



Printable Recipes for Home Cheese Making

Volume I

Paneer, Quark, Cream Cheese, Colby, Baby Swiss & Make Sheets



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Welcome

Welcome to Our Cheesy Community!



I'm super excited to share our first home cheesemaking e-book with you!

The recipes in this book are each formatted to fit on one page so that they can be printed out. They are also broken down by skill, yield, and time so that it's even easier for you to find just the right one to make.

You'll also find the ultimate Make Sheets* for home cheese makers. Each sheet covers a specific cheese category: Simple Soft Cheese, Soft Cheese, Aged Soft Cheese, and Aged Hard Cheese. If you like these Make Sheets, be sure to keep an eye out for our next book, which will include Make Sheets for Cheddar and Stretched Curd Cheese.

We'd love to hear from you if you have a special request or suggestion for future guidebooks. Please send them our "whey", to info@cheesemaking.com.

Now let's get you started on a wonderful cheese-making adventure!

With Love,

Sarah Carroll & The Whole CheeseMaking Crew



*What's a Make Sheet? See page 10.

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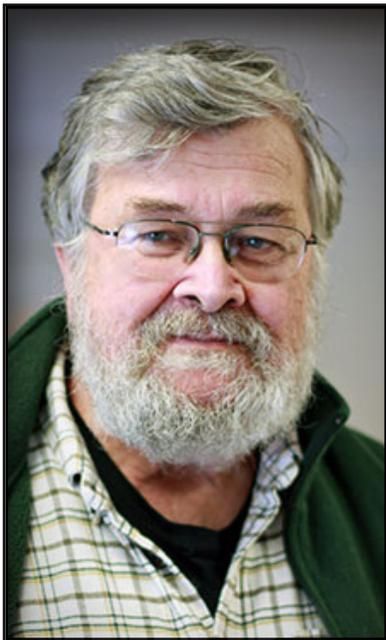
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Recipes

Time to Make Some Amazing Cheese



Recipes From Jim Cheese maker and tech guru Jim Wallace has created these amazing recipes for home cheese makers. With true dedication and pride for the art of cheese making Jim's recipes are an ultimate guide for making amazing cheese.

The Right One for You Each recipe is broken down by skill, yield, and time—making it easy to select the right one for you.

Get to Know Your Cheese Along with the recipe, you'll find additional information on each cheese, including history and fun facts. If you'd like to learn more about a particular cheese, please visit us online at cheesemaking.com for an extended recipe page along with step-by-step photos.

All That Whey Whey is essentially the water content from milk which is removed from curds. With each cheese some whey will be left over. The good news is, you don't need to throw it "a-whey." Below are a few ways to use whey.

- Substitute whey for water when baking bread or muffins
- Use it to water tomato plants
- Make butter from sweet whey cream
- Feed it to chickens or pigs
- Add it to soup as a stock ingredient

Looking for a Recipe? If you'd like to see a particular recipe in the future, please let us know by sending a note to info@cheesemaking.com

QUARK

RECIPE



What Is Quark?

Quark, a fresh cheese of European origin, is mild and creamy without the sour taste of yogurt. It usually has much lower fat content than cream cheese and has no salt added.

Popular in Europe

Quark is a common cheese in Europe, especially in Germany. Unfortunately, it is little known in the United States.

Easy to Make

Quark could be the simplest cheese for home cheese makers to start with. It is even easier to make than yogurt, and since it doesn't need to be heated above 86°F, it will retain all the natural enzymes and cultures of farm-fresh milk.

A Healthy Choice

It would be hard to improve on Quark for its nutritional content. It's full of protein, low in fat, and loaded with minerals, including calcium, which is so essential to strong bodies. Small amounts of carbohydrates in the form of milk sugar (lactose) also promote a good metabolism.

Versatile

Quark is a much-loved dairy product in German-speaking countries where it's part of meals from breakfast to dinner, appetizer to dessert, sweet to spicy, and as a snack between meals. You can have Quark plain or mixed with herbs, on a baked potato, topped with fruit, on a pizza, or made into cheesecake,—the possibilities are endless.

