



## Queijo de Vinho

This is a medium-firm pressed cow's milk cheese that is ready to eat in just a few weeks. It resembles the goat cheese Cabra al Vino but has the milder overall impression of cow's milk. The flavor is tangy, creamy, and just a little winery from the soaking. The purple wine-soaked rind makes a dramatic contrast with the smooth white cheese when it is sliced; it makes a beautiful presentation on a platter with fruit (especially grapes!). This recipe makes one wheel weighing a pound or more that will keep for several weeks in the refrigerator.

### Ingredients

1 gallon whole cow's milk (not ultrapasteurized)  
1/8 tsp. Lipase powder, dissolved in 2 Tbsp. water  
(and allowed to stand for 20 minutes before adding)  
1/4 tsp. MA4001 Mesophilic direct set culture in 2 Tbsp.  
water  
1/4 tsp. Calcium Chloride solution, in 2 Tbsp. water  
(plus one teaspoon later for wine soak solution)  
1/4 tsp. liquid Rennet, in 2 Tbsp. water  
4 cups water, heated to 175° F  
1 Tbsp. Kosher salt (plus 2 Tbsp. later for wine soak  
solution)  
1 bottle of red wine

### Equipment

Stainless steel pot, 10 qt. inset pot  
20 qt. kettle for water bath  
2 Thermometers  
Perforated ladle or slotted spoon  
Curd cutting knife  
Measuring spoons  
4 small custard cups or ramekins  
Small pot for hot water  
Solid ladle for hot water  
Stainless steel strainer or sieve  
Cheese forming mold (Reblochon mold) with follower,  
or a 1-lb. press  
Cheesecloth  
Ripening box with drain rack and lid  
Plastic cutting board  
Stainless steel, plastic, or glass bowl or bucket larger  
than the cheese, for the wine soaking

### Method

1. Pour the milk into the inset pot in the water bath and bring to 90° F.

2. Stir in the mesophilic culture using 20 gentle strokes. Wait 10 minutes. Add the lipase and calcium chloride and stir. Add the diluted rennet. Stir, cover, and let stand at 90° F for one hour.  
3. Check for a clean break. If ready, cut curds into 1/2" cubes. Stir and let the curds settle for 5 minutes.  
4. In a small pan, heat the 4 cups of water to 175° F.  
5. Using a ladle, remove and discard about 1/3 of the whey from the cheese pot.  
6. Ladle about 2 cups of hot water over the curds and stir until the temperature is 92° F. Rest for 10 minutes.  
7. Repeat removing whey down to the resting curds and add more hot water to reach 100° F. Stir gently to keep the curds from matting. Rest 30 minutes.  
8. Gently pour the curds and whey through a stainless steel sieve. Put the curds back into the cheese pot and allow them to mat together into a slab for about 5 minutes.  
9. Transfer the slab of curd to a sanitized cutting board. Use your curd-cutting knife to cut the slab into 1/4" dice. Fold in 1 Tbsp. salt.  
10. Transfer the curd into a 1-lb. mold lined with cheesecloth.  
11. Press with about 10 lbs. for 20 minutes.  
12. Unwrap, turn, rewrap and press the cheese with 10 lbs. for 10-12 hours.  
13. Repeat and press for another 12 hours.  
14. Pour the wine into the soaking bowl or bucket. Add 1 tsp. calcium chloride and 2 Tbsp. salt.  
15. Unwrap the cheese and place it in the wine. Cover and let stand 24 hours, turning once or twice.  
16. Remove the cheese from the soak and place it on a drain tray in the ripening box. Allow it to air dry for 24 hours at room temperature, turning occasionally and wiping excess moisture out of the box with paper towels or cheesecloth.  
17. Age the cheese in the refrigerator in the ripening box, turning it every two or three days. After 2 to 4 weeks of aging, you may cut and serve the cheese or wrap it in cheese paper and keep refrigerated.

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