

# CHEESECAKE COOK-ALONG WITH CHEMICAL KITCHEN

## What you'll need for the live workshop

### Equipment and ingredients:

- 1L of cow's milk or soya milk
- 1–2 lemons
- A sieve and a cheesecloth, or a clean tea towel
- A pot and a stove
- Kitchen scales
- Spoons
- Biscuits to make a base
- Topping of your choosing (fruit, sprinkles, jam etc.)

## Experiment 1: cheese or vegan curd making

### Ingredients:

- 750mL whole cow's milk or 500mL soy milk
- 25mL lemon juice

- 1 Measure out the milk.
- 2 Measure out the lemon juice.
- 3 Using a pan and a stove, bring the milk to boil.
- 4 Remove the pan from the stove and turn off the heat.
- 5 Add the lemon juice to the milk. Mix gently and briefly using a motion with a spatula or spoon that goes around the edge of the pot once and then once through the centre of the mixture. Leave the mixture to stand undisturbed for 15 minutes.
- 6 Transfer the coagulated milk to a strainer lined with the cheesecloth bag, set over a bowl and filter out most of the whey.
- 7 Remove the cheese from the cloth. You can use it immediately or shape it in a container and keep in the fridge.

