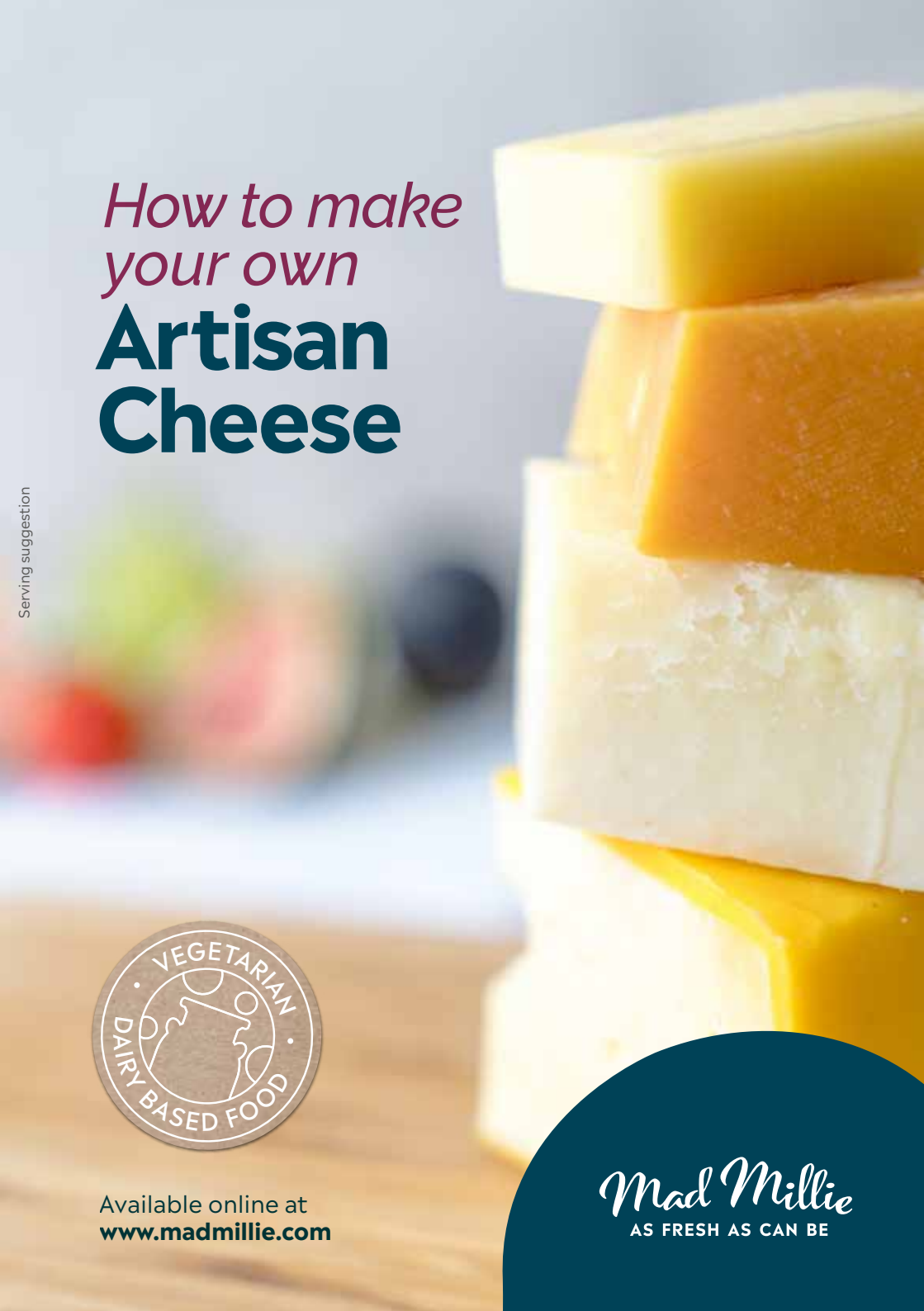


How to make your own **Artisan Cheese**

Serving suggestion

VEGETARIAN · DAIRY BASED FOOD ·

Available online at
www.madmillie.com

Mad Millie
AS FRESH AS CAN BE

TO GET STARTED YOU WILL NEED

- ☐ Milk
- ☐ A good quality pot to hold 6 L (1.6 US Gal) of milk
- ☐ Draining spoon or serving spoon
- ☐ Colander
- ☐ Long blade knife
- ☐ Measuring spoons

BEFORE YOU START

Clean your bench - Spray your bench with antibacterial cleaning spray and wipe down with paper towels.

Clean your equipment - Clean your equipment thoroughly with hot, soapy water. Scrubbing hard will remove unwanted additional bacteria. Dry your equipment with paper towels.

Sanitise your equipment - See page 2.

SANITISING YOUR EQUIPMENT

For cheese with maturing times it is particularly important that you sanitise all equipment once you have cleaned it. It seems like a hassle but trust us, it's better than waiting 3 weeks and finding your cheese is contaminated/inedible!

