



Tomme

Ingredients

2 gallons whole milk (use the freshest and best quality you can find)

¼ tsp. Meso II

¼ tsp. Thermo C

½ tsp. calcium chloride diluted in ¼ cup cool nonchlorinated water

½ tsp. vegetarian rennet diluted in ¼ cup cool nonchlorinated water

Diamond Crystal kosher salt

Equipment

Nonreactive stockpot

Stainless steel slotted spoon

Measuring spoons

Curd cutting knife

Nonreactive strainer

Cheesecloth

Tomme cheese mold (7.25" base x 7.75" top x 3.75" H) with follower

Cheese press and weights

Brining container

Ladle

Ripening Box

Before beginning, be sure all your equipment is clean and sanitized.

1. Heat milk slowly to 70°F. Turn off the heat.
2. Sprinkle on both starter cultures and let rehydrate for 5 minutes. Mix well with an up and down stirring motion for 1 minute.
3. Slowly raise the temperature to 90°F. Maintain this temperature for 30 minutes letting the milk rest quietly.
4. Add the calcium chloride mixture and gently stir in using 20 up and down strokes.
5. Add the rennet mixture the same way. Cover and maintain 90°F. for 50-60 minutes or until a clean break is achieved.

6. Maintaining 90°F. cut the curds into 3/8" cubes. Let rest for 5 minutes.
7. Slowly raise the temperature 1 degree every 2 minutes to 95°F., stirring constantly and slowly. Continue to stir, raising the temperature 1 degree every minute to 100°F. Maintain 100°F. stirring slowly, until pH is 6.4. If you don't have a pH meter, it is easy to judge when the curd is ready. Take a small handful of curd and press it flat between your hands, letting the excess whey drain out between your fingers. If you can then turn your hand over with the cheese facing down and it sticks to your hand, it's ready! Let it rest for 5 minutes.
8. Ladle off whey to 1" above the curds. Line the strainer with cheesecloth and ladle in the curds. Drain for 10 minutes.
9. Set up your press and transfer the sack of curds into the cheese mold. Cover the curds with a tail of the cheesecloth and put on the follower. Press at 10 lbs. for 15 minutes. Remove cheese from the mold, turn it over and rewrap with the cheesecloth. Put back in mold with follower. Press at 20 lbs. for 15 minutes and turn over as before. Continue to press at 20 lbs. for 3 hours, turning it over every 30 minutes. If you don't like the lines made by the cheesecloth, don't use it for the last 30 minutes of pressing and the lines will smooth out. The goal pH at the end of pressing is 5.2-5.4.
10. While the cheese is pressing, prepare your brine and chill it to 55°F. This cheese uses a heavy brine. For a gallon of brine, dissolve 28 oz. of Diamond Chrystal kosher salt in one gallon of nonchlorinated water. Then add 1 Tbs. of calcium chloride and 1 tsp. of white vinegar. If you have a container that will do the brining with one half gallon of water, cut this brine recipe in half. A gallon plastic ice cream containing works well for this!
11. Unmold the cheese and put it in the brine for 8 hours, turning it over after 4 hours.
12. Dry the cheese thoroughly with paper towels and put it in a ripening box. Age at 50-55°F. and 80-85% humidity for 2-6 months. Turn the cheese over every other day. The rind can be dry brushed, oiled or brine washed regularly to keep the mold under control.

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