Skill	Beginner	Advanced	Yield
Make Process	● ○ ○ ○ ○ ○ ○ ○	○ ○ ○ ○ ○ ○ ○ ○	About 1.5 lbs.
Aging	○ ○ ○ ○ ○ ○ ○ ○	○ ○ ○ ○ ○ ○ ○ ○	Time 20 min. + Setting + Draining
Equipment Sanitized Before Use Stainless steel pot 6 quart or larger Dairy thermometer Slotted spoon Curd knife Large colander Butter muslin		Ingredients 1 Gallon whole milk* 1 Packet C20 Fromage Blanc Culture Cream (optional to add after the whey for richer Quark) *Not Ultra Pasteurized. This recipe will work with skim, reduced fat, or whole milk.	Aging None Make Sheet Simple Soft Cheese

- 1. Heat Milk** Pour milk into the pot and heat it to 86°F (30°C) on a stove top or in a sink surrounded by warm water. If using a stove, be sure to stir the milk while it heats slowly.
- 2. Culture** When the milk reaches 86°F (30°C) sprinkle 1 packet of C20 Fromage Blanc culture onto the milk surface. Let it sit for 2 minutes to re-hydrate, then mix it in.
- 3. Let Sit** Let the milk sit undisturbed for 12–24 hours while the culture works to produce acid and the curds coagulate. During this time the temperature can be allowed to drop down to 68–72°F (20–22°C). The curd is done when a thin layer of whey appears on the surface and the curd pulls away from the sides.
Note: The actual amount of time is largely dependent on the milk you use and how firm you want your Quark to become. As in all good things, the best Quark for you is based on what tastes good to you.
- 4. Cut Curds** Using a curd knife, cut lines through your curd to create a checker board pattern. These cuts allow the whey to be expelled more easily.
- 5. Draining: Part One** Transfer the curds into a colander lined with butter muslin. Using a slotted spoon usually works best.
- 6. Draining: Part Two** Grab the 4 corners of the muslin, bring them together, and tie them to form a draining bag. Open the bag at intervals to scrape curds from the cloth to the center for better draining. Then suspended the bag from a hook or even from your faucet to drain. Make sure you have a pot or bowl to capture the draining whey. Drain for 12–24 hours at 68–72°F (20–22°C). The longer it drains the dryer the cheese.
- 7. Chilling** Your Quark is now ready for the table or to be refrigerated for up to a week to 10 days.
Optional: For a richer cheese, you can mix in a bit of cream to the finished Quark. Or you can whip the moister cheese to form a smooth texture.

PANEER

RECIPE



What is Paneer?

Paneer is a soft cheese that can be made from just a few quarts of milk. It makes a great addition to spicy dishes. Since it doesn't melt, it will hold its shape when cooked. In every sense, Paneer is the perfect quick and easy cheese to make at home.

History

The origin of Paneer goes back in time perhaps before written history. The first recorded mention of this cheese was about 6,000 B.C., but it was probably being made long before.

How Does It Taste?

The flavor lies somewhere between a mild Feta and Halloumi, yet it is a little softer than Halloumi and a little less crumbly than Feta.

A Favorite In India

Paneer is the most common cheese used in India's kitchens. With its clean, fresh, and versatile flavor, it lends itself well to an assortment of recipes.

Fun Fast Food Fact

In India, "McSpicy Paneer Burger" and "Big Spicy Paneer Wrap" both offer vegetarian customers exciting new protein options. An unbelievable 120-odd tons are required by the fast food chain every month. In the United Kingdom, Subway started serving a "Saag Paneer Patty" and Taco Bell India serves the "Paneer and Potato Burrito" while Pizza Hut, Dominos, and Papa Johns have Paneer pizza toppings.

Skill

Beginner

Advanced

Make Process



Aging



Equipment

Sanitized Before Use

Stainless steel pot
6 quart or larger
Dairy thermometer
Slotted spoon
Large colander
Butter muslin
Measuring cup & spoons

Ingredients

1 Gallon whole milk*
1 tsp Citric acid
Salt (optional)

*Not Ultra Pasteurized.

Yield

About 1 lb.

Time

1.5 hr.