Boiling

- Half fill the pot you're using for cheese making with clean water and put in all metal utensils.
- Put the pot on the stove and heat to boiling point with the lid on to allow steam to build up. Keep it at a rolling boil for 3 minutes.
- Remove from the heat and put your non-metal implements into the pot with the lid on. Leave for 2 minutes before air drying on a clean bench or drying with a paper towel.

Tablets or Solution

If you find it easier to clean with chemical solutions, we recommend baby bottle sterilising tablets (found at the supermarket) or food grade sanitisers found online. Follow the manufacturer's instructions.

If your cheese moulds have warped during the sterilisation process, immerse them in hot water for 30 seconds then gently reshape them. The moulds are food grade so this process is completely safe.

TIPS FOR PRESSING A CHEESE

Pressing is specifically done when making hard cheeses.

1. Line the mould with a cheese cloth and scoop the curds into the mould.
2. Place the disk on top of the curds, flat side down with the indent for the screw at the top.
3. Place the lid on top of the mould. Twist the lid so that it locks into the mould.
4. Start screwing the knob so the metal rod puts pressure on the pressing disk. The scale will pop up and indicate how much pressure is being applied to the cheese. Refer to your recipe for the pressure required.
5. When reading the scale, each number is the pressure in kilograms e.g. 5 = 5 kg (11 lb), 15 = 15 kg (33 lb). You may need to adjust the pressure during the pressing time as the cheese reduces in size.

TIPS FOR WAXING A CHEESE

Waxing a cheese helps to retain moisture and protect it from external mould while ageing.

1. Break or cut the wax into smaller pieces and place into the metal bowl. Place the metal bowl into a pot filled with boiling water to melt the wax.
2. Once the wax has melted, allow the wax to heat a little longer to get it as hot as possible. This will ensure that the wax is sterile and kills any bacteria which may be present on the surface of the cheese.
3. Dip the cheese halfway into the wax for 5 seconds before removing.
4. Wait for the wax to cool. Turn the cheese around and dip the other side into the wax.
5. Repeat until the cheese is covered in wax, leaving no holes. This should take approximately 2 - 3 dips.
6. Once complete, allow the remaining wax to cool in the bowl and store like this until next required.

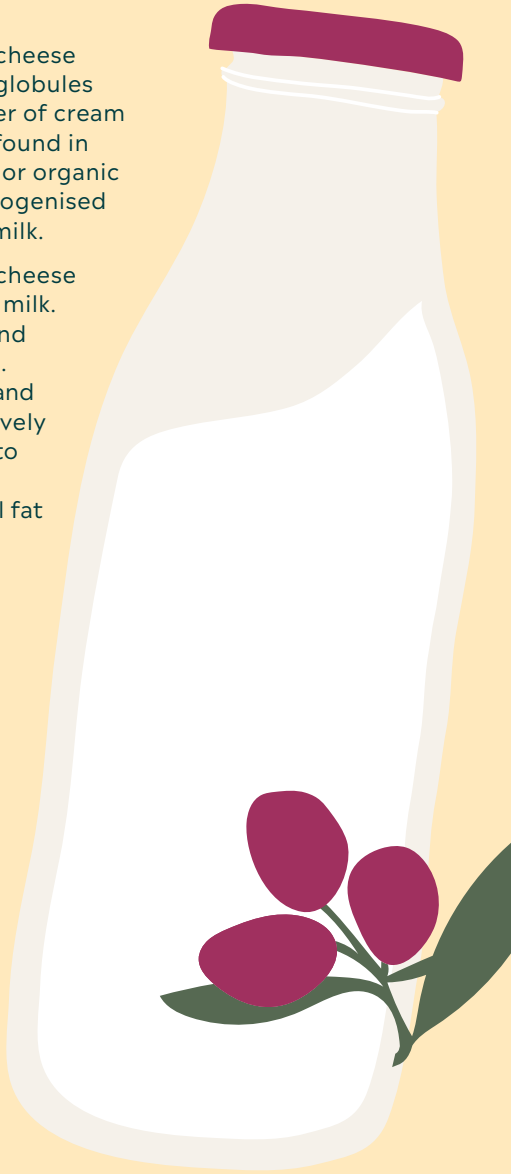
TYPES OF MILK

Good quality milk is where all great cheese making starts...

Unhomogenised – This is the best milk for cheese making as it is the least processed. The fat globules haven't been broken up and may form a layer of cream at the top of the bottle. This milk is always found in the refrigerator and is common in gourmet or organic supermarkets. If the recipe requires unhomogenised milk, it will only work with unhomogenised milk.

Homogenised – This milk is great for most cheese but not those that specify unhomogenised milk. The fat globules in the milk are broken up and evenly distributed so there is no separation. This milk is readily available in supermarkets and found in the refrigerator. It will have a relatively short shelf life, a maximum of 2 weeks due to the minimal pasteurisation treatment that keeps it 'fresh'. Make sure you go for the full fat version for best results.

UHT – Ultra High Temperature (UHT) milk has been heated very quickly to high temperatures, for a short period of time. Due to the high temperatures during processing this milk is not very good for cheese making as all the proteins have been denatured (broken up). This is usually found at room temperature in the supermarket and has a shelf life of greater than 1 month. Be careful when choosing your milk, sometimes they store UHT milk in the refrigerator. Double check the shelf life to ensure you have the right one. If a recipe requires UHT milk it will be specified.



