



Swiss

Ingredients & equipment

- 10 Litres Milk
- Swiss ALP Culture
- Propioni 'EYES' Culture
- Rennet
- Calcium
- Cheesecloth
- Thermometer
- Basket P00653
- Curd Knife & Scoop
- Cheese salt
- Syringes
- Metal Skewer
- Cheese Wax

Directions

1. Slowly heat milk to 32°C in a stainless steel pot.
2. Sprinkle the Swiss and Propioni cultures on to the milk, allow to sit and rehydrate for a minute before stirring in well.
3. Leave the cultured milk to sit and ripen for 45 mins.
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 40 minutes whilst maintaining temperature.
6. Cut curds into 1cm cubes using the curd knife then let stand for 5 mins.
7. Whilst maintaining temperature, use Curd scoop to gently stir curds for 15 mins.
8. Remove 20% of the whey (around 2 liters)
9. Over a 15 minute period, slowly add slightly cooled boiled water (around 2 liters) to the curds and whey, at the end of the 15 minutes, the curds and whey's temperature have reached 42°C. stir well during this step

water (around 1 liter) to the curds and whey, at the end of the 10 minutes, the curds and whey's temperature have reached 42°C. stir well during this step

10. Stir curds for 5 minutes before raising the temperature to 50°C. Hold this temperature and continue stirring until the curds have become stretchy and elastic.
11. Transfer the curd mass into a cheesecloth lined basket and press for 12 hours, Start pressing with 2kg then increase the weight by 2kg after every 2 hours.
12. Make a 20% brine solution by mixing 200g of cheese salt with 1 litre of boiled water, let brine cool to room temperature before using.
13. Sit the cheese in the cooled brine solution for 2 hours, flip the cheese over after the first hour for even brining.
14. Remove from brine and allow the cheese to sit at room temperature to dry completely, this can take up to 2-3 days.
15. Age the cheese at 20-22°C for 2-6 weeks or until 'Eyes' have developed, you'll know this because the cheese will have formed a round belly. Every few days, use a soft cloth to wipe the exterior of the cheese with brine solution.
16. Wax the cheese and store at 8-10°C for 3-4 months

Notes

- Pasteurised non-homogenised milk is preferred for this recipe.
- Once the cheese is matured, store in the fridge until ready to consume.
- If the cheese is not developing a belly after step 16, the cheese might be too cool, if the cheese is too cool, the 'Eyes' will not develop.