

The Universal Guide to Cheesemaking

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- 1) Condition the Milk
 - a) Warm to the temperature specified in the recipe
 - b) Add calcium chloride if pasteurized (or add later, per recipe)
- 2) Make the Curds
 - a) Acidify as needed
 - i) Direct acid addition for some simple cheeses
 - ii) Introduce lactobacillus cultures to ferment lactose into lactic acid
 - b) Add any other cultures such as candidum or roqueforti
 - c) Continue to apply heat and stirring per recipe
 - d) Add rennet if specified in recipe
 - e) Continue to apply heat and stirring per recipe
 - f) Cut the curd as called for
 - g) Let curds settle
 - i) Usually just long enough to pour off whey
 - ii) Control temperature as specified
- 3) Separate Curds and Whey
 - a) Pour off whey
 - b) Ladle curds into a bag, cheesecloth, or cheese mold
 - c) Condition the curd as needed: cut and stir with cut for cheddar, stretch for mozzarella, etc.
- 4) Drain Excess Whey
 - a) Squeeze and drain if in bag for finish
 - b) Transfer to molds if shaping after bag draining
 - c) Hold on draining mats
 - d) Press as specified in recipe for hard cheese
 - e) Salt as needed—sprinkle with dry salt or place in brine
- 5) Age the Cheese
 - a) Skip this for quick cheese—enjoy right away
 - b) Let fuller flavors develop (a few days to several months)
 - c) Allow mold to develop if appropriate (scrub mold spots off with a saturated solution of salt in vinegar otherwise)
 - d) Wrap, oil, or wax
 - e) Hold at proper maturing temperature
- 6) Eat!