



BLUE VEIN (TRADITIONAL)

RECIPE

Date / /

Actual Time	Actual Milk Temp	Recipe Time	Step	Comments	Desired Milk Temp
		0.00	Milk6..... Litres whole milk @ 32°C 0ml – 300ml cream. Optional additional up to 5% for creamier blue	31 – 33
		0.00	Starter	... 60ml (... 1.....%) liquid Flora Danica multiple strain mesophile <u>or</u> 1 flat 'Dash' of Flora Danica to 5 or 6 litres milk	" "
		0.00	Calcium1ml as a p to the milk. No more than 3 ml per 10 litres. Optional	
		0.00	Mold spores	...0.2ml.. ml Blue Mould Spores (this small bottle will make 210 litres)	" "
		0.40	Set	...0.9.....ml 200 IMCU strength rennet to set milk in 40 minutes. Mix very well and do not disturb milk while it sets	" "
		1.50	Cut	Into 10 mm cubes (NB: no bigger) and heal for 10 minutes. A very firm set required before cutting	" "
		2.00	Stir	Stir for 2 minutes leave still for 5 minutes over the next 1 hour. This is a prox 8 or 9 stirs	" "
		3.00	½ whey off	This is an optional step if curd is too moist. Remove whey to the top of the curd and then very gently stir for 5 or 10 minutes	" "
		3.05	Hoop	Very slowly and gently lay curd evenly into hoops	ambient
		3.15	Turn Hoops	Turn as soon as hoops are full, then two or three times over the next 2 hours. Leave hoops covered with moist cloth overnight	" "
		Day 2	Salt	Dry salt with 3% salt (based on day 2 weight). Apply a liberal amount of salt over the entire cheese surface. Allow to stand on rack for 24 hours <u>OR</u> place in 20% cool salt brine salt for ...70 minutes	" "
		Day 2 – 8	Ripen	Ripen in a 95% RH temperature controlled environment (same as ca mement). Turn cheese every 2 nd day daily until pierce	8° -10°C @ 95% R/H
		Day 8	Pierce & Ripen	Pierce cheese & if possible store cheese on non-pierced side for entire maturation (holes 1cm apart). Turn cheese every 3 or 4 days until packed. Pack when blue	" "
		Aprox day 21	Pack	When cheese is fully moulded on surface wrap cheese in professional cheese wrap or glade bake + outer layer of foil to prevent drying. Cheese should be protected from fridge dry air in sealed container	4°C
			Consume	At 6 weeks for mild or up to 6 months for a more mature cheese	4°C