Aging

None

Make Sheet

Soft Cheese

- Heat Milk** Pour the milk into the pot and heat to 185–194°F (85–90°C) on a stove top or in a sink surrounded by hot water. If using a stove, stir the milk while it heats slowly. Once heated, hold the temperature for 20–30 minutes.
- Prepare Citric Acid** Add 1 tsp. citric acid to 16 oz. of 170°F (76°C) water.
- Add Citric Acid** Cool milk down to 170°F (76°C), then slowly add in the citric acid mixture while gently stirring the milk.
- Curds** Continue stirring the milk until you see a separation of curds and whey (solids and liquid). Stop stirring and let the curds and whey sit undisturbed for 20–30 minutes.
- Prepare the Colander** While the milk is sitting line the sterilized colander with the butter muslin and place it in a sink, large pot, or within a bowl to catch the whey.
- Removing Whey** Begin by ladling out the whey into the muslin. Then pour the remaining curd into the muslin. (Removing the whey first allows for better drainage.)
- Draining** Allow the curds to drain for 30 minutes. Giving a gentle stir helps the whey drain off.
- Pressing: Part One** Once the curds are well drained, the muslin can be pulled up and tied off. Allow this to drain a few minutes before opening the cloth. You will begin to see much drier curds and the early Paneer that is still quite crumbly.
- Pressing: Part Two** Retie the muslin, pulling it tightly around the curd mass. Place the tied off ball of curds in the colander and then a plate over the curd mass. Place a pot with about 1–2 gallons of warm water on top of the plate and allow the curd to be pressed for 10–15 minutes. The plate helps disperse the weight more evenly. The amount of weight and time for pressing will depend on how dry and compact you want your final Paneer to be.
- Storing** Fresh Paneer won't last long in the fridge, so make sure you use it within a few days. Many people think that because the milk has been heated to such a high temperature that it's stable for long storage. This is not true. It can be refrigerated for 4–7 days with no salting or 1–2 weeks if lightly salted and packed in an airtight package.

CREAM CHEESE

RECIPE



Originally from New York

Cream cheese was originally produced in New York during the late 1800s. Its association with “Philadelphia” wasn’t because it was made there but because “Phillie” was known as the home of top-quality food.

Light Cream Cheese

Looking for a lighter cheese? Use less cream or cream with lower fat content.

Heavy Whipping Cream	36–40%
Light Whipping Cream	30–36%
Light or Coffee Cream	18–30%
Single Cream	20%
Half and Half	10–18%

Note: Lowering the fat content too much will cause a grainy texture, while increasing the fat content too much will cause excessive smoothness.

Store Bought

Since fat repels water, which tends to separate from cheese, most commercial brands add stabilizers to prolong shelf life. The result is essentially a concoction of milk with just enough cream to claim it’s there.

Commercial Ingredients:

Pasteurized nonfat milk, and milk-fat, cheese culture, salt, stabilizers (xanthan gum, and/or carob bean gum, and/or guar gum).

Homemade

There’s no need for extra junk—only a short list or healthy ingredients.

Homemade Ingredients:

Milk & cream, culture, rennet.

“Helping Cheese Makers Since 1978”



Skill

Make Process

Aging

Beginner

Advanced



Equipment

Sanitized Before Use

Stainless steel pot
(6 quarts or larger)
Dairy thermometer
Slotted spoon
1 large or 2 small colanders
Butter muslin
Measuring cup & spoons

Ingredients

1 Gallon whole milk*
1 pint Heavy cream
¼ tsp Calcium chloride
4 drops Liquid rennet single strength
1 Packet C21 buttermilk culture
1 tsp Salt
¼ cup Non-chlorinated water
Herbs, vegetables (optional)
**Not Ultra Pasteurized.*

