



Parmesan

Ingredients & Equipment

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

Step 1 – Heat the Milk

Slowly heat the milk to 35°C.

Step 2 – Add the Starter Culture

Sprinkle the starter cultures over the surface of the milk. Allow them to rehydrate for 1 minute, then stir in thoroughly.

Step 3 – Add Lipase

Dilute the lipase in 50 mL of soft water and add to the cultured milk. Mix in well.

Step 4 – Add Calcium Chloride

Using a syringe, measure 2 mL of calcium chloride. Dilute in 25 mL of soft water and add to the milk. Mix in well.

Step 5 – Add Rennet

Using a clean syringe, measure 2 mL of rennet. Dilute in 25 mL of soft water and add to the milk. Stir gently for 1 minute.

Allow the milk to set for 30 minutes while maintaining the temperature at 35°C.

Step 6 – Cut the Curds

Cut the curds into 4 mm cubes and allow them to rest for 5 minutes.

Stir the curds constantly for 10 minutes.

Step 7 – Cook the Curds to 42°C

Slowly heat the curds to 42°C over 30 minutes while stirring constantly.

Once at 42°C, continue stirring for a further 15 minutes.

Step 8 – Cook the Curds to 54°C

Slowly increase the temperature to 54°C over 30 minutes while stirring constantly.

Step 9 – Press Under Whey

Scoop the curds into baskets and press for 30 minutes while submerged 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.

Step 10 – Overnight Pressing

Remove the cheese and baskets from the whey. Gently flip the cheese over and continue pressing overnight with a light weight of 2–4 kg.

Step 11 – Prepare the Brine

Make up a 20% brine solution by mixing 200 g of cheese salt into 1 litre of boiling water. Allow the brine to cool completely before use.

Step 12 – Brine the Cheese

Place the cheese into the brine for 8 hours, flipping the cheese after 4 hours.

Step 13 – Dry the Cheese

Place the cheese on a rack and allow it to dry completely. This can take up to 24 hours.

Step 14 – Wax and Mature

Wax the cheese, then store at 10–14°C for up to 12 months.

Helpful Tips

- Pasteurised, non-homogenised 2% fat milk is preferred for this recipe. This can be achieved by combining full fat milk and skim milk together.
- The longer the cheese is matured during step 14, the stronger the flavour will develop. The cheese can be consumed before the full 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.