QUEIJO DE MINAS (BRAZILIAN FARMER'S CHEESE)
(from The Bewitching Kitchen)

makes 2 small cheeses

4 L full-fat milk
7g rennet
30-35g salt

Heat milk in a large pot to 85-90F. Add the rennet and salt, mix gently to fully combine.

Turn the heat off, cover the pan and let it sit for one hour at room temperature.

Break the curd with a wooden spoon, mixing gently. Drain the whey, pouring the liquid through a sieve with fine holes.

Transfer the curd to your cheese making container. If you prefer, line it with cheesecloth (probably a good idea). Place the container inside a large bowl, so that it can drain over the next 24 to 36 hours. Make sure to pay attention and discard the whey so it won't risk to overflow.

After 24 to 36 hours, invert the cheese on platter. Read the comments for my advice about the timing.