



# CHEESELINKS

FOR ALL YOUR CHEESEMAKING NEEDS

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## GBEJNIET-MALTESE RECIPE

### INGREDIENTS & EQUIPMENT

- 10 x P00709 Maltese baskets
- Rennet
- Calcium Chloride
- Cheese Salt
- Maturing container
- Thermometer
- Syringes
- 2 litres of milk (unhomogenised preferred)



### DIRECTIONS

1. Heat 2 Litres of Milk to 36\* celsius (stir while heating)
2. Remove from Heat
3. Add 0.4mls of calcium chloride (0.2mL per litre of milk) via syringe into roughly 4mls of soft water and add to the milk whilst stirring.
4. Add 0.4mls of vegetarian rennet (0.2mL per litre of milk) via syringe into roughly 4mls of soft water and add to the milk whilst stirring. Mix for 2 minutes
5. Cover and leave to set for 1 hour.
6. Spoon curd into the baskets and allow to drain. Leave until curd appears set usually about 3hrs
7. flip cheese in basket and leave for another 3hrs
8. Remove cheeslets from baskets and place in maturing container.
9. sprinkle with rough salt and Store in fridge

### NOTES

- These can be enjoyed fresh, dried, peppered, marinated and more!
- If eaten fresh, keep refrigerated and consume within 4-5 days.
- If your wanting a thicker set, add 1 cup of milk powder into the liquid milk before heating & stir well

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