

# DRY COTTAGE CHEESE



2.5 LBS



4+ hours

## INGREDIENTS

- 5 liters store bought buttermilk

### Tips

- » For a creamier texture, consider stirring in a splash of cream or milk after drying.
- » Experiment with herbs and spices, such as dill or chives, to add a burst of flavor to your cottage cheese.
- » Store the dry cottage cheese in an airtight container in the refrigerator, where it can last for up to a week.
- » Enjoy it as a healthy snack on its own, or use it to enhance dishes like salads, pasta, or as a filling for vareniki.

## DIRECTIONS

- Pour 4 liters of store-bought buttermilk into a slow cooker, cover it, and set the temperature to low for 4 hours.
- Once done, drain the mixture using a strainer lined with a cheesecloth until all the liquid has been removed. Leave cottage cheese in the strainer for 1 hour to dry.
- Add salt and pepper according to your taste.
- Use dry cottage cheese in your favorite recipes.