For more info on milk
go to **www.madmillie.com**

Let's make some cheese!

SOFT CHEESE

Cottage Cheese	7
Cream Cheese	9
Light Cream Cheese	9
Quark	11
Mascarpone	13
Whole Milk Ricotta	15
Ricotta Salata	16
Chèvre Frais	17
Feta	19
Goat's Feta	20
Halloumi	21
Mozzarella or Bocconcini	23

BUTTER

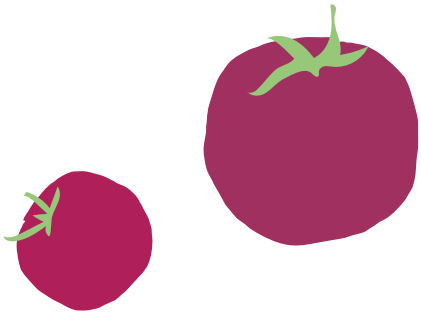
Cultured Butter	26

HARD CHEESE

Colby	29
Cheddar	31
Caerphilly	33
Havarti	35
Wensleydale	37

SUPPORT

Cheese making tips	38
Mad Millie community	back
Contact details	back



COTTAGE CHEESE

Prep time:	*Ready in:*	*Makes approx.*
1 hour	*5 - 9 hours*	*600 g (21 oz)*

Ingredients

4 L (1 US Gal) of full fat, homogenised milk

2 mL of calcium chloride
(measure using your pipette)

1 sachet of Cheese Culture

1 tablet of rennet diluted in ¼ cup (62 mL)
of cool, non-chlorinated water

Cheese salt (to taste)

Serving suggestion

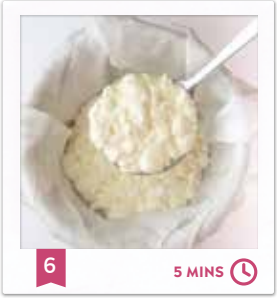
Pour milk into a pot and heat to 22°C (72°F). Stir in calcium chloride, followed by the culture and diluted rennet.

Cover and leave to set in a water bath at 22°C (72°F) for 4 – 8 hours or until a gel-like curd is formed.

Cut the curd into 3 cm (1 in) cubes with a knife and allow to sit for 10 minutes.

Return to the stove and heat to 43°C (110°F) while stirring. Maintain this temperature for 20 minutes.

Turn off the heat and let the curds settle to the bottom of the pot for 5 minutes.



Using a draining or serving spoon, transfer the curds to a cheese cloth lined colander and allow to drain for 5 minutes.

Place the curds into a bowl and break up with a spoon. Add salt or herbs as desired.

For a creamier cottage cheese add a few tablespoons of cream or quark.

Cottage cheese can be stored for up to **1 week** in the **refrigerator**.

CREAM CHEESE

Prep time:	*Ready in:*	*Makes approx.*
30 mins	*30 hours*	*400 g (14 oz)*

Ingredients

2 cups (500 mL) of fresh cream (at least 40% fat)

2 cups (500 mL) of full fat, homogenised milk

0.5 mL of calcium chloride (measure using your pipette)

¼ sachet (1/64 tsp) of Cheese Culture

½ tablet of rennet diluted in ⅛ cup (35 mL) of cool, non-chlorinated water

Cheese salt (to taste)

LIGHT CREAM CHEESE

Prep time:	*Ready in:*	*Makes approx.*
30 mins	*32 hours*	*450 g (16 oz)*

Follow the Cream Cheese instructions but use the below ingredients and drain for 8 hours instead of 6 during step 4.

Ingredients

2 L (2 US qt) of full fat, homogenised milk

1 mL of calcium chloride (measure using your pipette)

½ sachet (1/32 tsp) of Cheese Culture

½ tablet of rennet diluted in ⅛ cup (35 mL) of cool, non-chlorinated water

Cheese salt (to taste)

1

Pour milk and cream into a pot and heat to 22°C (72°F) before stirring in calcium chloride.

2 24 HRS

Stir in the culture and diluted rennet. Cover and leave to set at 20°C (68°F) for 24 hours.

3

Using a draining or serving spoon, transfer the curds to a cheese cloth lined colander.

4 6 HRS

Tie the corners of the cloth together to make a bag and hang this to drain for 6 hours or until the curds stop dripping.

5

Place the curds into a bowl and mix into a paste like consistency. Add salt to taste and any fresh or dried herbs for flavour.

Cream cheese can be stored for up to **1 week** in the **refrigerator**.

QUARK

Prep time:	*Ready in:*	*Makes approx.*
15 mins	*12 - 18 hours*	*300 g (10.5 oz)*

Quark is a mild, white cheese with a soft and spreadable texture. It's quick and easy to make and is hugely versatile in its use – enjoy it sweet or savoury, fresh or in baked dishes.

Ingredients

1 L (1 US qt) of full fat, homogenised milk

¼ sachet (1/64 tsp) of Cheese Culture

Herbs to taste (optional)

Serving suggestion

Pour the milk into a pot and slowly heat to 30°C (86°F).