Yield

About
1.5–2 pints

Time

50 min.
+ Setting
+ Draining

Aging

None

Make Sheet

Simple Soft
Cheese

- Heat Milk** Pour milk and Cream into pot and heat to 86°F (30°C) on a stove top or in a sink surrounded by very warm water. If using a stove, stir the milk while it heats slowly.
- Calcium Chloride** As milk heats add ¼ tsp Calcium Chloride to ¼ cup water. Mix it into the milk.
- Culture** When milk is 86°F (30°C), sprinkle 1 packet C21 of buttermilk culture onto the milk surface. Let it sit 2 minutes to re-hydrate, then mix it in.
- Rennet** Remove the pot from the stove-top or sink and place it in a location where it won’t be disturbed. Add 4 drops of single-strength liquid rennet to ¼ cup non-chlorinated water. Mix it into the milk with an up-and-down motion for 1 minute.
Note for Rennet: If the curd is really weak, you can double the amount of rennet next time.
- Ripening** Place a lid or clean towel over the pot. Let the milk sit quietly for 12–24 hours. It’s ok if the temperature drops to 68–72°F (20–22°C). The ripening will be done when you notice a small pooling of whey (liquid) 2–3 inches in size. You may also see the curd mass (solids) pull slightly away from the sides of the pot.
- Draining: Part One** Using a slotted spoon, gently transfer the curds into a colander lined with two layers of butter muslin. Let it drain for 1–2 hours in the colander to release the whey.
- Draining: Part Two** Gather all four corners of the butter muslin, tie them off with a string, and hang above a bowl, pot, or sink for an additional 10–20 hours. The room temperature should be around 68–74°F (20–23°C) while the curds are draining.
Optional: To encourage drainage, occasionally (every 3–4 hours) untie and open the muslin, scrape the curds away from sides and mix together. Add 1 tsp. of salt at the last mixing to encourage the final whey to release.
Note for Draining: The final time will depend on your preference for texture. The longer it drains, the drier and stiffer (less spreadable) the final cheese. If you find your cream cheese has too much moisture, simply drain it a bit longer. A warmer room temperature will drain moisture more quickly. Also, cheese with a higher fat content will drain more slowly.
- Finishing the Cream Cheese** When the cheese has reached the desired consistency, transfer it into a bowl and blend well with a spoon for a nicely uniform cheese. This is also the time to add in herbs, chopped vegetables, olives, fruit, and nuts—the options are endless.
- Storing** Fresh Cream Cheese can be stored in a refrigerator for 8–10 days, if not longer, although it tends to be gobbled up well before then.

COLBY

RECIPE



An American Original

Colby is one of the few truly “original” American cheeses. This recipe resurrects a great cheese that’s been lost in the back corner of our deli counters.

Great for Beginners

Colby is an ideal cheese for new cheese makers since it’s fairly quick, easy to make, and it requires only 4–6 weeks for aging before it’s ready to eat.

Originated in 1885

Colby cheese was invented in Wisconsin by Joseph F. Steinwand in 1885. It was named for the township in which his father, Ambrose Steinwand Sr., had built the first cheese factory in Clark County three years before.

Why Wash the Curds?

After cooking the curds, most of the whey is drained and replaced with cool water. The water lowers the curd’s temperature and changes the moisture content of the final cheese (colder than 80°F makes it moister, warmer makes it drier). It also washes the milk sugar (lactose) from the curds and helps prevent acidity in the curds from rising. That way, the cheese remains soft and springy, with a sweet and mild flavor. Colby has a higher moisture content than Cheddar and feels more elastic. It’s sweet, rather than savory, and retains the true character of a quality milk.

Saturated Brine Recipe

In a nonreactive pot boil 1 gallon of water. Add 2 lbs. of salt, 1 tbs. of calcium chloride, and 1 tsp. white vinegar. Mix and cool to 60°F.

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Skill

Make Process

Aging

Beg.

Adv.



Equipment

Sanitized Before Use

Stainless steel pot (10 quarts or larger)
Dairy thermometer
Curd knife
Slotted Spoon
Colander
Butter muslin
Mold & follower (2–4 lb size)
Measuring cup & spoons
Cheese press or weights

Ingredients

2 Gallons of milk*
½ Packet C101 mesophilic culture
½ tsp. Calcium chloride
½ tsp. Liquid rennet single strength
2 lbs. Salt for brine solution**
¼ cup Non-chlorinated water
½+ tsp. Annato color (optional)

*Not Ultra Pasteurized.

**Recipe for Brine Solution is in the left hand column

Yield

About 2 lbs.

