



Brie

Ingredients & Equipment

- 7 Litres Milk
- E + B Starter
- White Mould Spores
- 1.4 litre of Cream :
(200ml per litre of milk)
- Rennet
- Calcium
- Cheese Salt
- Syringe
- Matting squares
- Thermometer
- Perforated Cheese Wraps
- Curd knife & Scoop
- Basket P55330
- Stainless steel Pot

Directions

Step 1 - Heat the Milk and Cream

Slowly heat the milk and cream together to 38°C.

Stir gently while heating to ensure even temperature distribution.

Step 2 - Add Starter Culture and Mould Spores

Once at temperature, sprinkle the starter cultures and white mould spores evenly over the milk surface.

Stir in gently, then allow to sit for 15 minutes. This allows the culture to rehydrate and begin acidification.

Step 3 - Add Calcium Chloride

Using syringes, measure 1.6 mL calcium chloride and dilute in 5 mL soft water.

Add to the cultured milk and mix gently.

Step 4 - Add Rennet

Using a fresh syringe, measure 1.6 mL rennet and dilute in 5 mL soft water.

Add to the milk and stir gently for no longer than 2 minutes.

Step 5 - Set the Curd

Allow the milk to set undisturbed for 30 minutes or longer. Maintain temperature throughout this stage.

Step 6 - Cut the Curd

Cut the curd into 1.5 cm cubes using a curd knife. Allow curds to rest for 30 minutes.

Step 7 - First Gentle Stir

Very gently lift and stir curds using a curd scoop to help separation. Allow curds to rest for 30 minutes.

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Step 8 - Second Gentle Stir

Repeat the gentle lifting and stirring process once more.
Rest again for 30 minutes.

Step 9 - Drain in Baskets

Transfer curds into draining baskets and allow to drain for 30 minutes.
Place matting squares on top, then flip baskets.
Repeat flipping every 2–3 hours at least 3 times for even whey drainage and shape.
Leave curds in baskets to drain overnight.

Step 10 - Prepare Brine

Mix 250 g cheese salt with 1 litre of boiled water.
Allow to cool completely in the fridge overnight.

Step 11 - Brine the Cheese

Place cheeses into brine for 50 minutes.
Flip after 25 minutes to ensure even salting on both sides.

Step 12 - Dry the Cheese

Remove cheese from brine and place on a rack.
Allow to dry at room temperature for 2–12 hours until surface is fully dry.

Step 13 - Mould Development

Store in a humid environment at 11–15°C for 8–10 days.
Turn every 2 days. The cheese should be fully covered with white mould by day 7–10.

Step 14 - Wrap and Age

Wrap cheese in cheese wraps and store in the fridge for 1–2 weeks before consuming.
Longer maturation will produce a softer, creamier texture.

Helpful Tips

- Pasteurised non-homogenised milk is preferred for this recipe.
- Long Life Cream is ideal for this recipe.
- Remove your brie from the fridge 30 minutes before you're ready to consume, this allows the brie to become softer and more flavourful as it warms.