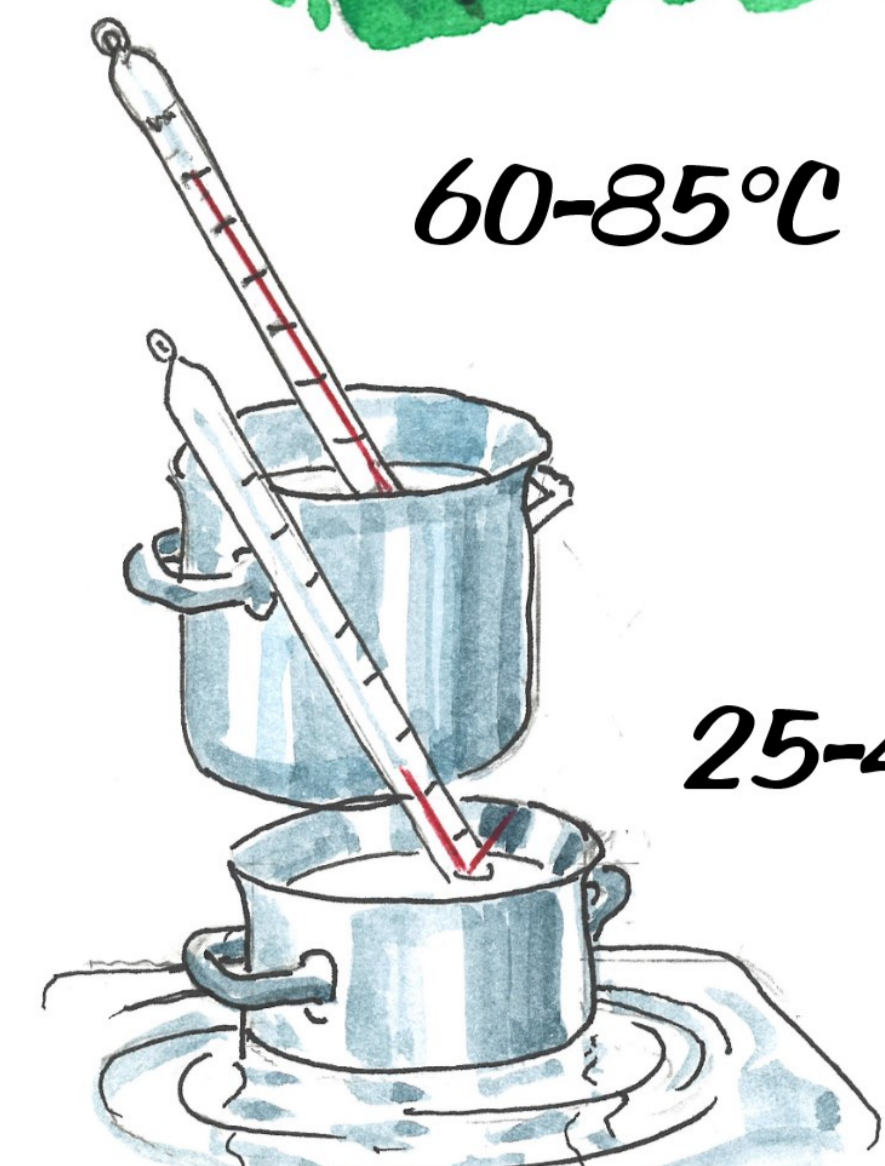
Friskmalket



60-85°C



Pasteuriseres



25-42°C

Mælken

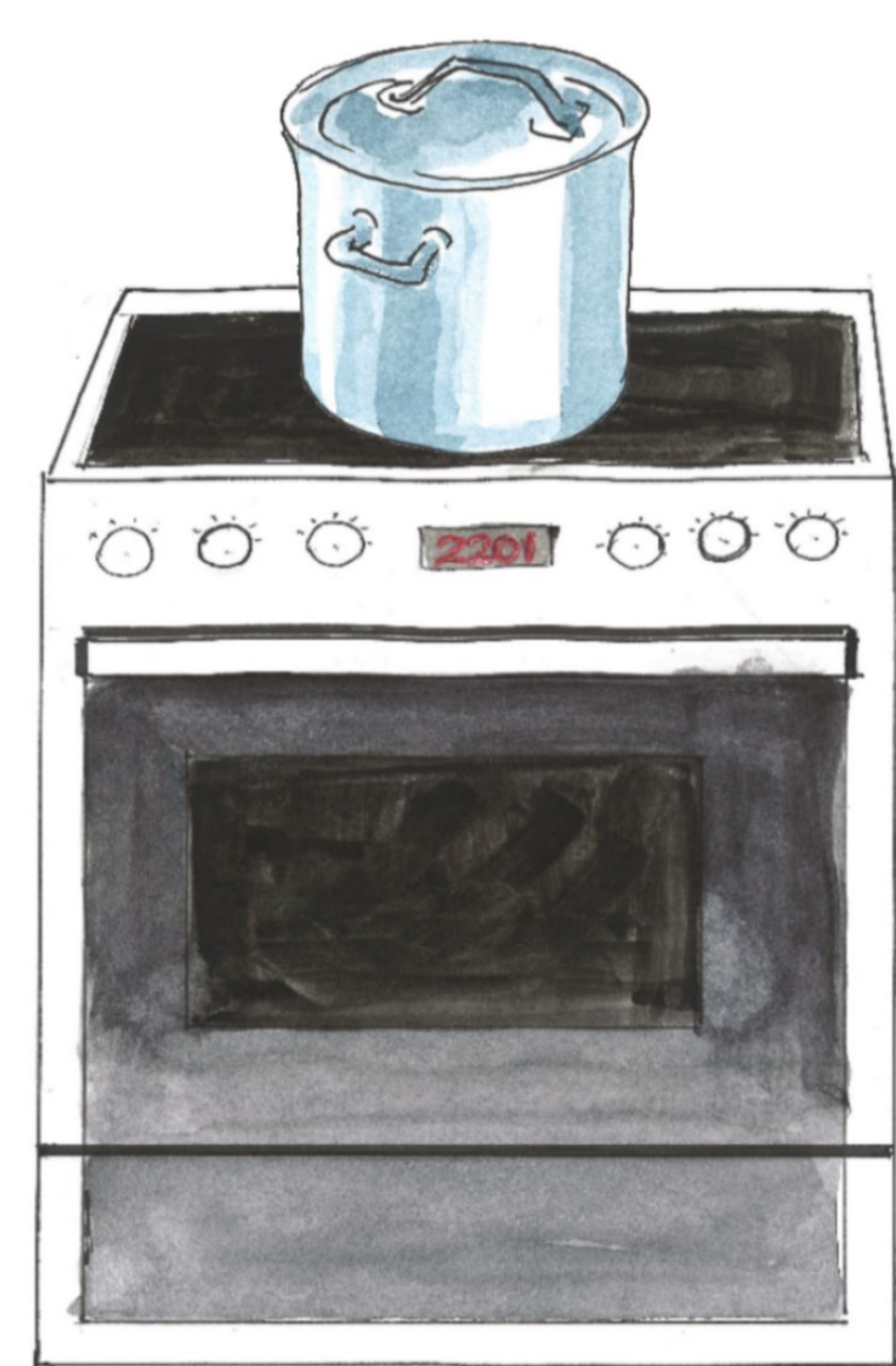
eller

