



Blue Vein

Ingredients & equipment

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

Directions

1. Slowly heat milk to 33°C.
2. Sprinkle your starter cultures on top of the milk, allow to sit and rehydrate for a minute before stirring in well.
3. Add a needle tip amount of Blue Mould into the Cultured milk and mix well. Leave the cultured milk to sit and ripen for 30 minutes.
4. Using syringe, measure 2.5mls of Calcium Chloride, dilute in 25mls of soft water and add to the milk. Mix in well
5. Using syringe, measure 2.5mls of Rennet, dilute in 25mls of soft water and add to the milk. Mix in well for 1 minute then allow the milk to set for 35 minutes whilst maintaining temperature.
6. Cut curds into 1cm cubes using the curd knife then let stand for 5 minutes.
7. Whilst maintaining temperature, use Curd scoop and gently stir curds to separate, repeat every 5 minutes for an hour.
8. Continuously stir curds for 15 minutes then drain out the whey using Cheesecloth and a colander
9. Mix 1 tablespoon of Cheese salt into the drained curds.

10. Scoop curds into baskets, very gently flip cheese over after 30 minutes then again after an hour then after every 2-4 hours for the next 10 hours to achieve even drainage and shape.
11. The next day, Rub Cheese salt on the cheeses surface and allow to sit at room temp for 24 hours, flip the cheese over and repeat this step.
12. Wipe off any excess salt and mature the cheese at 12 to 14°C for 1 week, Flip the cheese over once every day.
13. Using your Metal Skewer, pierce holes into the cheese, about 2cm apart. this will add pockets of oxygen into the cheese allowing the blue mould to grow.
14. Mature the cheese at 12 to 14°C for 1 week then at 7 to 8°C for three months. The humidity should be kept high during this step (90% Humidity). Remember to flip the cheese over every couple of days. Wrap the cheese with the foil wraps after 1 month of maturing.

Notes

- Pasteurised non-homogenised milk is preferred for this recipe.
- If you have surface mould growing on the exterior of the cheese, you can remove this after one month of maturing, use a soft cloth with room temperature brine solution (20% Cheese salt or Vinegar and 80% Water) to gently wipe off.
- After wrapping the cheese in foil wraps, you can keep them inside a plastic bag for the rest of their maturing period, this will help maintain high humidity around the cheese.
- Once the cheese is matured, store in the fridge until ready to consume.