

CHEESE STYLES OVERVIEW

Wheyward Bound Cheese Making Club of Sonoma County

March 31, 2011

- ❖ Cheese is really just milk, culture, and some sort of coagulant, typically rennet or an acidic ingredient. After that, the variation comes in how you handle it during these 4 steps:

Curdling Draining Pressing Ripening

- ❖ All 8 of the cheese styles below are made commercially with goat, sheep, cow or a blend of those milks.
- ❖ There are 8 major categories of cheese listed below. There is some variation in how cheeses are categorized. Some sources separate Pasta Filata into its own category, some don't. Some separate Bloomy/Surface Ripened and lump Hard/Semi-Hard together. For the purposes of this chart, they were separated into 8 categories that make the most sense for cheese making.
- ❖ This chart is an overview and makes generalizations. More detailed information is available on the internet and in many cheese making books.

Want to learn more? Here are a few internet sources of further information. There are many others out there.

<http://www.thebeveragepeople.com/cheese.htm>

<http://www.artisancheesemakingathome.com/> (companion site to Mary Karlin's upcoming book - site will go live in August)

<http://www.cheesesociety.org/displaycommon.cfm?an=1&subarticlenbr=8>

<http://www.laurawerlin.com/sevenstyles.html>

http://www.culturecheesemag.com/cheese_styles

http://www.wisconsinairyartisan.com/cheese_guide.html

<http://cheeseslices.com/> (series of 4 DVDS of cheese making around the world, 5th DVD out in October, also has a book)

| Category | Description/Characteristics | Examples | What it Means for the Cheese Maker... |
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| Fresh tasting today: Foggy Morning by Nicasio Valley Cheese Company in Marin County (cow) | <ul style="list-style-type: none"> ◆ Soft cheeses that are usually eaten within 14 days ◆ They are pasteurized if commercial. <i>tangy, milky, creamy, mild, low salt, soft, citrusy</i> | Cottage Cheese Ricotta Chevre Cream Cheese Fromage Blanc Creme Fraiche Feta Quark Mascarpone Paneer | quick to make ready to eat right away sometimes don't need any special equipment or cultures (made with vinegar or lemon juice) usually cheesecloth drained with very little pressing |
| Soft-Ripened/ Bloomy tasting today: Brie de Meaux from France (cow) also Melodie by Laura Chenel (goat - made in France) | <ul style="list-style-type: none"> ◆ Edible, bloomy white rind ◆ Ripen from the outside in ◆ Usually get softer as they age, even runny sometimes ◆ Can be enriched with cream <i>creamy, buttery, earthy, fruity, grassy, mushroomy,</i> | Brie Camembert Valencay St. Marcellin Crottin Ribiola St. Maure St. Andre Columniers | Penicillium and/or Geotrichum Candidum can be sprayed on or added to milk can involve use of ash might be lactic milk is heated to lower temperature little release of whey soft delicate curds that are scooped or ladled not weighted (gravity drained) ready to eat in 3-8 weeks fun to make because they change so quickly |
| Semi-Soft tasting today: Organic Monterey Jack from Trader Joe's (cow) | <ul style="list-style-type: none"> ◆ Smooth, creamy cheeses that melt well ◆ Have little or no rind ◆ Still a fair amount of moisture ◆ Can be raw or pasteurized, depending on aging time <i>silky, creamy, sharp, fruity, melty</i> | Fontina Havarti Monterey Jack Cheddar (some) Gouda Raclette Teleme | longer aging time might be waxed usually pressed some are milled or cheddared (processes done after the curd is formed and drained) |

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| Semi-Hard/Firm tasting today: Comté from Alps region of France (cow) | <ul style="list-style-type: none"> ◆ Very large category of cheeses ◆ Good grating cheeses, elastic ◆ Range from mild to sharp to pungent ◆ Raw or pasteurized ◆ Good melters or crumblers <i>salty, nutty, dense, sharp, buttery, caramelized, chewy, meaty</i> | Cheddar Edam Swiss Gruyere Emmentaler Dry Jack Young Parmesans Manchego | processes similar to Semi-Soft, but taken further - more pressure, longer aging may be waxed, oiled, bandage wrapped for aging |
| Hard tasting today: Grana Padano from Northern Italy (cow) | <ul style="list-style-type: none"> ◆ Low moisture cheeses that have been aged for quite a while (4 months - 4 years) ◆ Good for grating or crumbling <i>salty, pungent, grainy, butterscotch, sharp</i> | Parmesan Dry Jack Aged Gouda Pecorino Grana Padano Mimolette | cooked at higher temperatures stirring to release more whey also waxed, oiled or rubbed for aging pressed with greater weight long aging time |
| Pasta Filata (Some list under fresh cheeses but for cheese making they are so different, they are worthy of their own category.) tasting today: Gustosella Mozzarella | <ul style="list-style-type: none"> ◆ Cooked and kneaded cheeses ◆ Spun or shaped into different forms ◆ Mostly Italian in origin ◆ Means "plastic curd" or "spun paste" <i>stretchy, stringy, chewy, silky, plasticity</i> | Mozzarella Burrata Scamorza Provolone Asadero Caciocavallo Kasseri | fun - get to "play" with your food a little more time consuming due to cooking/heating times ready to eat soon |

| di Bufala (buffalo) | | | |
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| Category | Description/Characteristics | Examples | What it Means for the Cheese Maker... |
| <p>Washed Rind</p> <p>tasting today: Pont L'Eveque from Normandie, France (cow)</p> <p>also Schlosskranz from Marin French Cheese Company in Marin County (cow)</p> | <ul style="list-style-type: none"> ◆ The stinkers - cheeses that are washed or rubbed with bacteria - usually B. Linens or a brine of beer, wine or spirits ◆ The wash discourages mold, but encourages <i>good</i> bacteria ◆ Tacky surface and pink, orange, or brown colored rind ◆ Usually smell stronger than they taste <p><i>barnyardy, roasted, mushroomy, complex, creamy, pungent</i></p> | <p>Epoisses Munster Tallegio Port Salut Reblecon Red Hawk Livarat Morbier</p> | <p>use of B. Linens bacteria sometimes pressed require daily care during aging many have an odor during aging typical aging time is 6-8 weeks brine can be salt/water or salt/water/bacteria or water/spirits</p> |
| <p>Blue</p> <p>tasting today: Point Reyes Original Blue from Marin County (cow)</p> | <ul style="list-style-type: none"> ◆ Cheeses where Penicillium Roqueforti has been introduced. ◆ Often pierced to allow air in the interior to encourage mold growth ◆ Mold ranges from blue to green to purplish black ◆ Range from soft and creamy to hard and crumbly ◆ Can be cream enriched ◆ Can be made in any of the styles above <p><i>salty, musty, yeasty, tangy, creamy,</i></p> | <p>Stilton Roquefort Pt. Reyes Blue Maytag St. Agur Gorgonzola Saga Danish Blue</p> | <p>use of Penicillium Roqueforti cheeses are salted, flipped, pierced usually gravity drained, but sometimes pressed 1-6 months aging often aged in foil</p> |

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| | <i>sweet, sharp</i> | | |
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