



Cheddar

Ingredients & Equipment

- 10L Milk
- A Starter
- Rennet
- Calcium
- Cheesecloth
- Syringes
- Cheese salt
- Thermometer
- Cheese wax
- Curd knife & Scoop
- 4x P00653 hard cheese hoop
- Stainless steel Pot

Directions

Step 1 - Sanitise Equipment

Sanitise all equipment before use. A simple and effective way to do this is by pouring boiling water over all utensils and equipment.

Step 2 - Heat the Milk

Slowly heat the milk to 32°C in a stainless steel pot over a 10–15 minute period, stirring gently to ensure even heating.

Step 3 - Add Starter Culture

Once the milk reaches 32°C, remove from heat and sprinkle the starter culture over the surface of the milk. Allow it to sit for 2 minutes to rehydrate, then stir through gently. Cover and allow the milk to ripen for 35 minutes, maintaining the temperature at 32°C during this stage.

Step 4 - Add Calcium Chloride

Using a syringe, measure 2 mL of calcium chloride and dilute it in approximately 20 mL of soft water. Add the diluted calcium chloride to the milk and stir gently to combine.

Step 5 - Add Rennet

Using a fresh syringe, measure 2 mL of rennet and dilute it in approximately 20 mL of soft water. Add the diluted rennet to the milk and stir thoroughly for 1 minute.

Step 6 - Set the Milk

Cover the pot and allow the milk to sit undisturbed for 40 minutes. After this time, the curds should have formed a clean set. If the curds are still weak, leave for an additional 10–15 minutes.

Step 7 - Cut the Curds

Cut the curds into approximately 1 cm cubes and allow them to rest for 5 minutes before stirring.

Step 8 - Cook the Curds

Over a 40 minute period, slowly heat the curds and whey to 38°C while gently stirring. Once the temperature is reached, continue stirring for a further 40 minutes. This process helps expel whey from the curds and creates a firmer cheese texture.

Step 9 - Cheddaring the Curds

Drain the whey from the pot and allow the curds to knit together into a single mass. Over the next 60 minutes, flip the curd mass every 15 minutes. Continue removing excess whey as it drains from the curds. Maintain curd temperature between 34–36°C during this stage. If needed, briefly turn the stove onto the lowest setting to raise the temperature.

Step 10 - Mill & Salt the Curds

Cut the curd mass into roughly 1 cm pieces and gently break apart further with your fingers. Add 1½ tablespoons of non-iodised salt and mix evenly through the curds.

Step 11 - Initial Pressing

Transfer the salted curds into a cheese hoop lined with cheesecloth. Fold the cloth neatly over the curds and place into the cheese press. Press with no more than 3 kg of weight for 30 minutes.

Step 12 - Final Pressing

Remove the cheese from the press, gently unwrap, flip, and rewrap in the cheesecloth. Return to the press and increase the weight to 10–20 kg. Press for at least 12 hours or overnight.

Step 13 - Dry the Cheese

Remove the cheese from the basket and cheesecloth. Allow it to air dry for 1–3 days, or until dry to the touch. Placing the cheese on a cake rack with a food-safe cover over top works well for this stage.

Step 14 - Wax the Cheese

Once the cheese is fully dry, melt the cheese wax in a saucepan over low to medium heat until fully melted. The wax should be approximately 70–75°C when applied. Dip one side of the cheese into the wax and allow it to dry before waxing the opposite side. Repeat if required to achieve an even coating.

Step 15 - Mature the Cheese

Store the waxed cheese at 7–10°C for at least 2 months before consumption. Longer maturation will result in a stronger, more developed flavour.

Helpful Tips

- Pasteurised, non-homogenised milk is recommended for best results. Avoid UHT milk.
- No cheese press? Stack the baskets and place a chopping board with weight on top to press the cheese.
- Smaller curds will produce a firmer, drier cheese, while larger curds create a softer texture.
- Maintaining accurate temperatures throughout the process will help achieve the best final result