



Parmesan

Ingredients & equipment

- 10 Litres Milk
- C Starter
- Lipase
- Rennet
- Calcium
- Cheesecloth
- Syringes
- Basket P45340
- Cheese Wax
- Cheese salt
- Thermometer
- Curd Knife & Scoop

Directions

1. Slowly heat milk to 35°C.
2. Sprinkle your starter cultures on top of the milk, allow to sit and rehydrate for a minute before stirring in well.
3. Dilute Lipase in 50ml of soft water and mix into the Cultured milk.
4. Using syringe, measure 2mls of Calcium Chloride, dilute in 25mls of soft water and add to the milk. Mix in well
5. Using syringe, measure 2mls of Rennet, dilute in 25mls of soft water and add to the milk. Mix in well for 1 minute then allow the milk to set for 30 minutes whilst maintaining temperature.
6. Cut curds into 4mm cubes then let stand for 5 minutes before stirring the curds constantly for 10 minutes.
7. Slowly increase the temperature to 42°C, taking 30 minutes to reach the temperature whilst stirring constantly. once at 42°C stir for 15 minutes

8. Slowly Increase temperature to 54°C, taking 30 minutes to reach the temperature whilst stirring constantly.
9. Scoop curds into baskets and press for 30 minutes whilst being submerge under the whey. A great way to do this is to place another basket on top of the curd filled basket and sit a bottle of warm water on top as a weight.
10. Remove cheese and baskets from whey, gently flip the cheese over and continue pressing overnight with light weight 2-4 kg.
11. Make up a 20% brine solution by mixing 200g of cheese salt to 1 litre of boiling water, let mixture cool completely before using.
12. Place cheese into brine for 8 hours, flip cheese after hour 4 for even salting.
13. Place cheese on a rack to dry completely, this can take up to 24-48 hours.
14. Wax your cheese then store at 10-14°C for 12 months

Notes

- Pasteurised non-homogenised 2% fat milk is preferred for this recipe- this can be done by combining full fat and skim milk together.
- The longer the cheese is matured for during step 14, the stronger the flavour will develop, you can consume the cheese before the 12 month maturation time however, it will not have the characteristic strong flavour of a traditional parmesan Cheese.
- Most of Cheeselinks baskets are stackable so you can stack an empty basket on top of your curd filled basket during step 10 and place a chopping board with weight on top to press.
- Annatto Cheese colour can be added to the milk during step 1 if desired