



Camembert

Ingredients & Equipment

- 8 Litres Milk
- E + B Starter
- White Mould Spores
- Rennet
- Calcium
- Cheese Salt
- Syringe
- round cheese baskets
- Matting square
- Thermometer
- Cheese Wraps
- Curd knife & Scoop
- Stainless steel Pot

Directions

Step 1 - Heat the Milk

Slowly heat the milk to 40°C if using E Starter, or 32°C if using B Starter. Maintain the target temperature carefully.

Step 2 - Add Starter Culture and Mould Spores

Sprinkle the starter culture and white mould spores evenly over the surface of the milk. Stir gently to combine, then let sit for 15 minutes to rehydrate and begin acidification.

Step 3 - Add Calcium Chloride and Rennet

Using syringes, measure 2 mL calcium chloride and dilute in 5 mL soft water.

Add to the milk and stir gently.

Then measure 2 mL rennet, dilute in 5 mL soft water, and add to the milk.

Stir gently for no more than 2 minutes.

Step 4 - Set the Curd

Allow the milk to sit undisturbed for 30 minutes or longer, maintaining temperature throughout, until a firm curd forms.

Step 5 - Cut the Curd

Cut the curd into 2 cm cubes using a curd knife.

Rest for 30 minutes.

Step 6 - Gentle Stirring and Resting (First Cycle)

Very gently lift and stir curds using a curd scoop to help separation.

Rest for 30 minutes.

Step 7 - Gentle Stirring and Resting (Second Cycle)

Repeat the gentle lift and stir process once more.

Rest again for 30 minutes.

Step 8 - Drain the Curds in Baskets

Transfer curds into draining baskets and allow to drain for 30 minutes.

Place matting squares on top, flip baskets, and repeat flips every 2–3 hours at least 3 times for even whey drainage and shape.

Leave curds in baskets to drain overnight.

Step 9 - Prepare Brine

Mix 250 g cheese salt with 1 litre of boiled water.

Allow to cool covered in the fridge overnight.

Step 10 - Brine the Cheese

Place the cheese in the brine solution for 50 minutes.

Flip once after 25 minutes to ensure even salting.

Step 11 - Dry the Cheese

Remove from brine and place on a rack.

Allow to dry for 12–24 hours at room temperature.

Step 12 - Mould Development (Aging Stage)

Store in a humid environment at 11–15°C for 8–10 days.

Turn every 2 days. White mould should fully develop by day 8.

Step 13 - Wrap and Mature

Wrap the cheese in cheese wraps and store in the fridge for 2–4 weeks, or until desired texture develops.

Longer maturation will result in a softer, creamier cheese.

Helpful Tips

- **B Starter** (Mesophilic) produces a traditional softer Camembert style.
- **E Starter** (Thermophilic) produces a firmer, more modern Camembert style.
- If unwanted mould appears during maturing, gently wipe it off using a cloth dampened with brine.