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.
**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.

**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 (750)
Cool down to 400C. 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

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.

**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

**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 900 C.
Add starter culture.
Incubate the mix for 6-8 hrs at 420C.
Add the desired flavor.
Pour into cups.
Seal
Refrigerate.

Heat milk in a double boiler to 900C for 5 minutes
Cool to 430C 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.

**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 (6 Times)
5. Add salt and pack
6. Store in a cool storage