



Consejo del chef

Serve with bread sticks or toasted bread slices.

Raciones para 4

1 l Whole milk

40 ml Lemon juice

Salt

Smoked salmon

½ Small cucumber

½ Pickled onion

Radish

Capers

Chives

Sesame seeds

1 Cook the milk over high heat in a saucepan until it almost comes to a boil. Reduce the heat and add lemon juice. Cook and stir constantly until the milk curdles. Set it aside for 10 minutes.

2 Pour the milk into a strainer and cover it with muslin or a cheesecloth. Let it strain until most of the water is removed. Press the muslin to drain the remaining liquid, and transfer the cheese to a bowl. Combine with salt to taste.

3 For the cream cheese platter, slice the cucumber and onion thinly. Spread the cream cheese on a board, and arrange the toppings on top of it.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/queso-crema-casero/>

