



Havarti

Havarti is a Danish semi-soft cheese, traditionally made from cow's milk. Known for its smooth, creamy texture and mild, buttery flavour, Havarti is a versatile cheese that works beautifully in both sweet and savoury dishes. It's perfect for melting, slicing for sandwiches, or adding to cheese boards!

Ingredients & equipment

- B or B Flora Starter
- 10 litres of milk
- Thermometer
- Cheesecloth
- Rennet
- Cheese Salt
- Syringes
- Curd Knife & Scoop
- Calcium Chloride
- Wax
- 4 x Basket P00631

Directions

1. Heat 10 Litres of Milk to 35 Celsius (stir while heating)
2. Remove from heat, sprinkle Starter culture onto milk, let sit and rehydrate for 2 mins before mixing.
3. Add 2 mL of calcium chloride (0.2mL per litre of milk) via syringe into roughly 20mls soft water. With a fresh syringe, do the same with the Rennet, and stir in well for 1 minute.
4. Cover and allow milk to set for 40 minutes whilst maintaining the temperature.
5. Cut curds into 1 cm cubes then let rest for 5 minutes before gently stirring for 15 minutes.
6. Remove $\frac{1}{3}$ of the Whey and continue to stir for a further 15 minutes.
7. Gradually add 1.5L of 55°C water over 10 minutes, raising curd temperature to around 37°C.
8. Add in 2 tbsp Salt and stir for 25 minutes.
9. Drain curds then place them into the baskets.
10. Stack an empty basket on top of a curd filled basket and place a weight (3-4kg) on top to press for 20mins
11. Flip curds over and press again with 7-8kg of weight- flipping over the cheese every 30 minutes for the next 2 hours then leave and press overnight.
12. Make Brine solution: Mix 140g Cheese salt into 1L boiled water, place in fridge to completely cool before placing cheese in.
13. Place the pressed cheese into the chilled brine for 2½ hours, then flip and brine for another 2½ hours
14. Remove cheese from brine and allow to cheese to completely dry - This can take 24 hours or more, depending on humidity and airflow.
15. You can now wax your cheese.
16. Store the waxed cheese at 10–15°C for at least 2 months before consuming.

Notes

- Pasteurised non-homogenised milk is preferred for this recipe.
- If you're wanting to add flavourings or Herbs, add these during step 8.
- you can also add Annatto Cheese colouring for an extra wow factor! add this during step 2