



Halloumi

Ingredients & Equipment

- 10 litres of milk
- Rennet
- Calcium Chloride
- Cheese Salt
- 4 x Basket P00631
- Thermometer
- Syringes
- Cheese Cloth
- Stainless steel Pot
- Cheeselinks Curd Knife & scoop
- Maturing Container for storage

Step 1 - Heat the Milk

Heat 10 litres of milk to 42°C in a stainless steel pot, stirring gently to ensure even heating. Once temperature is reached, remove from direct heat.

Step 2 - Add Calcium Chloride & Rennet

Using syringe, measure 2.5 mL of calcium chloride (0.25 mL per litre) and dilute in ~20 mL cool boiled water. Add to the milk while stirring gently.

Repeat the same process for 2.5 mL of vegetarian rennet, then stir gently for 1 minute.

Step 3 - Set the Curds

Cover and leave undisturbed for 45 minutes, or until a firm set and clean break is achieved.

Step 4 - Cut & Stir the Curd

Cut curd into 10 mm cubes. Allow to rest for 5 minutes, then gently stir for 30–45 minutes while maintaining the temperature at 42°C. If needed, briefly turn the stove back on for around 30 seconds to bring the temperature back up, then turn it off again.

Step 5 - Drain the Curds

Using the curd scoop, ladle the curds into cloth lined baskets until they are full, **Reserve whey for later use**. Press the curds for 10 minutes, then flip the cheese inside the baskets, and press for a further 20 minutes.

Step 6 - Heat the Whey & cook Cheese

Heat reserved whey to 90–95°C, stirring while heating. Remove cheese from baskets and cut into 10–15 mm slices. Place cheese slices into hot whey. once the cheese begin to float to the top, allow them to remain in the whey for further 2 minutes then remove them.

Step 8 - Salt & Store

Place cheese into a maturing container, sprinkle with salt. Store in the fridge and consume within 3–5 days.

Helpful Tips

- For longer storage store in an 8-10% brine solution The strength of the brine solution can also affect firmness of cheese.
- Try folding some fresh mint into cheese before frying
- Stack baskets or apply small amount of weight to speed up draining and for a firmer cheese during step 5