



# CHEDDAR

## INGREDIENTS & EQUIPMENT

- A Starter
- Rennet
- Calcium
- 1kg wax
- 10L Milk
- 4x P00653 hard cheese hoop
- Cheesecloth
- Syringes
- Cheese salt
- Thermometer
- Curd knife & Scoop

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## DIRECTIONS

1. Sanitise all equipment, a great way to do this is by pouring boiling water over equipment then let dry.
2. Slowly heat milk in a stainless steel pot to 32°C over a 10-15 minute period.
3. Once at 32°C, turn off heat and sprinkle the Starter onto the milk, stir in gently and let sit for 35 minutes. this will allow the Culture to rehydrate and acidify. Maintain the temperature at 32°C during this step.
4. Using the syringes, measure out 2 mills of Calcium and dilute it in 20 mills of soft water. Mix the diluted calcium into the milk
5. Using a fresh syringe, measure 2 mills of Rennet and dilute into 20 mills of soft water. Add diluted rennet to milk and mix well for 1 minuet.
6. Cover pot and let sit undisturbed for 40 minutes. After this time, solid curds should have formed, If the curds are still weak, cover the pot and let sit for an extra 10-15 minutes
7. Cut the curds into roughly 1 cm cubes, let stand for 5 minutes before proceeding to the next step

8. Over a 40 minute period, slowly heat curds and whey up to 38°C whilst gently stirring. Once at temperature, continuously stir for another 40 minutes. This step will allow the curds to separate from the whey which will produce a firm cheese.
9. Cheddaring Step: Drain out whey from pot and let the curds sit and knit together. Over the next 60 mins, flip over the curd mass every 15 minutes. Whey will continue to spell out of the curd mass so continue to remove the whey from the pot when needed. Keep the curds at 34–36 Celsius during this time. You can turn the stove on the lowest setting for a minute or so if you need to raise the temperature.
10. Cut the curd mass into 1 cm squares and break apart each square with your fingers. Add 1 1/2 tablespoons of Non Iodised salt into the curds and mix through.
11. Transfer salted curds into your cheese hoop lined with cheesecloth. Neatly fold the cloth over the curds and place into your cheese press with no more than 3kg of weight for the next 30 mins.
12. Gently remove the curds, flip over and place back into the cloth lined basket, apply weight and press for at least 12 hours or over night. You can now increase your weight to 10–20kgs during this time.
13. Remove the Cheese from the Press and gently remove from the basket and cloth. Allow the cheese to dry for the next 1–3 days. A great way to do this is by placing the cheese on a cake rack with a food cover net over the top.
14. Once your Cheese is completely dry to touch, you can now wax your Cheese. Place your Wax in a Saucepan, heat on low/medium until completely melted. The wax needs to be 70–75 Celsius when applied to the cheese. Start by dipping one side of the cheese in the wax, once that dries, go ahead and dip the other side. You may need to repeat this step twice if the coats are thin.
15. Store your waxed cheese for at least two months at 7–10 Celsius before consumption. The longer you mature your cheese the stronger the flavour will develop.

## NOTES

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- Pasteurised or un homogenised Milk is what's recommended for this recipe
- If you don't have access to a cheese press, you can stack the baskets into each other whilst there is curd in them, and place a chopping board with weight on top of the baskets to press the cheese.
- During Step 8, a good thing to remember is the smaller the curds are broken down to, the harder the final cheese will be.