fra karton



Ikke
homogeniseret

- opvarmes



32°C

- syrnes



Starterkultur: Syrevækker og Lipase

1/2 time

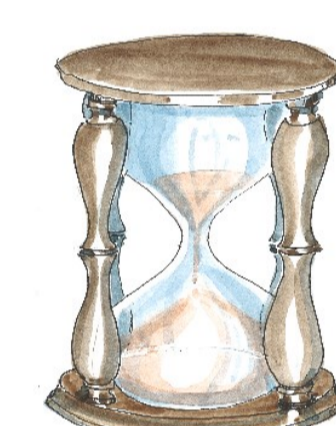


- koaguleres



Osteløbe

1/2 time



- skæres

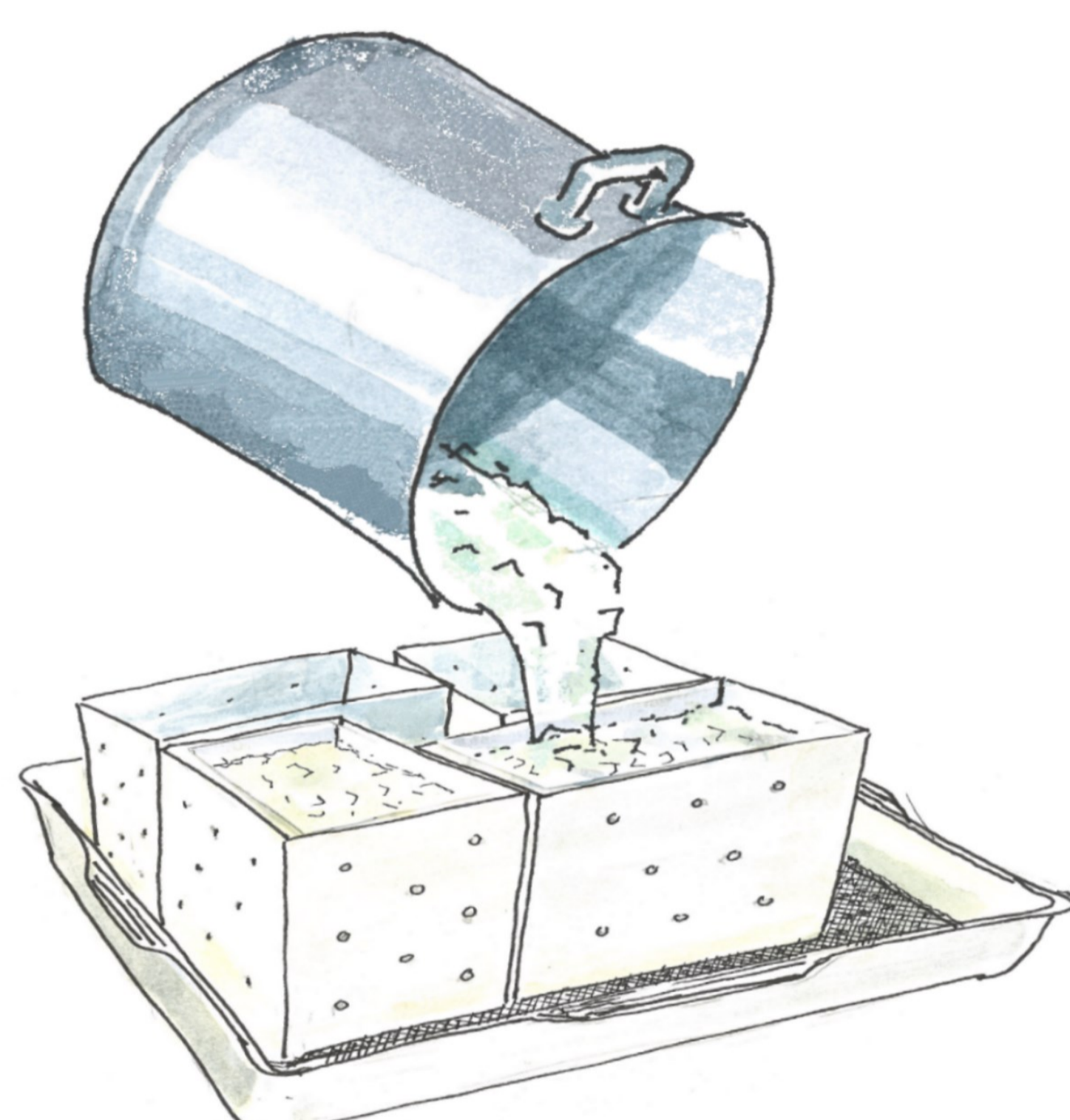


- røres

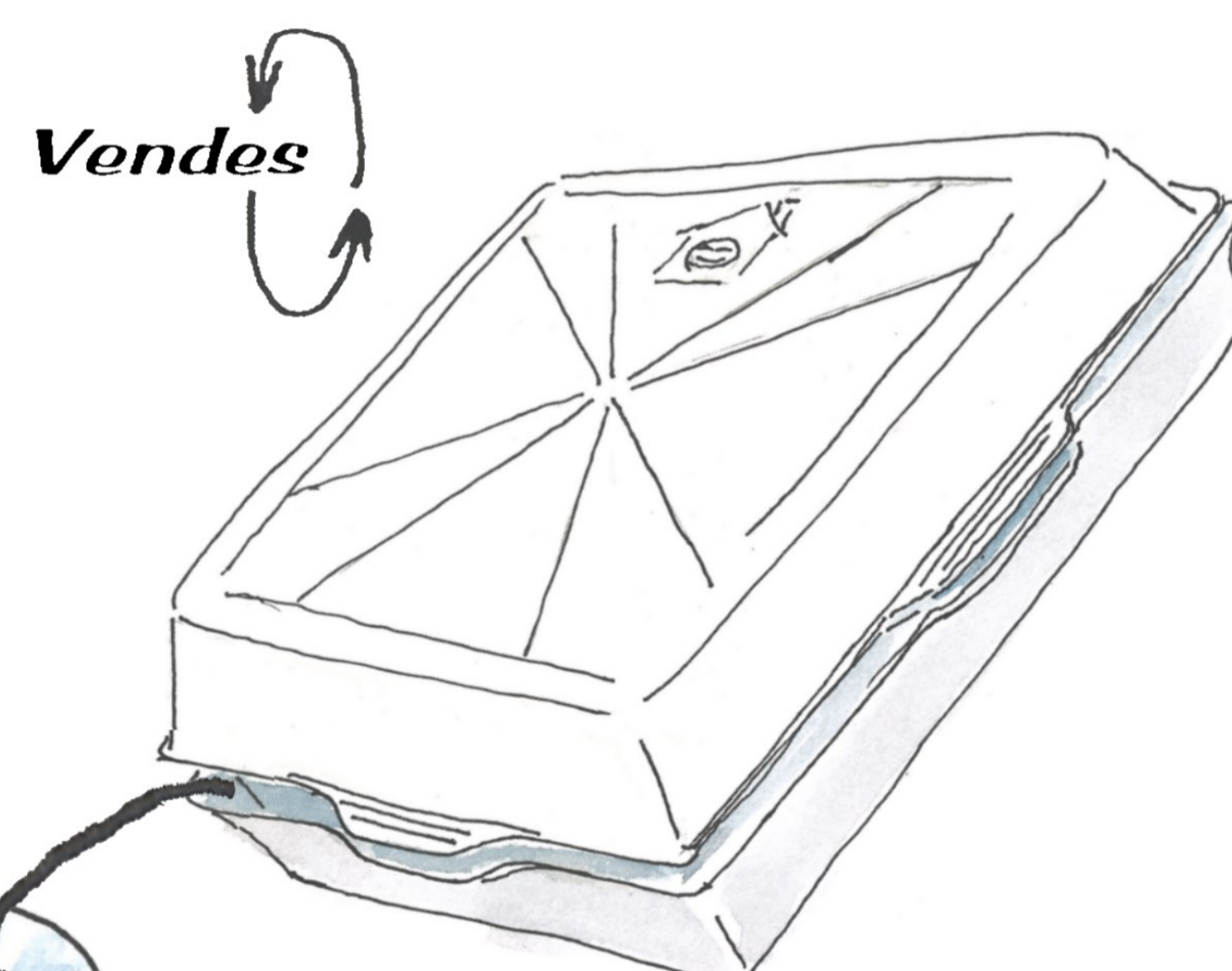
