



NOBLE HOUSE FARM
215 Connecticut Hill Road
Newfield, NY 14867
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Labneh

(Middle East Fresh Soft Cheese)

- 1 quart plain yogurt
 - 1 tsp of salt
 - Sterile Handkerchief
 - Two bowls a wish and strainer
- 1.) Assemble ingredients and equipment
 - 2.) Stir one quart of yogurt until smooth and pour into bowl.
 - 3.) Add the salt and whisk to mix thoroughly.
 - 4.) Place sterile handkerchief in a strainer suspended over medium sized bowl. Pour in salted yogurt.
 - 5.) Lift the four corner of the cloth to make a sling and suspend over bowl to catch the whey which drips through eh cloth.
 - 6.) Suspend over bowl.
 - 7.) After about 24 hours the whey has been drained off, remove and open the cloth.
 - 8.) The finished cheese.
 - 9.) Mold into a ball and store in the refrigerator up to a week

You can be as inventive with the cheese as you like. Serve as the Greeks so with black olives and olive oil or roll balls in herbs or nuts. Or, try the cheese like a sour cream or cream cheese.