Once the milk is heated, sprinkle in the culture.

Mix in the culture and leave covered at 20 – 30°C (68 – 86°F) overnight.

Pour the quark into a cheese cloth lined colander. Drain until it has reached your desired thickness.

Mix in some herbs for a savoury option.

Quark can be stored for up to **1 week** in the **refrigerator**. It will thicken more as it is chilled.

Tip: *Draining time will differ depending on how thick you like your quark. We recommend 2 hours for Greek yoghurt texture, 6 – 8 hours for cream cheese texture.*

MASCARPONE

Prep time:	Ready in:	Makes approx.
30 mins	1 hour	700 g (1.5 lb)

Mascarpone (pronounced mah-scar-POH-nee) has a smooth texture with a rich, buttery flavour. It is made from only two ingredients: whole cream and citric acid. That's it.

It's so simple to make, you'll never buy it again!

Ingredients

1 L (1 US qt) of cream (at least 40% fat)

½ tsp of citric acid dissolved in 2 Tbsp water

Serving suggestion

1

Pour cream into the pot and slowly heat to 85°C (185°F).

2

Add the citric acid solution and stir constantly for 5 minutes at 85°C (185°F).

3

Take the pot off the stove and leave to cool.

4

Pour the mascarpone into a cheese cloth lined colander. Drain until it has reached your desired thickness.

Store your Mascarpone for up to **4 days** in the **refrigerator.** It will thicken more as it is chilled.

For recipes using your fresh mascarpone go to **www.madmillie.com**

WHOLE MILK RICOTTA

Prep time:	*Ready in:*	*Makes approx.*
30 mins	*1 hour*	*400 g (1.4 oz)*

Ingredients

2 L (2 US qt) full fat, homogenised milk

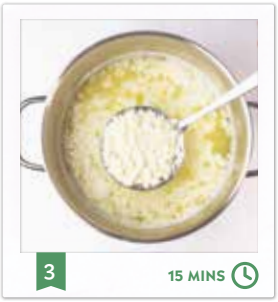
1 tsp of salt

1 tsp citric acid dissolved in ¼ cup (62 mL) water

Method

Heat milk and salt to 95°C (203°F) while stirring constantly.

Remove from heat and stir in your citric acid solution. Ricotta should start to curdle immediately.



Leave to cool for 15 minutes or until firm enough to scoop out.

Layer the curds in the ricotta basket. Leave to drain until it reaches your desired consistency.

Store your Ricotta for up to **1 week** in the **refrigerator**.

Love ricotta but want to take it one step further? *Try our Ricotta Salata recipe to age and develop the flavours. Perfect for using in salads or pasta dishes.*

RICOTTA SALATA

Prep time:	*Ready in:*	*Makes approx.*
30 mins	*4 weeks*	*100 g (3.5 oz)*

Ingredients

Mad Millie Whole Milk Ricotta ingredients

½ tsp salt (for each day)

Method

1. Follow the Whole Milk Ricotta guide on page 15 to step 3.
2. Sterilise the ricotta basket with boiling water.
3. Layer the curds into the basket and place a full glass of water on top as a weight. Leave for 1 hour.
4. Take the ricotta out of the mould, turn over and press again with the glass for 12 hours.
5. Place the ricotta on a rack and store in a sealed container in the refrigerator. Lightly rub the surface of the cheese with salt every day for 1 week.
6. Age the cheese for a further 2 – 4 weeks in the refrigerator. If mould appears, rub it off with a clean cheese cloth dampened with salt water.

Serving suggestion

CHÈVRE FRAIS

Prep time:	*Ready in:*	*Makes approx.*
45 mins	*41 hours*	*200 g (7 oz)*

Ingredients

2 L (2 US qt) fresh, pasteurised goat's milk

1 mL calcium chloride (measure using your pipette)

½ sachet (⅓₂ tsp) of Cheese Culture

1 tablet of rennet diluted in ¼ cup (62 mL) of cool, non-chlorinated water

Salt and herbs to taste

Try rolling your cheese in herbs, nuts, poppy or sesame seeds for a special look and flavour. Honey drizzled over them is the perfect accompaniment for goat's cheese!

Serving suggestion

1

Pour milk into a pot and heat to 25°C (77°F) before stirring in calcium chloride.

2 16 HRS

Stir in the culture and diluted rennet. Cover and leave to set at room temperature overnight or until set.

3 12 HRS

Gently remove your curds with a draining spoon and transfer to a sterilised cheese mould. Place the moulds on the cheese mat, cover and drain for 12 hours in a container or dish to collect the whey.

4 12 HRS

Gently remove the curd from the mould, flip it over and place it back into the mould. Place the mould on the cheese mat to drain for a further 12 hours.

5

Remove the cheese from the mould, add salt or herbs to taste and wrap in cling film.

Chèvre frais can be stored for up to **1 week** in the **refrigerator** when wrapped in cling film.

