Caerphilly

Makes about
4 lbs (2 kg)
12% yield

- 1 tomme mold, lined with cheese cloth
- Cloth-lined colander
- Cheese press
- Cheese matting
- Ripening container, optional

6 drops	whole milk	1 L	Used only 14L
¼ tsp	mesophilic culture	1.25 mL	Used 250ml of
¼ tsp	aroma mesophilic culture	1.25 mL	mother culture
¾ tsp	calcium chloride	3.75 mL	
¾ tsp	liquid rennet	3.75 mL	Too much low
	Cool 18% saturated brine (see page opposite)		floc time
	Cheese wax, optional		Did not brine but used 2 tbsp salt in curd

Pronounced "CAIR ph(i)lly," this cheese is named for a town in Wales that is also famous for its massive medieval castle. Although a member of the Cheddar family, Caerphilly does not go through the same texturing process and is aged for less time. It is an interesting cheese, because it is both creamy and sharp. If left to form a natural rind, the cheese will soften around the edges as it ages, but if it is waxed, it will remain firm throughout. It is a very nice table cheese and is said to have been a staple in the lunch boxes of Welsh miners in days gone by.

1. Sterilize all equipment (see page 40). In a large stainless-steel pot set in a hot water bath over medium heat, warm milk to 90°F (32°C), stirring gently. Turn off heat.
2. Sprinkle mesophilic and aroma mesophilic cultures over surface of milk and let stand for about 5 minutes to rehydrate. Using skimmer and an up-and-down motion, gently draw cultures down into milk without breaking surface of milk. Cover and let ripen for 30 minutes, maintaining the temperature at 90°F (32°C).
3. Dilute calcium chloride in ¼ cup (50 mL) cool water. Add to milk using the same up-and-down motion.
4. Dilute rennet in ¼ cup (50 mL) cool water. Add to milk and, using the same up-and-down motion, draw rennet down into milk until well blended. Cover pot and let set for 45 minutes, maintaining the temperature.
5. Check for a clean break (see tip, page 215). If necessary, let set for another 5 to 10 minutes or until you achieve a clean break. Using a long-bladed knife and starting at one side, cut curd into ½-inch (1.25 cm) cubes (see tip, page 216). Let curds stand for 5 minutes to firm up.

Floc time was 6 min will reduce rennet amount

Tip: To make an 18% saturated brine, Mix 1 pint salt to 6 pints water. It may be necessary to warm the water to successfully dissolve the salt. If so, let the brine cool before immersing the cheese. The brine can be used over and over again for several batches of cheese (refrigerate between uses). The best temperature for brining cheese is 55°F (12°C). Replenish the salt after several uses and remove any floating bits of curd with a strainer.

6. Return heat to low and slowly warm curds to 95°F (35°C), stirring gently and continuously, adjusting the heat as necessary to make sure it takes 30 minutes to do so. Do not heat too quickly. Turn off heat. Cover and hold for 45 minutes, maintaining the temperature at 95°F (35°C).

Greening of Gavin had 1 degree C change used this one

7. Place the prepared mold on the mesh or cloth-lined colander and drain on the whey which will warm the mold.

Drained then stacked curd instead

8. Fill mold with curds, using hands to press curds together. Pull curds up neatly around curds and fold excess snugly over the top, with as few wrinkles as possible. Put on the lid.

9. Place mold in cheese press or place a weight on top. Press at medium pressure for 30 minutes. Remove from press and re-dress (see Tip, page 228). Continue pressing at medium pressure for several hours or overnight.

Rubbed salt in during the pressing time as Gavin did

10. Remove cheese from press. Unwrap and place in brine solution for 20 hours, turning over after 10 hours.

11. Remove from brine. Dry cheese on a cheese mat placed on a rack at room temperature for 2 to 3 days, turning once or twice, or until fairly dry to the touch (see Tip, page 218).

Took more like 4 days

12. *For waxed cheese.* Coat cheese with 2 or 3 layers of cheese wax (see page 21). Ripen at 50°F to 54°F (10° to 12°C) for 3 weeks, at which point the cheese will be ready to eat. You may age longer for sharper flavor.

13. *For natural rind cheese.* Place cheese on a clean cheese mat in a ripening container. Ripen at 50° to 54°F (10° to 12°C) and 85% humidity, turning daily. Maintain the humidity by adjusting the lid of the container. After about 2 weeks, a whitish-gray mold will appear. Continue turning the cheese daily until a thin rind forms. After about 4 weeks, the cheese will begin to soften just under the rind, possibly becoming runny. This cheese will not keep as long as the waxed version, as it will continue to soften. Use within 2 to 3 months.

Going for Natural rind just transferred to Bin last night and in the Cheese fridge

Will wash with brine today.