



## Saint Marcellin

### Ingredients

3 quarts whole milk (use the freshest and best quality you can find)  
1/8 tsp. Meso II  
1/16 tsp. Penicillium candidum  
1/32 tsp. Geotrichum candidum 15  
1/8 tsp. calcium chloride diluted in ¼ cup cool nonchlorinated water  
1/16 tsp. vegetarian rennet diluted in ¼ cup nonchlorinated water  
2 tsp. Kosher salt – Diamond Crystal

### Equipment

4 quart nonreactive stockpot  
stainless steel slotted spoon  
measuring spoons  
curd cutting knife  
4 camembert molds (3.75" x 4" x 3")  
draining tray and rack with draining mat  
ripening box  
ladle  
rubber spatula

1. Heat the milk over low heat to 75°F. This should take about 12 minutes. Turn off the heat.
2. Sprinkle the starter and mold powders over the milk and let them rehydrate for 5 minutes. Mix well with an up and down stirring motion.
3. Add the calcium chloride mixture and gently stir in using 20 up and down strokes. Add the rennet mixture the same way. Cover and let sit, being careful to maintain 72-75°F. for 18 hours.
4. Before cutting the curd, check for a clean break by inserting and then lifting a curd knife at a 45 degree angle. The curd should crack and clear whey should begin gathering along the break. If not, wait 15 minutes and then check again. Cut the curds into one inch pieces, horizontally and then vertically. Do not stir. Just go around the edge with a rubber spatula. Rest for 5 minutes.
5. Set a draining rack over a tray and put the 4 molds on the rack. Gently ladle the curds into the 4 molds. Do not be tempted to add another mold! It could take a while to get all the curds in as the whey drains out.
6. Drain for 6 hours, maintaining 72-75°F. Turn over the cheeses IN THE MOLDS onto a draining mat. The cheese will still be very loose so tap the tops of the molds if necessary to get the cheese to drop onto the draining mat. Then gently lift off each mold, sprinkle on ¼ tsp. salt and put the mold back on to maintain the

- cheese's shape. After 6 more hours, gently take off the mold from each cheese and turn it over. Sprinkle another ¼ tsp. salt on each. They should hold their shape by now, but if not, don't worry! Just put the mold back on. Let rest for another 6 hours.
7. Unmold the cheeses to a mat in a ripening box, turning them over again. Cover and let drain for 48 hrs. at room temperature, flipping daily and wiping out the moisture from the ripening box.
  8. Move to a cheese "cave" or other area at 55°F. and 90% humidity, turning daily and wiping away any moisture in the box. Do this until white fuzzy mold has developed to cover the cheese, about 14 days.
  9. The cheeses are ready to eat at this point but they are much better if aged longer.
  10. Put each cheese in a ceramic crock that the cheese fits snugly in and cover tightly with plastic wrap. This is traditional but if you don't have crocks, they can be wrapped in cheese paper.
  11. Put them in the refrigerator and let them sit at least a week and up to about 6 weeks. Let them get nice and runny and gooey and they will be delicious!

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