

# QUICK QUESO BLANCO

Queso Blanco (soft white cheese) is commonly found in Latin American countries and uses rennet (enzymes) to transform milk protein into cheese. For better quality cheese with full flavor and less stomach discomfort use whole milk with A2A2 protein.

## METHOD

ACTIVITY



- 1** Heat milk to 96°F, (caution: overheating kills enzyme). Pour into Styrofoam™ cup containing salt and rennet, then stir well. Leave uncovered for 8 hours or until milk thickens. DO NOT refrigerate.
- 2** Microwave the Styrofoam™ cup of thickened milk on high for 60 seconds or slightly longer (70–85 seconds) if microwaving multiple cups together.
- 3** Gently pour the thickened milk into a strainer, allowing the watery whey to drain into the sink.
- 4** Return the thickened milk to the Styrofoam™ cup. Microwave on high for 10 seconds, then gently strain again. Repeat this step 2 more times.
- 5** Now you should have a round lump of cheese in your strainer. Place the cheese between two paper towels and gently squeeze out the remaining liquid. Pat the cheese dry and enjoy on Ritz® crackers.

CUT AND  
INSERT  
THIS ACTIVITY  
INTO YOUR  
COMIC BOOK

AVAILABLE  
ONLINE



TOTALLY  
**THRILLING  
SCIENCE**

[ohio4h.org/10-minute-science](http://ohio4h.org/10-minute-science)

*You will need...*

- 6 OZ. WHOLE MILK
- 8 OZ. STYROFOAM™ CUP
- 1/4 TEASPOON SALT
- 1/4 JUNKET RENNET TABLET (JUNKETDESSERTS.COM)
- KITCHEN STRAINER
- PAPER TOWELS
- RITZ® CRACKERS