

Traditional cheese making

Fourth grade students have visited a family farm Mlinaric with their teacher Tanja Petković. They've learned about cow's life and diet. Especially interesting and exciting to see was cow milking.



They also learned how to make cheese.

They putted some cow milk in a bowl and waited for half hour.



Then the milk became solid.

All what they did next is added some salt and then the cheese is ready to be eaten!

