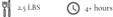
## DRY COTTAGE CHEESE





## INGREDIENTS

• 5 liters store bought huttermilk

## Tips

- For a creamier texture, consider stirring in a splash of cream or milk after drving.
- 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.