



THE BEVERAGE PEOPLE

CAMEMBERT

This recipe makes three rounds, about 12 ounces or 4 mini-rounds about 9 ounces each when complete. The bottomless mold makes it easier to flip and unmold the cheese in ageing. You may provide a room with high humidity for ripening, but it is more practical to use the plastic ripening box for a clean and confined container that fits in the refrigerator.

The ripening phase will vary with size of cheese, temperature of storage and even the milk, but plan on maturing this cheese for 4-8 weeks.

Ingredients

2 gallons Whole Cows Milk
1 pint Heavy Cream
1/8 tsp. MA4001 Culture
1/8 tsp. of P. Candidum powder
1/8 tsp. Geotrichum Candidum powder
1/4 tsp. Calcium Chloride solution in 1/4 cup water
1/4 tsp. liquid Rennet in 1/4 cup water.
Salt

Equipment

Kettle with water bath
Thermometer with Dial Top
Perforated Ladle or Slotted Spoon
Curd cutting knife
Nylon Mesh Straining Bag
3 Bottomless Camembert Molds *or*
4 Mini Camembert Molds
Plastic Ripening Box with Lid
Ripening Mat
Large Cheese Wrapping Paper

Method

1. Gently warm milk to 86-88° F. in a kettle set in a double water bath.
2. Sprinkle the MA4001 Culture and both the Candidum powders over the milk surface and let dissolve for 2-4 minutes before stirring. Mix into the milk with 20 top/bottom strokes.
3. Add Calcium Chloride water and stir again.
4. Add the Rennet water and stir well. Cover and allow to ripen for 1 to 1 1/2 hours. Maintain the start temperature of the milk by adjusting the water bath if necessary.
5. Sterilize the molds, mesh bag and curd knife while waiting.



6. Check the cheese for a clean break, then cut the curds into 1/2" cubes. Stir the curds carefully for 2-3 minutes. The mix will break down somewhat to resemble cottage cheese.
7. Let the curds settle for 5-10 minutes without stirring and then pour out as much whey as possible.
8. Ladle the curds into the mesh straining bag and hold the bag over a bowl to drain as much whey as possible for about 20 minutes. Next spoon the curds into the Camembert Molds, draining whey until the cheese thickens. Continue to drain the excess whey from the drain pan, keeping the cheese elevated from the drained whey. You will continue this process of draining off the whey for a few hours.
9. When the cheese is firm enough to be handled, usually about 3-4 hours after molding, the wheels should be flipped. This will give an even surface to both sides of the cheese.
10. Continue to flip the cheese a few times over the next 12-14 hours, keeping the molds in the ripening box at about 68-77°F.
11. Unmold the cheese and sprinkle all sides with salt, about 1/2 teaspoon each on the bottom, the sides and the top.
12. Place the cheese back on the clean ripening mat in the ripening box with the lid set askew, open to air circulation and keep at 45 - 50°F. Check the cheese daily. After 4 or 5 days you will see the white mold growing on the surface. Start turning the cheese over every day to allow the mold to spread evenly over the surface. (Handle the cheese carefully, using a plastic sandwich bag as a glove.) Also wipe out the drained whey with a paper towel.
13. After a week or so, when the cheese is completely covered with white mold, you can wrap the cheese in cheese wrapping paper. Keep in the ripening box, refrigerated or at cellar temperature of 45-50°F until mature for approximately 4 more weeks.

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BRIE

This soft ripened cheese is very similar to camembert, but is made in a larger brie mold with a supporting bottom. It can be made identically to the camembert instructions, but you may want to line the mold itself with cheese netting to make flipping and turning out the cheese easier. Also, maintain the milk a few degrees higher, at 88-90°F than the Camembert cheese.