



Romano

Ingredients & Equipment

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

Step 1 – Heat the Milk

Slowly heat the milk to 37°C.

Directions

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 37°C.

Step 6 – Cut the Curds

Cut the curds into 6 mm cubes and allow them to rest for 5 minutes.

Stir the curds constantly for 10 minutes.

Step 7 – Cook the Curds

Slowly heat the curds to 45°C over 60 minutes while stirring constantly.

Once at 45°C, continue stirring for a further 30 minutes.

Step 8 – Drain and Transfer the Curds

Drain off all the whey and transfer the curds into a cheesecloth-lined basket.

Step 9 – Press the Cheese

Press the curds for 1 hour with approximately 5 kg of weight.

Flip the cheese over and continue pressing overnight.

Step 10 – Prepare the Brine

Prepare a saturated brine solution by mixing 300 g of cheese salt into 900 mL of boiling water.

Allow the brine to cool completely before use.

You will know the brine is saturated if there is undissolved salt remaining at the bottom of the solution.

Step 11 – Brine the Cheese

Place the pressed cheese into the brine solution for 3 hours, flipping the cheese after 1.5 hours to allow for even brining.

Step 12 – Dry the Cheese

Remove the cheese from the brine and place it on a wire rack to air dry completely. This can take up to 48 hours.

Step 13 – Wax and Mature

Wax the cheese and store at 12–15°C with 75–85% humidity for 2–24 months.

Helpful Tips

- Pasteurised, non-homogenised milk is preferred for this recipe.
- The longer the cheese is matured during step 13, the stronger the flavour will develop. The cheese can be consumed 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.