Tip: *Goat's milk can be temperamental and results may vary with the seasons due to the milk changing. If you are having issues with your goat milk setting, try doubling the rennet in step 2. It is best to get the milk as fresh and unprocessed (except for pasteurisation) as possible.*

FETA

Prep time:	*Ready in:*	*Makes approx.*
1 hour	*24 hours*	*800 g (28 oz)*

Ingredients

4 L (1 US Gal) of full fat (preferably unhomogenised) cow's milk

2 mL calcium chloride (measure using your pipette)

1 sachet of Cheese Culture

1 tablet of rennet diluted in ¼ cup (62 mL) of cool, non-chlorinated water

60 g (2 oz) salt

½ tsp white vinegar

GOAT'S FETA

Prep time:	*Ready in:*	*Makes approx.*
1 hour	*24 hours*	*400 g (14 oz)*

Goat's milk can be temperamental, results will vary with the seasons due to the milk changing. The fresher the milk, the better the cheese!

Follow the Feta instructions using the ingredients below.

Ingredients

4 L (1 US Gal) of fresh, pasteurised goat's milk

2 mL calcium chloride (measure using your pipette)

1 sachet of Cheese Culture

2 tablets of rennet diluted in ¼ cup (62 mL) of cool, non-chlorinated water

60 g (2 oz) salt

½ tsp white vinegar

Serving suggestion

1

Pour milk into a pot and heat to 37°C (99°F) before stirring in calcium chloride.

2 1 HR 30 MIN

Stir in the culture and diluted rennet. Cover and leave to set in a water bath at 37°C (99°F) for 1½ hours.

3 1 HR

Cut the curd into 1 cm (½ in) cubes with a knife and allow to sit at 37°C (99°F) for 1 hour.

4

Gently stir the curds every 5 minutes for the next 30 minutes.

5 3 HRS

Scoop the curds into the moulds. Add herbs if desired. Place moulds on cheese mat, cover and drain for 3 hours in a container or dish to collect the whey.

6 12 HRS

Gently remove the curd from the mould and place it on the cheese mat to drain for 12 hours.

7

Prepare a 12% brine solution by adding the salt and vinegar to 2 cups (500 mL) of cooled, boiled water.

8 5 HRS

Place the cheese in a container and cover with brine solution. Your feta is ready to eat in 5 hours.

Feta can be stored for up to **1 month** in the **refrigerator** when submerged in the salty brine solution.

HALLOUMI

Prep time:	*Ready in:*	*Makes approx.*
45 mins	*2.5 hours*	*600 g (21 oz)*

Ingredients

4 L (1 US Gal) of full fat, (preferably unhomogenised) milk

2 tablets of rennet diluted in ¼ cup (62 mL) of cool, non-chlorinated water

2 mL of calcium chloride (measure using your pipette)

Cheese salt (to taste)

Serving suggestion

1

Pour milk into a pot and heat to 45°C (113°F). Stir in calcium chloride and diluted rennet.

2 45 - 55 MINS

Cover and leave to set in a water bath at 45°C (113°F) for 45 minutes. If the curd has not set, leave for 5 – 10 minutes.

3

Cut the curd into 1 cm (½ in) cubes with a knife and stir until the curds are significantly smaller.

4 5 MINS

Scoop the curds into a cheese cloth lined colander to drain for 5 minutes.

5 30 MINS

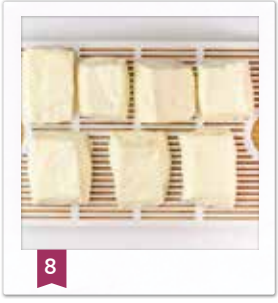
Fold the edges of the cheese cloth to cover the curds. Place a water filled bowl on top to press the curds for 30 minutes.

6

Cut the curds into desired size halloumi blocks.

7 5 - 10 MINS

Place the halloumi blocks into a large pot of boiling water. They will sink and rise once cooked, about 5 – 10 minutes.



8

Transfer to a cooling rack and sprinkle with salt to taste. Grill halloumi immediately or wrap in cling film.

Halloumi can be stored for up to **2 weeks** in the **refrigerator**.

MOZZARELLA OR BOCCONCINI

Prep time:	*Ready in:*	*Makes approx.*
50 mins	*1.5 hours*	*600 g (1.3 lb)*

Ingredients

For the cheese

4 L (1 US Gal) full fat, unhomogenised milk

2 mL calcium chloride

2 tsp of citric acid dissolved in
¼ cup (62 mL) water

1 tablet of rennet diluted in ¼ cup (62 mL)
of cool, non-chlorinated water

Salt to taste

For the solution
(when storing in refrigerator)

2 cups (500 mL) of left-over whey

⅛ tsp of citric acid

Serving suggestion

1

Pour milk into a pot, add calcium chloride and diluted citric acid.

2

Heat the milk to 32°C (89°F) while stirring. Remove from heat and stir in the diluted rennet.

3 25 - 30 MINS

Allow milk to set into a gel consistency before cutting the curd into 3 cm (1 in) cubes.

4

Slowly heat curds to 42°C (108°F) while stirring. When firm to touch, transfer them to a cheese cloth lined colander to drain. Keep the whey for storage.

