

## **Baby Swiss Recipe – Saliors**

for 50 lb. milk

It is best to use milk with 3.0-3.5 % Fat. Cheese made from higher fat milk has a soft body and limited eye formation.

Heat milk to 84 °F

Add 1 unit (approx. 1/4 tsp.) of EZAL MM100 or MM101 starter culture or 8 ounces of mesophilic aromatic culture.

Also add a small amount of EZAL PS1 or Propionic bacteria at a rate of 10 times less than for Swiss Cheese.

Ripen with culture for 45 minutes for EZAL and 30 minutes for bulk culture.

Add 4.5 ml single strength or 2.25 double strength rennet.

Wait for curdling time and multiply this times 3.5 to get the time from adding rennet to cutting the curd, e.g. 12 x 3.5 = 42 minutes.

Cut into 3/8" cubes.

Settle curds for 5 minutes

F for 15 minutes. Settle the curds for 5-10 minutes and stir curds at 84 remove whey equal to 1/3 of the original milk volume.

F and stir the curds to raise the temperature to 102° Add water at 140 °F.

Stir the curds for 30-40 minutes until the curds are slightly less firm than for Cheddar.

Settle the curds for 10-15 minutes and move the curds to the back of the vat and form a pack like for Cheddar. Drain off the whey until there is 1 inch left over the curds. Place perforated stainless steel screens on the curd pack and place pails of water equally on top of the screens so that the curd is pressed with approx. one half its weight for 15 minutes.

Drain off the remaining whey. Cut the pack into squares that are the size of the forms. Move the curd pieces into the forms and press with twice their weight.

After one hour turn the cheeses and return to the press. Turn again after one hour and return to the press. Repeat. Press two more hours for a total of five hours. Keep the room warm during pressing.

Move the cheese to a cool room at 50 °F without pressing until the next morning.

Brine for 3-4 hours per pound of cheese. Turn the cheese every day and salt the top surfaces.

After removing from the brine, place the cheese in a room with 65-70 °F for 3-4 weeks for proper eye development. The move to a cooler room at 45-50 °F for at least one more month.

NOTES by Sailor:: The cheese can be waxed after eye formation is completed.

Recipe says "Brine for 3-4 hours per pound of cheese. Turn the cheese every day and salt the top surfaces." This would have been 12-15 hours in brine, but I brinded for 6 hours total and did NOT salt the surfaces.

Pressing weight - 12, 25, 30 then 40 pounds overnight in my Dutch press.

We have had a lot of rain this week, so the humidity is very high. If it drops too much I will wipe the rind in Sesame oil to keep the rind as elastic as possible.

The cheese aged for 3 more weeks in my cave, rubbing with olive oil once a week. The cheese swelled considerably more during those 3 weeks. Very round. Looks like a space ship. I vacuum bagged it a couple of days ago so it doesn't dry out any more. Rind is firm, but the cheese has a LOT of spring to it. Kind of like pushing in on a beach ball. I think this is going to be a good one.

My pattern for Swiss types is 2-3 days in the cave right out of the brine. This gives the rind a chance to start to form before the Propionic bacteria start producing CO2. Then 3 weeks at 67F room temp, 3 weeks natural rind in the cave, and then vacuum bag. Then wait 🤔

OK, cut the "Baby" today and I was thrilled. The eyes, the flavor and the texture are absolutely perfect. Other than my Stiltons, this is my best cheese yet. Now, can I duplicate it?

