



THE BEVERAGE PEOPLE

Back Alley Wheels (in the style of Reblochon)

The Reblochon style is unique because it's made with extra-rich milk, thus we are adding heavy cream for this recipe. We are using the 5" cheese molds as they come with followers. There are some beautiful orange/red colors on the rind and uniquely fruity aromas with this group of flora - so enjoy making and eating - ready in about 6-8 weeks.

SUPPLIES AND INGREDIENTS

- Two 5" molds (*Reblochon Molds*)
- Yard of Cheesecloth (*you can cut in half for the two molds*)
- 1 and 1/2 gallons Cow Milk (*locally use Clover and or Straus*)
- 1/2 gal. Goat Milk
- 1 cup Heavy Cream (*for softer texture, don't use the cream*)
- 1/4 tsp. MM100 Mesophilic Culture
- 1/8 tsp. PLA LYO Secondary Ripening Culture
- 1/2 tsp. calcium chloride in water
- 1/4 tsp. plus 4 drops rennet in water
- Salt, Kosher (see recipe)

PROCEDURE

1. Heat milk to 90°F over 15 minutes and turn off the heat.
2. Sprinkle MM100 and PLA LYO cultures over milk and wait 5 minutes. Top/Bottom stir for 2-5 mins. Cover and maintain 90°F for 1 hour.
3. Add calcium chloride. Top/Bottom stir for 1 minute. Wait 5 minutes.
4. Add rennet. Top/Bottom stir for 1 minute.
5. Cover and maintain 90°F for 30 minutes or until clean break.
6. Cut curds in 3/4" pieces – vertically only. Wait for 10 minutes. Then cut horizontally and wait 5 minutes.
7. Slowly warm to 95°F. Stir very gently and slowly every 10 minutes until temperature is reached. Remove from the heat and let the curds settle. This could take 30 mins. to an hour. Stir gently occasionally to prevent matting. *Goat whey pH: 6.4 – 6.3 (At 30 mins. my pH was 6.02 so need to check at 20 mins.)*
8. Ladle out whey to level of curds. Line molds with damp cheesecloth on draining rack. Fill molds and let drain for 15 minutes. Cover with tails of cloth and put on follower. Drain another 30 minutes.
9. Unwrap and rewrap each wheel and flip over in mold every 30 minutes for 2 more hours.
10. Press at 5 lbs. for 12 hrs or overnight. (*Curd pH should be 4.7-4.8. Mine was 4.73.*) Press with 1/2 gallon water jug.
11. Remove cheese from molds and unwrap. Sprinkle top of each with 1 tsp. salt. Wait 15 mins. Turn over and sprinkle the other side with 1 tsp. salt. Put in ripening box on mat and flip every other day, wiping cheese with brine for 2-6 wks. Age on wood. I use redwood or pine. (*Brine is made with 1 quart of water and 7.66 oz. of salt, 1 1/2 tsp. Calcium Chloride and 1/4 tsp. vinegar. Keep refrigerated.*)
12. Notes: the appearance of the rind at 10-14 days – light yellow/orange color appears. At 4 weeks, rind should be moist but not sticky and the center should be soft. Wrap and refrigerate to continue ripening for 2-4 weeks.