



CHEESELINKS

FOR ALL YOUR CHEESEMAKING NEEDS

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HALLOUMI RECIPE

INGREDIENTS & EQUIPMENT

- 4 x Basket P00631
- Rennet
- Calcium Chloride
- Cheese Salt
- Cheesecloth
- Maturing container
- Thermometer
- Syringes
- 10 litres of milk (unhomogenised preferred)



DIRECTIONS

1. Heat 10 Litres of Milk to 42* celsius (stir while heating)
2. Remove from Heat
3. Add 2.25 mL of calcium chloride (0.25mL per litre of milk) via syringe into roughly 20mls of soft water and add to the milk whilst stirring
4. Add 2.25 mL of vegetarian rennet (0.25mL per litre of milk) via syringe into roughly 20mls of soft water and add to the milk whilst stirring. Mix for 2 minutes
5. Cover and leave to set for 45mins or until a firm set and clean break is achieved.
6. Cut the curd into 10mm cubes, let stand for 5 mins then gently stir for 30-45mins
7. Spoon curd into cloth lined baskets and allow to drain (save the whey for later use)
8. Begin heating whey to 90*-95* Celsius (stir while heating)
9. Remove cheese from baskets and cut into slices approximately 10-15mm thick
10. Once whey has reached temperature place cheese in batches into hot whey when the cheese starts to float remove and repeat process with remaining cheese.
11. Place cheese in maturing container and sprinkle with salt.
12. Store in fridge and consume within 3-5 days.

NOTES

- Stack baskets or apply a small amount of weight to speed up draining and for a firmer cheese
- 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

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