Time

3.5–4 hrs
+ Pressing

Aging

4–6 weeks

Make Sheet

Aged Hard Cheese

- Heat Milk** Pour the milk into the pot and heat to 86°F (30°C) on a stove top or in a sink surrounded by very warm water. If using a stove stir the milk while it heats slowly.
- Coloring (optional)** As milk heats, add ¼ tsp coloring to ¼ cup of water and mix into the milk. More color can be added if desired.
- Calcium Chloride** As milk heats, add ½ tsp. of the calcium chloride to ¼ cup water. Mix into the milk.
- Culture** When the milk is 86°F (30°C) sprinkle ½ packet of C101 mesophilic culture onto the milk surface and let sit it for 2 minutes to rehydrate. Then mix in. Let the milk sit for 1 hour.
- Rennet** Add ½ tsp. of single-strength liquid rennet to ¼ cup non-chlorinated water. Mix it into the milk with an up-and-down motion for 1 minute. Let it sit for 45 minutes.
- Cut Curds** Slowly cut the curd into ½ inch cubes by making a checkerboard pattern with the curd knife. With the slotted spoon, break the curd into ½ inch pieces as uniformly as possible. Handle the curds gently to avoid shattering them.
- Cook Curds** Gently stir the curds and heat to 102°F (39°C) over 30 minutes. If the curds are still soft, hold the temperature at 102°F for 15–30 minutes. Keep stirring to prevent clumping. The finished curds should be cooked through and have a moderate resistance when pressed between your fingers. Let the curds settle under the whey.
- Wash Curds** Remove whey down to the level of the curds. Stir curds while adding 75°F (24°C) water until curds are 90°F (32°C). Once cooled let curds settle. Once more remove the whey and water to the level of the curds. While stirring add in 60°F (15°C) water until curds are 75°F (24°C). Stir for 15–30 minutes to finish firming the curds.
- Draining & Molding** Transfer the curds to a colander lined with butter muslin, shake off whey, then transfer the curds to a mold lined with butter muslin. Once packed, pull the muslin taught to prevent wrinkles, fold a piece over the top, and cover with the follower.
- Pressing** Apply 10 lbs. of pressure for 15 minutes. Remove the cheese from mold, flip, re-mold and press with 20 lbs. for 30 minutes. Repeat these steps and press with 40 lbs. for 90 minutes. Repeat once more for 50 lbs. for 8 hours.
- Salting** Unmold cheese and place it in a saturated brine for 8 hours. Sprinkle the exposed cheese with 2 tsp. of salt. At 4 hours, flip the cheese and salt again. When done remove from the brine, wipe the cheese and air-dry for 1–2 days. Flip as needed.
- Aging** Once dry, the cheese can be waxed. For waxing details visit our how-to page online. Age at 52–56°F (11–13°C) with 80–85% moisture for 4–6 weeks.

BABY SWISS

RECIPE



Swiss Alpine Cheese

As many of you probably know, there really is no “Swiss” cheese in Switzerland. In Switzerland, they make a variety of “Alpine” cheese. The most notable one is Emmentaler.

Why It’s Called Swiss Cheese

During the late 19th and early 20th century, many Swiss cheese makers moved to Wisconsin and settled in the Dairy Belt of Green and Dodge Counties. Originally, they made large cheese wheels (125 pounds) patterned after Emmentaler which naturally became known as “Swiss cheese.”

Made in America

The driving forces of Baby Swiss evolving into a true “made in America” cheese, were two men, Eldore Hanni and Alfred Guggisberg—both of Swiss background. Eldore was second-generation Swiss and lived in the heart of dairy country, Wisconsin. Alfred moved to Pennsylvania directly from Switzerland.

How Does It Taste?

The flavor of Baby Swiss is buttery, nutty, and creamy. The cheese melts well, making it suitable for a wide range of dishes. The small holes also make it easier to work with, because large holes can pose problems in salads and other dishes that involve slices of the cheese.

Saturated Brine Recipe

In a nonreactive pot boil 1 gallon of water. Add 2 lbs. of salt, 1 tbs. of calcium chloride, and 1 tsp. white vinegar. Mix and cool to 60°F.

