

The Latest DIY Craze? Say Cheese (and Other Dairy)

BY ALINA DIZIK

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A.J. Simone, a 23-year-old account executive at a furniture chain, had tried pickling, canning and bread-making. The next frontier for him: making cheese. "The first time I pressed cheese into a pre-formed mold, it was really satisfying," says Mr. Simone, of Queens, N.Y. He now makes ricotta and dabbles in South Asian paneer.

Mozzarella, chèvre, yogurt and butter are joining home-made pickles, preserves, bread and beer as do-it-yourself projects that even nonprofessional cooks will try.

Dairy DIYers include connoisseurs of artisanal foods, as well as back-to-basics crafters like Mr. Simone. "In the past it's been more of the elite foodies," ...