



Washed Rind

Ingredients & equipment

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

Directions

1. Slowly heat milk to 38°C.
2. Sprinkle your starter cultures and White mould to top of the milk, allow to sit and rehydrate for a minute before stirring in well.
3. Using syringe, measure 2.25mls of Calcium Chloride, dilute in 25mls of soft water and add to the milk. Mix in well
4. Using syringe, measure 2.25mls 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 30 minutes whilst maintaining temperature.
5. Cut curds into 2cm cubes (the smaller the curd the firmer the final cheese)
6. Allow curds to rest for 30 minutes then gently stir and agitate curds to separate. Repeat this step twice.
7. Ladle curds into your Cheese Baskets and allow to drain for 10 minutes, place matting squares on top of the baskets and gently flip over and allow to drain for 1 hour
8. Continue to flip baskets over every two hours for the next 10-15 hours. this will achieve even drainage and even shaped cheese.

9. Make a 20% brine solution by mixing 200g of cheese salt in 1 litre of boiling water, allow to cool in the fridge for an hour before placing your cheeses in.
10. Allow the cheese to sit in the brine solution for an hour, flip the cheese over after 30 minutes to allow even brining.
11. Remove Cheese from the brine and place on a drying rack to sit for 4-12 hours until the cheese has completely dried.
12. Store the cheese in a humid environment at 11-15°C. Flip the cheese over every two days.
13. When white mould starts growing on the exterior of the cheese, make your Brevi wash mixture. See bellow notes for 'how to' details.
14. Use a soft cloth and dip in the Brevi wash mixture and gently wipe all over the cheese. Repeat this process every 3 days for the next 2-3 weeks or until your cheeses exterior has developed an orange mould, flip your cheeses over after every washing period so the mould will develop evenly.
15. Wrap your Cheeses in your Cheese wraps and store in the fridge until you're ready to consume. you can mature your cheese for an extra week or two if you wish to develop a stronger flavour.

Notes

- 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.