

Fromage Starter Instructions



Soft, creamy homemade cheese in seven steps.



Ingredients

- 1-4 quarts fresh raw or pasteurized milk
- 1 packet Fromage Starter Culture
- Cheese salt, if freezing your cheese

Equipment

- Stainless steel pot with lid (avoid aluminum)
- Non-aluminum mixing utensil
- Thermometer
- Tight-weave towel or butter muslin
- Colander and bowl

Before you start: clean your equipment. Avoid ultra-pasteurized or UHT milk. Find a spot that stays at 72-77°F for culturing and draining.

Warm the milk & add starter

STEP 01

Warm the milk gently

Over low heat, slowly warm 1-4 quarts of fresh milk to 86°F (30°C). Remove the pot from the heat. Heat no faster than 1°F per minute; a gallon can take 30-40 minutes.



STEP 02

Add one starter packet

Add 1 packet of Fromage Starter Culture. Mix thoroughly with an up-and-down motion rather than stirring. Do not mix for longer than 15 seconds.



Culture, check & gather curds

STEP 03

Cover and culture

Cover the pot with its lid. Leave it in a warm spot at 72–77°F (22–25°C) for 12 hours. Start the reminder when you cover the pot.



12-hour culture reminder

STEP 04

Check that the cheese is set

After 12 hours, the culture should be set. Some whey separation is normal. The curd should be soft and yogurt-like.



STEP 05

Spoon the curds into the cloth

Place a colander in a bowl and line it with a tight-weave dish towel or a double layer of butter muslin. Gently spoon in the curds. Gather the corners and tie the ends together to make a bag.



Drain, refrigerate & enjoy

STEP 06

Hang and drain

Hang the cloth filled with cheese over a bowl. Drain for 6–12 hours at 72–77°F (22–25°C). The longer it hangs and drains, the firmer your cheese will be. Choose a reminder from the time you begin draining.



Check draining in 6 hours

Check draining in 12 hours

STEP 07

Refrigerate and enjoy

Store the cheese in a closed container in the refrigerator for up to 1 week. To freeze it, remove as much whey as possible and salt the cheese well with cheese salt before freezing. Store extra, unused starter packets in the freezer.



Choose your texture: drain about 6 hours for a softer spread, or 12 hours for a firmer cheese. Keep finished cheese in a closed container in the refrigerator for up to 1 week. Keep unused starter packets in the freezer.

Need help? Email info@culturesforhealth.com. Use “Was this helpful?” on the web page to share a rating or contact support.

Reminder buttons open the matching step on the web page, where you can choose calendar, email, or text reminders.

Make something delicious

Recipes and soft-cheese inspiration from Cultures for Health.



Chèvre

[View recipe](#)



Lemon-Rosemary Goat Cheese

[View recipe](#)



Fromage Blanc Basil Dip

[View recipe](#)



Honey-Lavender Goat Cheese

[View recipe](#)

Fromage Blanc Basil Dip uses fromage blanc directly. The goat-cheese recipes are inspiration: substitute your finished fromage and expect a different flavor. Their original recipe names and links are retained.

Online guide: <https://culturesforhealth.com/pages/fromage-cheese-starter-instructions>