1 time



- formes



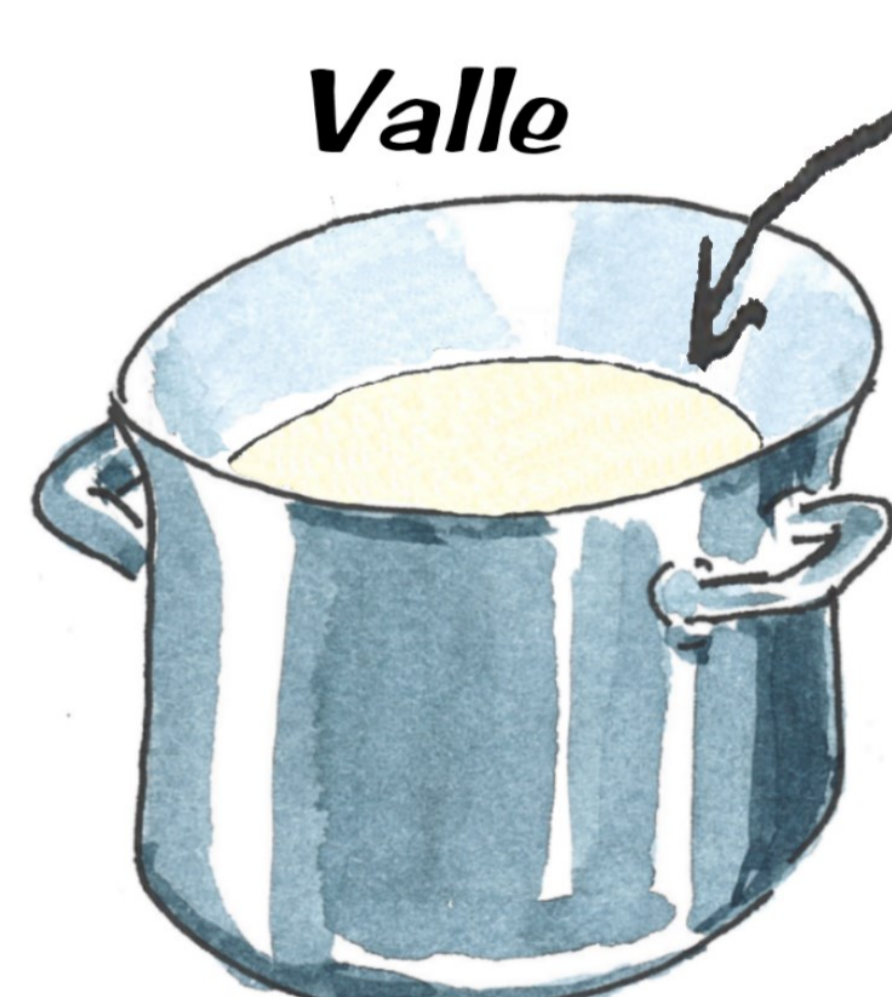
Ved køkkentemperatur



22 timer



- afdrænes

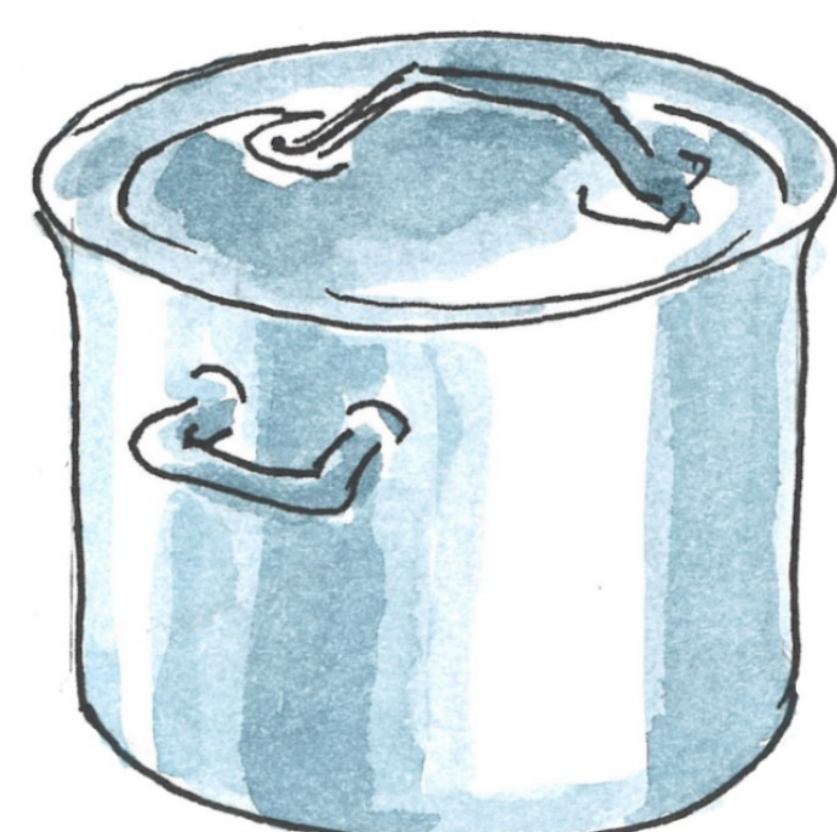