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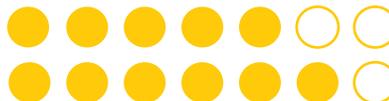
Skill

Make Process

Aging

Beg.

Adv.



Yield

About 5 lbs.

Time

3 hrs.
+ Pressing
+ Aging

Aging

3–6 months

Make Sheet

Aged Hard Cheese

Equipment

Sanitized Before Use

Stainless steel pot
(18 quarts or larger)

Dairy thermometer

Slotted Spoon

Curd knife

Butter muslin

Measuring cup & spoons

Full-length medium cheese mat

Cheese mold 4 lbs. size

Cheese press or weights

Ingredients

4 Gallons whole milk*

¾ tsp Calcium chloride

1 Packet C101 mesophilic packet

1/8 tsp Propionic shermanii

1 tsp Liquid rennet single strength

2 lbs Salt for brine solution

*Recipe for the Brine Solution is in the left hand column

- 1. Heat Milk** Pour milk into the pot and heat to 84°F (29°C) on a stove top or in a sink surrounded by very warm water. If using a stove, stir the milk while heating slowly.
- 2. Calcium Chloride** Add ¾ tsp. calcium chloride to ¼ cup water. Mix it into the milk.
- 3. Culture & Propionic** When the milk is 84°F (29°C), sprinkle 1 packet C101 mesophilic culture and 1/8 tsp. Propionic Shermanii onto the milk surface. Let it sit 2 minutes to rehydrate. Then mix them in. Let them sit for 45 minutes.
- 4. Heat Water** Heat 3 gallons non-chlorinated water to 130°F (54°C) to use in step 7.
- 5. Rennet** Add 1 tsp. single-strength liquid rennet to ¼ cup non-chlorinated water. Mix into the milk with an up-and-down motion for 1 minute. Let sit for 45 minutes.
- 6. Cut Curds** Slowly cut the curds into ¾ inch cubes by making a checkerboard pattern with a curd knife. Use the slotted spoon to break the curds into ¾ inch pieces as uniformly as possible. Handle the curds gently to avoid shattering them. Allow the curds to rest for 5 minutes. Then stir for 5 minutes. Let them settle for 5 minutes.
- 7. Remove Whey & Add Hot Water** Remove a third of the whey. Add hot water to reach 95°F (35°C) in 5 minutes. Stir for 5 minutes. Add hot water to reach 102°F (39°C) in 5–10 minutes.
- 8. Cook the Curds** Slowly stir for 30–40 minutes to achieve final dryness. When done, curds should be cooked through. A broken curd should be firm throughout and have a moderate resistance if pressed between your fingers. Let the curds settle and consolidate to one side by creating a dam with a cheese mat.
- 9. Drain the Whey** Drain whey to 1 inch above the curd surface. Cover the curd mass with a large plate. Place 2.5 lbs. of weight on top. Press for 15 minutes.
- 10. Mold** Roll the consolidated curds into the butter muslin. Place it all into a mold, pulling the cloth up around the edges to remove wrinkles.
- 11. Press** Press a total of 5 hours with a temperature of 75–80°F (24–27°C). Begin with 8–10 lbs. for 1 hour. Every hour, remove the cheese from the mold, flip, place in the mold again, and press with 20–25 lbs.
- 12. Rest** Unmold, allow cheese to rest for 8–10 hours at 52–56°F (11–13°C).
- 13. Salt** Place the cheese in the saturated brine for 8–12 hours. Salt the top surface with 2 tsp of salt. Halfway through brining, flip the cheese and sprinkle the top with 2 tsp. salt.
- 14. Aging** Remove the cheese from the brine, dry it off, and age at 50–55°F (10–13°C) for 2–4 weeks. Flip and remove the mold with a cloth dampened with brine daily. Next, age the cheese at 65–70°F (18–21°C) with 80% humidity for 3–4 weeks. Turn the cheese daily and control the mold. Finish by aging at 45–50°F (7–10°C) with 85% humidity for 1–3 months.

Make Sheets

Keeping Track of Good & *Bad* Cheese



What's a Make Sheet? A make sheet is a form to fill in while you're making cheese. Using it will help you keep track of deviations that may occur during the cheese making process.