5

Heat a pot of water to 70°C (158°F) and prepare a bowl of ice cold water + 250 g (9 oz) of salt.

6

Submerge a handful of curd into the hot water and leave until the curds visibly melt.

7

Carefully pick up the curd, it will be very hot! Rubber gloves are recommended.

8

Stretch the curd.

***Tip:** Your curd should stretch like bubble gum. If it's not stretching well, submerge on the spoon again and increase the heat of your water.*

9

Fold the stretched curd and stretch again.
If you're unsure watch our YouTube video first for tips.

10

Stretch and fold until the curd is smooth then mould the mozzarella into a ball by pinching at the base to seal it.

11

10 MINS

Plunge the mozzarella ball into the a bowl of cold, salted water for 10 minutes.

12

Your mozzarella is best when eaten fresh, but if you wish to store it in the refrigerator, make a solution of 2 cups (500 mL) of left-over whey and ⅛ tsp of citric acid .

Store for up to **1 week** in the **refrigerator in a solution** or **1 month** in the **freezer.**

Mozzarella or Bocconcini you ask?
Mozzarella are big balls of cheese and Bocconcini are small ones.

CULTURED BUTTER

Prep time:	*Ready in:*	*Makes approx.*
30 mins	*12 - 24 hours*	*180 g (6.4 oz)*

Ingredients

500 mL (0.5 US qt) of liquid pouring cream (at least 40% fat)

A few grains of Cheese Culture (one sachet makes 8 batches)

Approx. 1 L (1 US qt) of ice cold water

¼ tsp salt (or more dependent on taste preference)

Dried herbs (optional)

Serving suggestion

1

Heat your cream to 20 - 30°C (68 - 86°F).

2

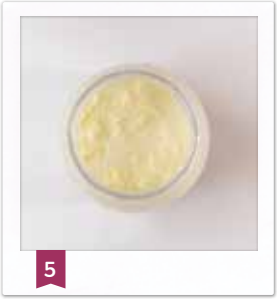
Pour into the jar and add the cheese culture.

3

Place the stainless steel mixing ball into the jar, put on the lid and shake gently.

4 12 - 24 HOURS

Sit in a warm spot (20°C/68°F) and allow to culture for 12 – 24 hours or until set.



5

Shake the jar vigorously to churn the cream. Shake for 5 – 15 mins until you have yellow clumps of butter and milky white liquid.

6

Tip into a bowl and mould the butter clumps into a ball, squeezing out the buttermilk.

7

Separate the buttermilk and use later in pancakes and smoothies!

8

Cover the butter with ice cold water and fold and press to remove the buttermilk.

9

As the water gets cloudy replace it with fresh, ice cold water until it is clear and no more buttermilk is coming out.

10

Place the butter on a plate and fold in the salt. Add any dried herbs or spices that are desired.

11

Wrap in waxed paper, seal and date before placing in the refrigerator.

Store your cultured butter for up to **1 month** in the **refrigerator.**

Serving suggestion

Want to pair your cultured butter with a freshly baked loaf of sourdough? Check out the Mad Millie Sourdough Kit at **www.madmillie.com**

COLBY

Prep time:	*Ready in:*	*Makes approx.*
1.5 hours	*2 - 3 months*	*500 g (17.5 oz)*

Ingredients

6 L (1.5 US Gal) of full fat, unhomogenised milk

3 mL calcium chloride (measure using your pipette)

1 sachet of Cheese Culture

1.5 tablets of rennet diluted in ¼ cup (62 mL) of cool, non-chlorinated water

3 drops of annatto colouring (optional) diluted in 1 Tbsp of cool water

1.25 L (1.3 US qt) of cool water

1.5 tsp of cheese salt

Cheese wax

Serving suggestion

Method


8


9


14

1. Pour milk into a pot and heat to 30°C (86°F) before stirring in calcium chloride and starter culture. Cover and leave the milk to ripen off the heat for 1 hour.
2. Stir in diluted annatto and diluted rennet. Cover and leave to set at 30°C (86°F) for 1 hour.
3. Cut the curd into 1 cm (½ in) cubes with a knife and allow to sit for 5 minutes.
4. Heat the curds slowly to 39°C (102°F) over 20 minutes, stirring gently and frequently. Once at 39°C, maintain this heat for a further 20 minutes, stirring occasionally.
5. Pour off the whey to the level of the curds. Begin slowly adding the cool water to the curds while stirring until the temperature reaches 27°C (81°F). Maintain this temperature for 10 minutes, stirring frequently.
6. Scoop the curds into a cheese cloth lined colander and allow to drain for 10 minutes.
7. Transfer to a bowl and blend the salt through the curds.
8. Scoop the curds into a cheese cloth lined pressing mould and press the cheese at 10 kg (22 lb) for 30 minutes.
9. Remove the cheese, flip and redress in the cheese cloth before pressing again at 10 kg (22 lb) for 30 minutes.
10. Remove, flip, redress and press again at 15 kg (33 lb) for 30 minutes.
11. Remove, flip, redress and press again at 20 kg (44 lb) for 12 hours.
12. After 12 hours, remove the cheese from the press and place on a sterilised cheese mat.
13. Air dry at 10 - 13°C (50 - 55°F) until the cheese is dry to touch. Keep the cheese covered with a mesh food cover and turn every 4 hours for the first few days, then once daily, to prevent moisture from collecting at the bottom.
14. Once the cheese is dry to touch, it is ready for waxing. Refer to page 3.
15. Once waxed, age the cheese for 2 – 3 months at approx. 10°C (50°F).

