Bread and Cheese: two kitchen staples that can be made at home. Who knew that bacteria and wild yeasts can help make great bread? Or that by making milk curdle, you can get a great cheese?

On Tuesday October 13 and Saturday, October 15, 2022, UCCE Master Food Preservers of Orange County will share with you two techniques: the "care and feeding" of a sourdough starter and cheesemaking.

Sourdough bread is created by fermenting flour to be used in making your own homemade bread and many other baked goods. Each participant will go home with a new sourdough starter, directions to keep the starter going, and lots of recipes for muffins, hotcakes, cookies, pizza crusts and of course, bread.

We will also be making Queso Fresco, a Mexican cheese with a fresh, milky, salty-sour taste. This cheese is made by curdling hot milk with acid and the enzyme rennet to develop the cheese curds.

If you need an accommodation to be able to participate, please contact the Master Food Preserver Program at ucemfp@ucanr.edu at least 2 weeks prior to the event.

Scan the QR code at the right to go to our website at http://ucanr.edu/sites/MFPOC/
Send your questions to http://ucanr.edu/sites/MFPOC/Got_A_Question

Registration is open: https://surveys.ucanr.edu/survey.cfm?surveynumber=37822