Why Use It? We suggest using a make sheet so you know why a cheese turned out the way it did. Perhaps a temperature was slightly different or the curds were moister than you'd hoped. Keeping track of each step will allow you to look back and see why a cheese turned out the way it did.

The Real Reason to Use a Make Sheet When you create a masterpiece you're going to want to know what you did, and why your cheese was so incredibly delicious and completely irresistible. If you don't keep track of the make process it may be hard to know why your cheese was so darn good. Trust us, it's devastating when a great recipe is lost. This is why we highly encourage you to keep track of each cheese you make.



Simple Soft Cheese

"Helping Cheese Makers Since 1978"



1. Milk

Age of Milk:

Cow Goat Sheep Other Amount of Milk

Type of Processing Milk Fat % Amt. of Cream, if Used

Amount of Coloring, if Used Amt. of Calcium Chloride, if Used

Additional Comments

Using a good quality milk will help your cheese taste better. If you have a local dairy farm, picking up fresh milk can be a real treat when making cheese. A great source for finding milk near you is our Good Milk list online.

If you find a good source for milk that you'd like to share please let us know and we'll add it to the Good Milk list

2. Acid Development **Total Time:**

Type/Amount of Culture, if Used Type/Amt. of 2nd Culture, if Used

Type/Amount of Acid if Used Milk Temperature When Added

Additional Comments

Recipes typically call for culture or acid to be added to your milk.

Cultures are friendly bacteria that thrive on the lactose found in milk. At the proper temperature, a culture will help create unique characteristics and flavor for your cheese.

Adding an acid (such as tartaric or citric) and heating milk to the proper temperature increases the level of acidity causing the milk to separate into curds (solids) and whey (liquid).

3. Coagulation

Total Time:

Type/Amt. of Rennet Milk Temp. When Added

Location & Temp. for Set Time Time of Day for Set Time

Additional Comments

Rennet is added to milk in order to create a nice thick curd at the proper time, it's typically used in conjunction with a culture.

Traditionally rennet was found in animal form. Now day's vegetable rennet is also available and growing in popularity. Our individual culture packs containing rennet have a vegetable based powdered rennet.

4. Molding/draining **Total Time:**

Type/Qty. of Forms, if Needed Curd Weight Room Temp.

Draining Method, if Needed Flips, Turns, Intervals, if Needed

Type/Amount of Additive, if Used Type/Amount of 2nd Additive, if Used

Drying Time if Needed Amt. of Salt, if Used Final Weight

Additional Comments

To drain soft cheese, you can place the curds into butter muslin hung from a hook, a colander lined with butter muslin, or directly into cheese molds. Be sure to place a bowl or pan under your draining area to catch the whey as it's expelled. Adding a small amount of salt to your cheese can help expel more whey.

Fresh herbs can be a wonderful addition for soft cheese.

Finished Cheese

Smell 1 2 3 4 5 Taste 1 2 3 4 5 Texture 1 2 3 4 5

Date

Notes

Cheese:

Date:

Batch:

Soft Cheese

"Helping Cheese Makers Since 1978"



1. Milk

Age of Milk:

Cow Goat Sheep Other Amount of Milk

Type of Processing Milk Fat % Amt. of Cream if Used

Amount of Coloring, if Used Amt. of Calcium Chloride, if Used

Additional Comments

2. Acid Development Total Time:

Type/Amount of Culture, if Used Type/Amount of 2nd Culture, if Used

Type/Amount of Acid if Used Milk Temperature When Added

Additional Comments

3. Coagulation Total Time:

Type/Amount of Rennet Milk Temperature When Added

Location & Temperature for Set Time Time of Day for Set Time

Additional Comments

4. Cutting the Curds Total Time:

Curd Consistency Cut Curd Size Time Lapse for Cutting Curds

Additional Comments

5. Heating the Curds Total Time:

Initial Curd Temp. Initial Curd Size Initial Curd Consistency

Total Time for Stirring the Curd Amount of Whey, if Removed

Amount/Temp. of Water, if Added Final Curd Temp. Final Curd Size

Final Curd Consistency Temperature & Pitch/Rest Time, if Needed

Additional Comments

6. Molding/Draining Total Time:

Type/Quantity of Forms, if Needed Curd Weight Room Temp.

