

Quark Cheese (Instant Pot)

August 5th, 2018

This recipe serves: 4

Prep Time: 20:00

Cook Time: 00:00

Whether it is spelled "quark", "quarg", or "kvarg", the German word for "curd" is a common soft cheese in Slavik, German, and other Northern European countries.

Quark is a creamy, soft cheese, with an extremely mild flavor. It can be made from any milk, from whole to skim, although a whole milk will provide a slightly larger yield. Quark works well as a rich and creamy butter replacement, as a base for cheesecake, or for a variety of other savory uses. This recipe uses the "Yogurt" setting on an "Instant Pot" to incubate the culture into Quark Cheese. The yield for this recipe (using 2% Milkfat) is about 4 ounces (1/4 Cup) of Quark.

Ingredients:

2 Cups Milk (pasteurized, not ultra-pasteurized)

1/2 Cup Active Culture Buttermilk

To increase this recipe, maintain a ratio of 1 part Active Culture Buttermilk to 4 parts Milk

Directions:

Sanitize the Instant Pot

Release the pressure, then open the Instant Pot and drain the hot water

Place the Milk into the Instant Pot. **Use the Sauté setting (for 10 minutes) to heat to 161° F.**

DO NOT BOIL.

Immediately remove from the heat and cool the Milk to below 90° Fahrenheit.

You can place in the refrigerator to speed the process.

Mix the Buttermilk and the Milk in the Instant Pot. Use a wire whisk to mix thoroughly.

Cover with a glass lid (do not pressurize) and run on "Yogurt" for 20 to 24 hours.

NOTE: Due to the timer settings on some Instant Pots, you may have to run for 10 hours and then add more time to the timer.

Line a colander with coffee filters or a tea towel.

Spoon the Quark into the colander, cover with plastic wrap, and refrigerate for another 24 hours while the liquid (whey) is drained.

The remaining solids (the curd) is Quark.

Store refrigerated for up to 3 weeks.