



Petra Horáčková

Dairy Delicacies from the Farm

The Farm under the Hill is a small family farm on the edge of the Protected area of the Žďárské Hills. The owners bought the farm in 2006 and reconstructed it into the present state in order to raise cattle and horses, produce dairy products and run agrotourism. At present they keep poultry, rabbits, sheep, goats, horses, meat and dairy cattle. The farm is an ideal place for a peaceful family holiday in a stylish apartment with up to 14 beds, spacious kitchen, outside terrace with grilling equipment, children's playground and table tennis board.

Dairy production started in 2012 and its products can be bought right at the farm or at farm fairs in Hlinsko.

The following products have been certified "the Quality of Hlinecko":

Dairy products collection

- Fresh farm cheese
(pure, flavoured with chives, onion, chilli pepper, garlic, bear garlic, black pepper)
- Fresh cottage cheese
- Kefir milk
- Yoghurt
- Semi-hard cheese



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All the certified products are made from pasteurized non-skimmed cow milk. The milk comes from their own cows.

Cheese – milk is pasteurized, the curd is obtained by using rennet which is important for manufacturing cheese. The curd is filled into molds where the cheese drips while being regularly rotated, some of it is flavoured with herbs from their own garden. After 24 hours, the cheese is salted and may be consumed. The cheese is packed into foils and vacuum-sealed, which increases its durability.

Fresh curd cheese – by using rennet, the milk is let to condense for 24 hours. Then the curd goes into cloth to drip. After draining, the curd is cooled and placed into pots.

Kefir – milk kefir culture is added, which at room temperature matures for 20 hours. Then kefir is filled into bottles and cooled.

Yoghurt – yoghurt culture is added into milk, at the temperature of 40°C it matures in jars for 6 hours. It can be consumed after some time in a refrigerator.

Semi-hard cheese – milk is pasteurized and using rennet the curd is obtained, which is gradually cut into small grains and reheated. After drying the grain curd is inserted in the molds and pressed for 24 hours. After pressing, the cheese is loaded into a brine bath and kept there for 24 hours and then it is left to mature for at least 3 months at the temperature of 15° C and minimum humidity of 85%.