CHEDDAR

Prep time:	*Ready in:*	*Makes approx.*
1.5 hours	*6 weeks*	*500 g (17.5 oz)*

Ingredients

6 L (1.5 US Gal) of full fat, unhomogenised milk

3 mL of calcium chloride (measure using your pipette)

1 sachet of Cheese Culture

2 tablets of rennet diluted in ¼ cup (62 mL) of cool, non-chlorinated water

1.5 tsp of cheese salt

Cheese wax

Method

1. Pour milk into a pot and heat to 32°C (90°F) before stirring in calcium chloride and starter culture. Cover and leave the milk to ripen off the heat for 45 minutes.
2. Stir in diluted rennet. Cover and leave to set for 1 hour.
3. Once firmly set, cut the curd into 1 cm (½ in) cubes with a knife. Slowly heat the curds to 38°C (100°F) over 30 minutes while stirring to reduce clumping of the curds.
4. Transfer the curds into a cheese cloth lined colander. Tie the corners into a knot and hang the bag to drain for 1 hour.
5. Place the curds into a bowl and break them up into small pieces. Mix in the salt.
6. Scoop the curds into a cheese cloth lined pressing mould and press the cheese at 5 kg (11 lb) for 10 minutes.
7. Remove the cheese, flip and redress in the cheese cloth before pressing again at 10 kg (22 lb) for 10 minutes.
8. Remove, flip, redress and press again at 20 kg (44 lb) for 12 hours.
9. After 12 hours, remove from the press and place on a sterilised cheese mat.
10. Air dry at room temperature until the cheese develops a natural dry rind (about 1 week). Keep the cheese covered with a mesh food cover and turn twice daily, to prevent moisture from collecting at the bottom. After the cheese has developed a natural rind, it is ready for waxing.
11. Follow instructions on page 3 to wax your cheese.
12. Age the waxed cheese on a cheese mat and keep on the kitchen bench or in a clean cupboard (around 10 - 13°C or 50 - 55°F) for a minimum of 5 weeks.

CAERPHILLY

Prep time:	*Ready in:*	*Makes approx.*
2 hours	*3 weeks*	*500 g (17.5 oz)*

Ingredients

6 L (1.5 US Gal) of full fat, unhomogenised milk

3 mL of calcium chloride (measure using your pipette)

1 sachet of Cheese Culture

2 tablets of rennet diluted in ¼ cup (62 mL) of cool, non-chlorinated water

1 Tbsp of cheese salt

Serving suggestion

Tip: *If your hard cheese starts developing mould, scrape the mould off and wipe the cheese down with a cloth soaked in a saturated salt brine solution.*

Method

4

6

7

1. Pour milk into a pot and heat to 32°C (90°F) before stirring in calcium chloride and starter culture. Cover and leave the milk to ripen off the heat for 30 minutes.
2. Stir in diluted rennet. Cover and leave to set for 45 minutes.
3. Once firmly set, cut the curd into 5 mm (¼ in) cubes with a knife. Slowly heat the curds to 35°C (95°F) over 10 minutes while stirring to reduce clumping of the curds. Once at 35°C (95°F), maintain this heat for a further 40 minutes, stirring frequently to prevent clumping.
4. After 40 minutes let the curds rest for 10 minutes.
5. Scoop the curds into a cheese cloth lined colander and allow to drain for 5 minutes before transferring the curds to a cheese cloth lined cheese press mould.
6. Press at 5 kg (11 lb) for 10 minutes. Remove the cheese from the mould and unwrap from the cheese cloth. Sprinkle a layer of salt on both the top and bottom of the cheese before rewrapping with cheese cloth.
7. Press the cheese again (the other side up) at 5 kg (11 lb) for a further 10 minutes.
8. Repeat the same procedure, without adding the salt and pressing at 10 kg (22 lb) for 20 minutes and again after a further 16 hours pressing at 10 kg (22 lb) also without salting.
9. After 16 hours, remove the cheese from the press and place on a sterilised cheese mat.
10. Air dry at room temperature for several days. Keep the cheese covered with a mesh food cover and turn twice daily, to prevent moisture from collecting at the bottom.
11. Once the cheese is dry to touch, age the cheese on the cheese mat on the kitchen bench or in a cool cupboard for a minimum of 3 weeks. Turn the cheese several times a week and ensure it is always covered.