- saltes

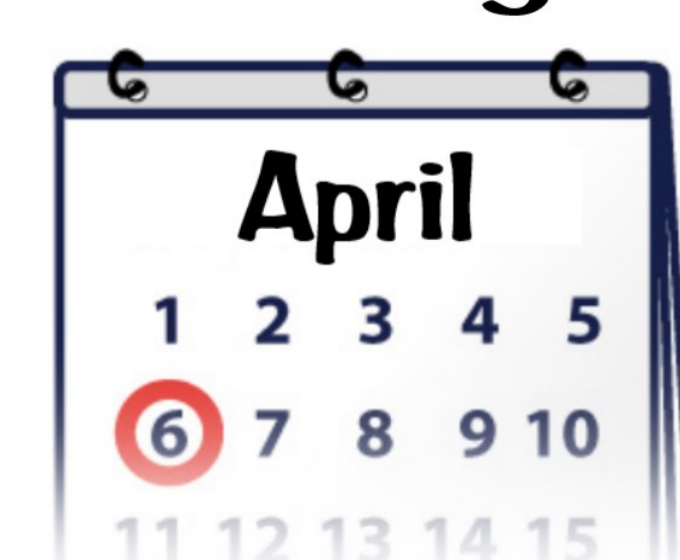
2 - 8 timer



- modnes



0 - 6 uger



... og spises ...



På køl



www.Hjemmeriet.dk