Draining Method, if Needed Flips, Turning, Intervals, if Needed

Type/Amount of Additive, if Used Type/Amount of 2nd Additive, if Used

Amount of Salt, if Used

Room Temperature & Time for Drying, if Needed Final Weight

Additional Comments

Finished Cheese

Smell 1 2 3 4 5 Taste 1 2 3 4 5 Texture 1 2 3 4 5

Date

Notes

Cheese:

Date:

Batch:

Aged Soft Cheese

"Helping Cheese Makers Since 1978"



1. Milk

Age of Milk:

Cow Goat Sheep Other Amount of Milk

Type of Processing Milk Fat % Amt. of Cream if Used

Amount of Coloring, if Used Amt. of Calcium Chloride, if Used

Additional Comments

2. Acid Development **Total Time:**

Type/Amount of Culture Type/Amount of 2nd Culture, if Used

Type/Amount of Mold/Aroma, if Used Type/Amount of 2nd Mold, if Used

Type/Amount of Lipase, if Used Milk Temperature When Added

Additional Comments

3. Coagulation **Total Time:**

Type/Amount of Rennet Milk Temperature When Added

Additional Comments

4. Cutting the Curds **Total Time:**

Curd Consistency Cut Curd Size Time Lapse for Cutting Curds

Additional Comments

5. Heating The Curds **Total Time:**

Initial Curd Temp. Initial Curd Size Initial Curd Consistency

Total Time for Stirring the Curd Amount of Whey, if Removed

Amount/Temp. of Water, if Added Final Curd Temp. Final Curd Size

Final Curd Consistency Temperature & Pitch/Rest Time, if Needed

Additional Comments

6. Molding **Total Time:**

Type/Quantity of Forms Curd Weight Room Temp.

Time/Type of Pre-Drain, if Needed Type/Amount of Additive, if Used

Time Between Turns/Re-Molding # Turns Time/Amount of Salt, if Used

Un-molded Drying Time if Needed Room Temp. Final Weight

Additional Comments

7. Aging **Start Date:** **End Date:**

Cave Temp. Humidity % Duration Turning Frequency

Type of Surface Care & Frequency, if Needed

Type of Surface Wash, if Used Brine Solution %, if Used

Additional Comments

Finished Cheese

Smell 1 2 3 4 5 Taste 1 2 3 4 5 Texture 1 2 3 4 5

Date

Notes

Cheese:

Date:

Batch:

Aged Hard Cheese

"Helping Cheese Makers Since 1978"



1. Milk

Age of Milk:

Cow Goat Sheep Other Amount of Milk

Type of Processing Milk Fat % Amt. of Cream if Used

Amount of Coloring, if Used Amount of Calcium Chloride, if Used

Additional Comments

2. Acid Development **Total Time:**

Type/Amount of Culture Type/Amt. of 2nd Culture, if Used

Type/Amount of Mold/Aroma, if Used Type/Amt. of 2nd Mold, if Used

Type/Amount of Lipase, if Used Milk Temperature When Added

Additional Comments

3. Coagulation **Total Time:**

Type/Amount. of Rennet Milk Temperature When Added

Additional Comments

4. Cutting the Curds **Total Time:**

Curd Consistency Cut Curd Size Time Lapse for Cutting Curds

Additional Comments

5. Heating the Curds **Total Time:**

Initial Curd Temp. Initial Curd Size Initial Curd Consistency

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Type/Quantity. of Forms Curd Weight Room Temp.

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Time Between Turns/Re-molding # Turns Time/Amount of Salt, if Used

Un-molded Drying Time if Needed Room Temp. Final Weight

Additional Comments

7. Aging **Start Date:** **End Date:**

Cave Temp. Humidity % Duration Turning Frequency

Type of Surface Care & Frequency, if Needed

Type of Surface Wash, if Used Brine Solution %, if Used

Additional Comments

Finished Cheese

Date

Notes

Smell	1	2	3	4	5	Taste	1	2	3	4	5	Texture	1	2	3	4	5