HAVARTI

Prep time:	*Ready in:*	*Makes approx.*
1.5 hours	*3 months*	*500 g (17.5 oz)*

Ingredients

6 L (1.5 US Gal) of full fat, unhomogenised milk

3 mL calcium chloride (measure using your pipette)

1 sachet of Cheese Culture

2 tablets of rennet diluted in ¼ cup (62 mL) of cool, non-chlorinated water

1.5 Tbsp of cheese salt

Brine solution (2 Tbsp cheese salt in 2 L (2 US qt) of water)

For this divine Havarti Puffs recipe head to **www.madmillie.com**

Method


4


7


8

1. Pour milk into a pot and heat to 30°C (86°F) before stirring in calcium chloride and starter culture. Cover and leave the milk to ripen off the heat for 45 minutes.
2. Stir in diluted rennet. Cover and leave to set for 40 minutes.
3. Once firmly set, cut the curd into 1 cm (½ in) cubes and stir gently before leaving to resettle for 5 minutes.
4. Stir the curds gently for 15 minutes, drain ⅓ of the whey off and stir gently again for 15 minutes.
5. Heat some water to 54°C (130°F) and add this to the curds until the mixture is between 35°C - 38°C (95°F – 100°F). During this time, gently stir the curds with a draining spoon to keep them from clumping together.
6. Add 1.5 Tbsp of cheese salt and continue to stir for a further 15 minutes until the curd looks dry.
7. Gently spoon the curds into a cheese cloth lined colander and allow to drain for 10 minutes. Cut the whey every few minutes to help expel whey.
8. Scoop the curds into a cheese cloth lined pressing mould and press the cheese at 5 kg (11 lb) for 15 minutes.
9. Remove the cheese, flip and redress in the cheese cloth before pressing again at 10 kg (22 lb) for 1.5 hours.
10. Remove the cheese from the press and leave it to rest for a few hours before submerging in water at 18°C (65°F) for 8 hours or overnight.
11. Remove from the water and submerge the cheese in brine solution for 6 hours before removing and patting dry with a paper towel.
12. Place on a sterilised cheese mat and air dry at 15°C (60°F). Keep the cheese covered with a mesh food cover and turn daily to prevent moisture from collecting on the bottom.
13. Wipe the cheese with a brine solution every 2 – 3 days for 3 months or until it reaches the desired maturity.

WENSLEYDALE

Prep time:	*Ready in:*	*Makes approx.*
1.5 hours	*3.5 weeks*	*500 g (17.5 oz)*

Ingredients

6 L (1.5 US Gal) of full fat, unhomogenised milk

3 mL calcium chloride (measure using your pipette)

1 sachet of Cheese Culture

2 tablets of rennet diluted in ¼ cup (62 mL) of cool, non-chlorinated water

2 tsp of cheese salt

Cheese wax

Method

1. Pour milk into a pot and heat to 30°C (86°F) before stirring in calcium chloride and starter culture. Cover and leave the milk to ripen off the heat for 45 minutes.
2. Stir in diluted rennet. Cover and leave to set for 45 minutes.
3. Once firmly set, cut the curd into 1 cm (½ in) cubes with a knife and allow to rest for 5 minutes.
4. Slowly heat the curds to 32°C (89°F) while gently stirring to reduce clumping of the curds. Once at 35°C (95°F) allow the curds to rest for 15 minutes, stir again and rest for a further 5 minutes.
5. Transfer the curds into a cheese cloth lined colander. Tie the corners into a knot and hang the bag to drain for 1.5 hours.
6. Place the curds into a bowl and break them up into small pieces. Mix in the salt.
7. Scoop the curds into a cheese cloth lined pressing mould and press the cheese at 5 kg (11 lb) for 15 minutes.
8. Remove the cheese, flip and redress in the cheese cloth before pressing again at 20 kg (44 lb) for 12 hours (or overnight).
9. After 12 hours, remove the cheese from the press and place on a sterilised cheese mat.
10. Air dry at room temperature until the cheese develops a natural dry rind (about 1 week). Keep the cheese covered with a mesh food cover and turn twice daily, to prevent moisture from collecting at the bottom. After the cheese has developed a natural rind, it is ready for waxing.
11. Age the waxed cheese on a cheese mat and keep on the kitchen bench or in a clean cupboard (around 13 - 15°C or 55 - 59°F) for a minimum of 3 weeks and up to 3 months.

CHEESE MAKING TIPS & TRICKS

The easiest way to **make non-chlorinated water** for your rennet is to boil the jug, this breaks down the chlorine in tap water. Make sure you let it cool to room temperature before adding your rennet as the heat will kill the enzymes.

Too much whey you say?
Whey is highly nutritious and can be used in pancakes, smoothies and to make whey ricotta. Save it during the draining step and head to www.madmillie.com for recipes.

Your cheese cloth can be reused over and over again!
Soak your used cheese cloth in warm water to rinse out any left over residue, then sterilise by placing in boiling water for 5 minutes.

Search **madmilliekits** on Facebook and Instagram for more tips and tricks.

Mad Millie

AS FRESH AS CAN BE

REORDER:831152_V2

Mad Millie Kits and equipment are designed to make it fast and simple for you to create beautiful, artisan food in your own home.

For more kits and consumables, along with some helpful tips and how-to videos, visit

www.madmillie.com

Join our community and share your creations and learnings by tagging **@madmilliekits** and **#madmilliemade**

madmilliekits