



Cream Cheese

Mix 50% fresh milk with 50% fresh cream
Pasteurize the mixture (720 for 15 seconds)
Cool to 420C and add culture. Add rennet at 300C
Drain the whey and add salt
Pack the cheese in sterilized container and store in the refrigerator
Pasteurize fresh milk



Maja Mais

2 liters raw milk
400 grams cornstarch (1 box)
1 can crème corn
1/2 kg white sugar
2 tbsp lemon flavor (optional)
Pasteurize the milk. Set aside.
Dry mix cornstarch and sugar. Add water, crème corn and lemon flavor.
Pour into the heated milk. Cool until it thickens.
Pour into plastic moulds.



Department of Agriculture
NATIONAL DAIRY AUTHORITY

NDA Building, BAI Compound
Visayas Avenue, Diliman, Quezon City

Phone: 926-0733 to 35

Fax: 926-8847

Email: dairynda@pldtdsl.net

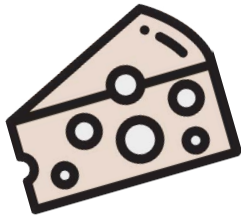
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MILK RECIPES



Pastillas de Leche

1 liter raw milk
 1/2 cup white sugar
 1 tbsp cornstarch
 Mix sugar and cornstarch.
 Pour into the milk. Evaporate for 45 minutes to 1 hr until it thickens. Cool in flat trays.
 Cut into desired size
 Wrap in plastic and Japanese paper.
 1 liter raw milk



White cheese or “kesong puti”

1 tbsp rock salt
 Rennet (volume depends on its strength)
 Dissolve salt into the milk. Filter into cheesecloth.
 Heat the mixture to pasteurization temp (75)
 Cool down to 40C. Add rennet.
 Set aside for 20-30 min.
 Cut the coagulum, stir slowly to remove the whey
 Pour into cheese moulds.
 Drain for 2 hours
 Wrap in plastic sheets.
 Refrigerate



Yogurt

1 liter raw milk
 30 grams skim milk powder
 70 grams of sugar
 5 ml starter culture
 100 ml flavor
 Dry mix skim milk powder and sugar, add to milk, then pasteurize at 90 C.
 Add starter culture.
 Incubate the mix for 6-8 hrs at 42C.
 Add the desired flavor.
 Pour into cups.
 Seal
 Refrigerate.

Heat milk in a double boiler to 90C for 5 minutes
 Cool to 43C and add culture
 Incubate for 10-12 hours at room temp in a covered container
 Cool for 10 hours inside the refrigerator
 Break the curd slowly, add sugar and flavoring agents.
 Mix well.
 Pack in sterilized container.
 Store at 2-40 C.



Milko Jell (Milk Flan)

2 liters raw milk
 2 tbsp gulaman powder
 2 cups white sugar
 Yellow food color
 Dry mix gulaman powder and white sugar.
 Set aside.
 Heat the milk for 5 minutes
 Slowly add the dry ingredients with continuous stirring
 Add yellow food color and vanilla as it thickens.
 Pour into plastic cups or moulds
 Prepare the sugar syrup
 1 1/2 cup white sugar
 1 cup water
 Yellow food color
 Put 1 tbsp of sugar syrup on top of milk custard
 Chill /refrigerate



Butter and Cultured Butter

1. Separate the cream or buy fresh cream
2. Put the cream in a sterilized bottle or a food electric mixer
3. Churn the cream until fat globules are formed
4. Remove the buttermilk and wash the butter in chilled water (6Times)
5. Add salt and pack
6. Store in a cool storage