



# Homemade anthotyro cheese

**15'**  
Hands on

**12 hours'**  
Hands off

**400-500g**  
Portion(s)

**1**  
Difficulty



## Method

- Heat the milk in a [pot](#) over medium heat. Add the salt. Heat until lukewarm; do not bring to a boil.
- Add the lemon juice to the milk and stir.
- As soon as the water starts to separate from the cheese, remove pot from heat.
- Wrap in cheesecloth. Refrigerate and allow it to drain for at least 6 hours to 1 day.
- When ready it should crumble quite easily.
- It can be stored in a bowl covered with plastic wrap in the refrigerator for 3 days.

## Tip

You will need to use milk with a high percentage of fat for this recipe.

## Ingredients

- 2 liters milk, 3,5%
- 2 teaspoon(s) salt
- 8 tablespoon(s) lemon juice

## Διατροφικός πίνακας

Nutrition information per 100 gr.

322 Calories (kcal)	18.0 Total Fat (g)	11.0 Saturated Fat (g)	22.0 Total Carbs (g)
16%	26%	55%	8%
22.0 Sugars (g)	17.0 Protein (g)	0.0 Fibre (g)	0.52 Sodium (g)
24%	34%	0%	9%