



Blue Vein

Ingredients & Equipment

- 10 Litres Milk
- B Starter
- Blue Mould Spores
- Rennet
- Calcium
- Cheese salt
- Cheesecloth
- Thermometer
- Basket P453450
- Syringes
- Metal Skewer
- Foil Cheese Wraps
- Curd Knife & Scoop
- Stainless steel Pot

Step 1 – Heat the Milk

Slowly heat the milk to 33°C.

Step 2 – Add the Starter Culture

Sprinkle the starter cultures over the surface of the milk. Allow them to rehydrate for 1 minute, then stir in thoroughly.

Step 3 – Add the Blue Mould

Add a needle-tip amount of blue mould to the cultured milk and mix in well. Allow the milk to ripen for 30 minutes.

Step 4 – Add Calcium Chloride

Using a syringe, measure 2.5 mL of calcium chloride. Dilute in 25 mL of soft water and add to the milk. Mix in well.

Step 5 – Add Rennet

Using a clean syringe, measure 2.5 mL of rennet. Dilute in 25 mL of soft water and add to the milk. Stir gently for 1 minute. Allow the milk to set for 35 minutes while maintaining the temperature at 33°C.

Step 6 – Cut the Curds

Cut the curds into 1 cm cubes using a curd knife and allow them to rest for 5 minutes.

Step 7 – Stir the Curds

While maintaining the temperature, use a curd scoop to gently stir and separate the curds. Repeat every 5 minutes for 1 hour.

Step 8 – Drain the Curds

Continuously stir the curds for 15 minutes, then drain the whey using cheesecloth and a colander.

Step 9 – Salt the Curds

Mix 1 tablespoon of cheese salt through the drained curds.

Step 10 – Fill the Baskets

Scoop the curds into baskets.

Very gently flip the cheese after 30 minutes, then again after 1 hour, then every 2–4 hours over the next 10 hours to achieve even drainage and shape.

Step 11 – Salt the Surface

The next day, rub cheese salt over the surface of the cheese and allow it to sit at room temperature for 24 hours.

Flip the cheese over and repeat on the other side.

Step 12 – Initial Maturation

Wipe off any excess salt and mature the cheese at 12–14°C for 1 week.

Flip the cheese over once every day.

Step 13 – Pierce the Cheese

Using a metal skewer, pierce holes into the cheese approximately 2 cm apart.

This introduces pockets of oxygen into the cheese, allowing the blue mould to grow.

Step 14 – Mature the Cheese

Mature the cheese at 12–14°C for 1 week, then at 7–8°C for 3 months.

Humidity should be kept high during this stage, around 90% humidity.

Remember to flip the cheese every couple of days.

Wrap the cheese with foil wraps after 1 month of maturation.

Helpful Tips

- Pasteurised, non-homogenised milk is preferred for this recipe.
- If surface mould develops on the exterior of the cheese, it can be removed after 1 month of maturation. Use a soft cloth dipped in a room-temperature brine solution (20% cheese salt and 80% water) or a vinegar solution (20% vinegar and 80% water) to gently wipe the surface clean.
- After wrapping the cheese in foil wraps, you can keep it inside a plastic bag for the remainder of the maturation period. This will help maintain high humidity around the cheese.
- Once the cheese is fully matured, store it in the fridge until ready to consume.