



TRIPLE CREAM BRIE

INGREDIENTS & EQUIPMENT

- 7 Litres Milk
- 1.4 litre of Cream (200ml per litre of milk)
- E + B Starter
- White Mould Spores
- Rennet
- Calcium
- Syringe
- Cheese Salt
- Matting squares
- Thermometer
- Perforated Cheese Wraps
- Curd knife & Scoop
- Basket P55330

DIRECTIONS

1. Slowly heat milk and cream together to 38°C.
2. Once at temperature, Sprinkle Starter cultures and White Mould Spores on to the Milk. stir in gently and let sit for 15 minutes. this will allow the Culture to rehydrate and acidify.
3. Using syringes, measure 1.6mls of Calcium chloride, dilute in 5mls of soft water and mix into the cultured milk
4. Using a fresh syringe, measure 1.6mls of Rennet, dilute in 5mls of soft water, add to milk and stir well for no longer than 2 minutes.
5. Allow curds to set, this can take 30 Minutes or more. Its important to Maintain Temperature during this step.
6. Once set, use the Curd knife to cut curds into 1.5cm cubes, then allow curds to rest for 30 minutes.
7. Very gently lift and stir curds with the Curd scoop to separate then allow to rest for 30 Minutes. (repeat this step twice)

8. Transfer Curds to your draining baskets and allow to drain for 30 Minuets, then place your matting square on top and flip baskets, repeat this step every 2-3 hours at least 3 times to achieve even whey drainage and an even shape. leave curds in basket and allow to drain overnight
9. Make the brine for the next day by mixing 250g of Cheese salt and 1 litre of boiled water, allow to cool covered in the fridge over night.
10. Next morning, take the curds from the baskets and place into the brine solution for 50 minutes. Turn the floating cheese over after 25 minutes so that both sides will get salted evenly.
11. Remove the Cheese from the brine and place on a rack to dry for 2-12 hours at room temperature.
12. Once the cheese has completely dried, it can now be stored in a humid environment at 11-15°C for 8-10 days. Turn the cheese every 2 days. The cheese should be fully covered with white mould after 7-10 days.
13. Wrap your cheese with cheese wraps and store in fridge for 1-2 weeks before consuming, the longer you mature the cheese, the softer and creamier the cheese will be.

NOTES

- Pasteurised non-homogenised milk is preferred for this recipe.
- Long Life Cream if ideal for this recipe.
- Remove your brie from the fridge 30 minuets before you're ready to consume, this allows the brie to become softer and more flavourful as it warms.

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