



Swiss

Ingredients & Equipment

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

Directions

Step 1 – Heat the Milk

Slowly heat the milk to 32°C in a stainless steel pot.

Step 2 – Add the Cultures

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

Step 3 – Ripen the Milk

Allow the cultured milk to ripen for 45 minutes.

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 40 minutes while maintaining the temperature at 32°C.

Step 6 – Cut the Curds

Cut the curds into 1 cm cubes using a curd knife and allow them to rest for 5 minutes.

Step 7 – Stir the Curds

While maintaining the temperature, gently stir the curds for 15 minutes using a curd scoop.

Step 8 – Remove Whey

Remove approximately 20% of the whey (around 2 litres).

Step 9 – Wash the Curds

Over a 15-minute period, slowly add slightly cooled boiled water (around 2 litres) to the curds and whey.

By the end of this step, the curds and whey should have reached 42°C. Stir well throughout.

Step 10 – Cook the Curds

Stir the curds for 5 minutes before slowly raising the temperature to 50°C.

Maintain this temperature and continue stirring until the curds become stretchy and elastic.

Step 11 – Press the Cheese

Transfer the curd mass into a cheesecloth-lined basket and press for 12 hours.

Start pressing with 2 kg of weight, increasing the weight by 2 kg every 2 hours.

Step 12 – Prepare the Brine

Make a 20% brine solution by mixing 200 g of cheese salt with 1 litre of boiled water.

Allow the brine to cool to room temperature before use.

Step 13 – Brine the Cheese

Place the cheese into the cooled brine solution for 2 hours.

Flip the cheese after the first hour to ensure even brining.

Step 14 – Dry the Cheese

Remove the cheese from the brine and allow it to dry completely at room temperature. This can take 2–3 days.

Step 15 – Develop the Eyes

Age the cheese at 20–22°C for 2–6 weeks, or until the characteristic “eyes” have developed.

You will know this has occurred when the cheese develops a rounded belly shape.

Every few days, wipe the exterior of the cheese with a soft cloth dipped in brine solution.

Step 16 – Wax and Mature

Wax the cheese and store at 8–10°C for 3–4 months.

Helpful Tips

- Pasteurised, non-homogenised milk is preferred for this recipe.
- Once the cheese is matured, store it in the fridge until ready to consume.
- If the cheese is not developing a rounded belly during step 15, the cheese may be too cool. If the cheese is kept too cool, the characteristic “eyes” will not develop properly.