



Washed Rind

Ingredients & Equipment

- 9 Litres Milk
- E or B Starter
- Rennet
- Calcium
- Brevi Linens
- White Mould (Geo)
- Cheese salt
- Cheesecloth
- Syringes
- Thermometer
- Cheese wraps
- Matting squares
- Baskets P00627
- Curd Knife and Scoop
- Stainless steel Pot

Directions

Step 1 - Heat the Milk

Slowly heat the milk to 38°C.

Stir gently while heating to ensure even temperature distribution.

Step 2 - Add Starter Culture and White Mould

Once at temperature, sprinkle the starter cultures and white mould evenly over the milk surface.

Allow to sit for 1 minute to rehydrate, then stir in well.

Step 3 - Add Calcium Chloride

Using a syringe, measure 2.25 mL calcium chloride and dilute in 25 mL soft water.

Add to the milk and mix in well.

Step 4 - Add Rennet

Using a fresh syringe, measure 2.25 mL rennet and dilute in 25 mL soft water.

Add to the milk and stir gently for 1 minute.

Step 5 - Set the Curd

Allow the milk to set undisturbed for 30 minutes while maintaining the temperature at 38°C.

Step 6 - Cut the Curd

Cut the curd into 2 cm cubes using a curd knife.

Smaller curds will produce a firmer final cheese.

Step 7 - Rest the Curds

Allow the curds to rest for 30 minutes.

Step 8 - Stir the Curds

Gently stir and agitate the curds to help separation.

Allow the curds to rest again and repeat this gentle stirring process twice more.

Step 9 - Fill the Moulds

Ladle the curds into cheese baskets and allow to drain for 10 minutes.

Place matting squares on top of the baskets, gently flip, and allow to drain for 1 hour.

Step 10 - Continue Draining

Continue flipping the baskets every 2 hours for the next 10–15 hours.

This helps achieve even drainage and an even cheese shape.

Step 11 - Prepare the Brine

Make a 20% brine solution by dissolving 200 g cheese salt into 1 litre of boiling water.

Allow the brine to cool in the fridge for at least 1 hour before use.

Step 12 - Brine the Cheese

Place the cheeses into the cooled brine solution for 1 hour.

Flip the cheeses after 30 minutes to ensure even brining.

Step 13 - Dry the Cheese

Remove the cheeses from the brine and place on a drying rack.

Allow to dry for 4–12 hours, or until the surface is completely dry.

Step 14 - Begin Maturation

Store the cheeses in a humid environment at 11–15°C.

Flip the cheeses every 2 days.

Step 15 - Apply the Brevi Wash

Once white mould begins developing on the surface, prepare the Brevi wash mixture (see notes below). Dip a soft cloth into the wash and gently wipe over the entire cheese surface.

Step 16 - Continue Washing

Repeat the Brevi wash every 3 days for the next 2–3 weeks, or until the cheese develops a uniform orange surface mould.

Flip the cheeses after each washing to encourage even mould development.

Step 17 - Wrap and Mature

Wrap the cheeses in cheese wrap and store in the fridge until ready to consume.

For a stronger flavour, allow the cheese to mature for an additional 1–2 weeks before eating.

Helpful Tips

- E starter culture (for a modern recipe) or B starter (for a traditional approach)
- Pasteurised milk is preferred for this recipe
- To make the Brevi wash mixture, you need to make up a 3% Brine solution by mixing 30g of Cheese salt with 1 litre of warm water, mix until dissolved then add a needle tip amount of the Brevi Linens culture to the solution. Let mixture cool to room temp before using.