



Sue's Daughter bought her a Cheese making kit for Mothers Day. Little did we know then that we would have so much time on our hands at the moment. We've been beavering away at a few of the recipes, depending on the ingredients we've been able to get our hands on.

So Brunost? It's an odd sort of Cheese recipe really, but it's also very good. So good that we've just finished it all!

Basically the ingredients are 1L of full fat Milk, 1L Whey (Which we had from making the Romanian Bryndza Cheese), 400Ml of Double Cream, Salt and Chilli flakes. You simmer all the ingredients gently in a large pan for about 3 hours until most of the water has evaporated. Pack it into a Cheese mould and allow it to mature in the fridge for 2 to 3 weeks. It ends up semi-hard but just spreadable.

The Pesto on the cracker is our home brewed [Fennel Pesto](#)