



Romano

Ingredients & equipment

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

Directions

1. Slowly heat milk to 37°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 6mm cubes then let stand for 5 minutes before stirring the curds constantly for 10 minutes.

7. Slowly increase the temperature to 45°C, taking 60 minutes to reach the temperature whilst stirring constantly. once at 45°C stir for 30 minutes
8. Drain off all the whey, and transfer curds to a cheesecloth lined Basket.
9. Press Curds for 1 hour with around 5kg of weight. then flip the cheese over and press overnight.
10. Prepare a saturated brine solution - Mix 300g of Cheese salt into 900mL of boiling water. Allow this to cool down to room temp before using. You will know that the brine is saturated if there is undissolved salt at the bottom of the brine solution.
11. Place your pressed cheese into the brine solution for 3 hours, flipping it over after 1.5 hours to allow for even brining.
12. Remove cheese from brine solution, Place sit on a wire rack and allow to air dry completely, this can take up to 48 hours.
13. Wax your cheese and store for 2-24 months at 12-15 °C with 75-85% Humidity.

Notes

- Pasteurised, non-homogenised Milk is preferred for this recipe.
- The longer the cheese is matured for during step 13, the stronger the flavour will develop, you can consume the cheese in the earlier months however, it will not have the characteristic strong flavour of a traditional Romano 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