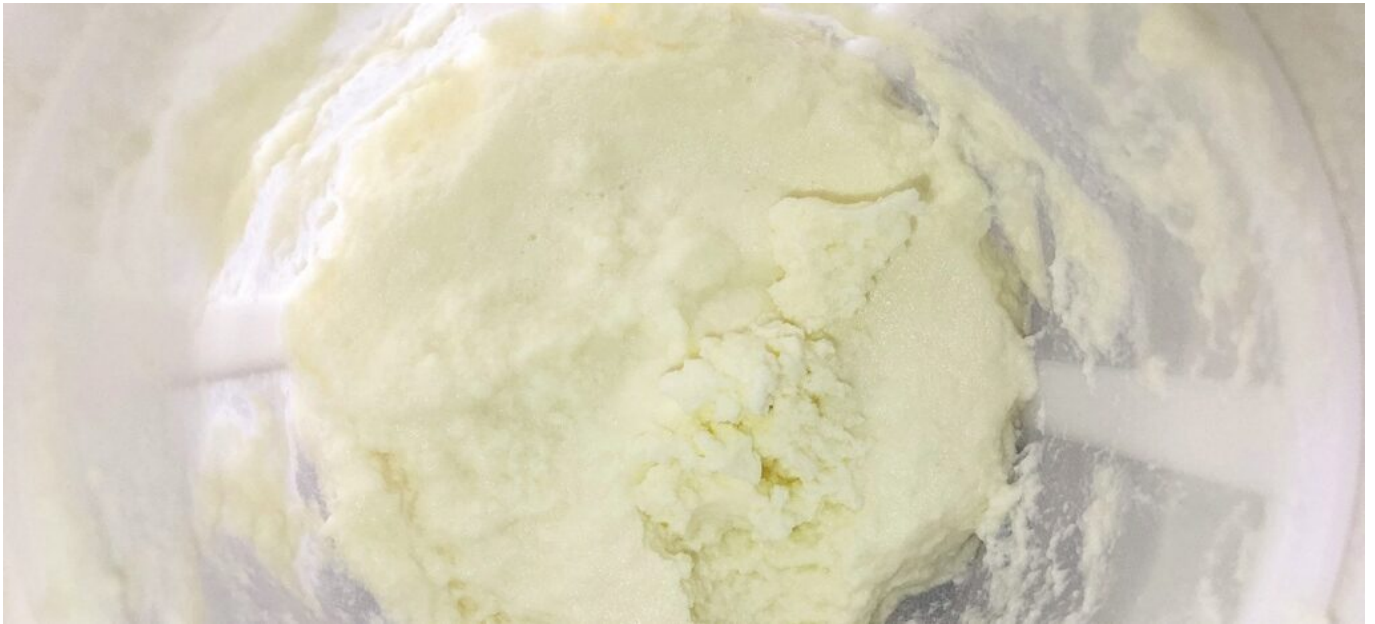# Coconut Kefir Cheese

Ingredients:

- 2 cups coconut kefir

Coconut kefir cheese recipe

One of my favorite things to do with vegan cheese is to top it with pineapple and shredded coconut and drizzle with honey and a splash of rum. You can make coconut kefir from scratch too. Ferment milk kefir grains in coconut milk and strain the next day when the milk thickens.

Pour prepared coconut kefir into the Kefirko Cheese Maker mesh basket. The glass jar will catch the whey which is the liquid that will strain through the mesh. Cover and place in the fridge overnight. I normally get about 1 cup of whey and 1 cup of coconut kefir cheese out of 2 cups of coconut kefir. You can use the pressing spring with disc to make sure more whey strains out and you get thicker cheese.

The next day you have a beautiful lump of coconut cheese in the filter. Remove the cheese from the mesh basket and save the whey that has dripped into the jar for making fermented drinks or cultured vegetables by placing the whey in a glass jar in the fridge. You can use the cheese immediately or place it in an airtight container in the fridge.

See more cheese recipes here.

Products used to prepare this recipe:

Kefir Fermenter

Cheese Maker

Buy on Kefirko.com