



CAMEMBERT

INGREDIENTS & EQUIPMENT

- 8 Litres Milk
- E + B Starter
- White Mould Spores
- Rennet
- Calcium
- Syringe
- Cheese Salt
- Basket P00627
- Matting square
- Thermometer
- Perforated Cheese Wraps
- Curd knife & Scoop

DIRECTIONS

1. Slowly heat milk to 40°C if using E Starter or 32°C if using B Starter.
2. Once at temperature, Sprinkle Starter culture and White Mould Spores on to the Milk. stir in gently and let sit for 15 minutes. this will allow the Culture to rehydrate and acidify.
3. Using syringes, measure 2mls of Calcium chloride, dilute in 5mls of soft water and mix into the cultured milk, Follow on with 2mls of Rennet diluted in 5mls of soft water, add to milk and stir well for no longer than 2 minutes.
4. Allow curds to set, this can take 30 Minutes or more. Its important to Maintain Temperature during this step.
5. Once set, use the Curd knife to Cut curds into 2cm cubes, then allow curds to rest for 30 minutes.
6. Very gently lift and stir curds with the Curd scoop to separate then allow to rest for further 30 Minutes. (repeat this step twice)
7. Transfer Curds to your draining baskets and allow to drain for 30 Minuets, then place your matting square on top and flip baskets, repeat this step every 2-3 hours at least 3 times to achieve even whey drainage and an even shape. leave curds in basket and allow to drain overnight

8. Make the brine for the next day by mixing 250g of Cheese salt and 1 litre of boiled water, allow to cool covered in the fridge over night.
9. Next morning, take the curds from the baskets and place into the brine solution for 50 minutes. Turn the floating cheese over after 25 minutes so that both sides will get salted evenly.
10. Remove the Cheese from the brine and place on a rack to dry for 12-24 hours at room temperature.
11. Once the cheese has completely dried, it can now be stored in a humid environment at 11-15°C for 8-10 days. Turn the cheese every 2 days. The cheese should be fully covered with white mould by day 8.
12. Wrap your cheese with cheese wraps and store in fridge for 2-4 weeks or until your cheese has developed your desired firmness, the longer you mature, the softer and creamier the cheese will be.

NOTES

- **B Starter** is Mesophilic, this will give you a Traditional softer style Camembert.
- **E Starter** is Thermophilic, this will give you a Modern firmer Style Camembert.
- If unwanted mould appears on the outside of the cheese during the maturing stage, you can use a bit of brine and a cloth to gently wipe off the unwanted mould.

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