

Artisan Blue Cheese
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Ingredients

2 gallons milk
1 pint cream
½ tsp mesophilic starter
¼ tsp Calcium Chloride
1/8 tsp Penicillium roqueforti
¼ tsp rennet
2 tbl salt-flake

Utensils

Stainless pot
Canning pot
Slotted spoon
Thermometer
Curd cutter
Cheese press
Colander

Recipe

Place stainless pot in canning pot as a double boiler. Heat milk and cream to 84-90 degrees. Add Mesophilic starter and Penicillum blue cultures. Stir well. Let sit 90 minutes, covered. Add rennet dissolved in ¼ cup water. Stir well and let sit 60 minutes, holding temp at 84-90 degrees. When you get a clean break, cut the curds into ¾ inch squares. Stir every two minutes for 30 minutes. Ladle curds into colander and drain overnight in a cool place 50-65F. Using a clean knife, or your hands, cut curds into smaller pieces and add salt. Place in mold and add 10lbs pressure, turning daily for 2-3 days. Place cheese on a draining mat, inside a plastic container. Turn daily, until cheese is covered in blue mold. Poke 25 holes and age at 42-48 degrees. Flip daily 3-4 weeks. Can be eaten now or continue to age in fridge, wrapped in cellophane.

Resources

New England Cheese Co
292 Main St
Ashfield, MA 01220
www.cheesemaking.com

Hoegger supply
www.thegoatstore.com

Steve Shapson
262 377-1838
stevethecheesemaker.com

Raw milk sources:

K Jo Farm
Goat milk
463-9906

GreenMan Farm
Cows milk

Cheese making classes are available, individual and group
Contact Cindy Morrison cindy198@centurytel.net
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