

Gruyere

Yield: 2 lbs

2	gallons	whole milk
1/4	tsp	calcium chloride diluted in 1/4 cup cool water (if using pasteurized milk)
1	pkt	thermophilic culture
1/2	tsp	liquid rennet dissolved in 1/4 cup of water
16	oz	kosher salt
1		4 inch cheese mold

- Heat the milk to 90°F. Add the starter and mix well. Add the calcium chloride. Let ripen for 10 minutes.
- Make sure that the milk's temperature ALWAYS remains at 90°. Add the diluted rennet and stir gently with an up-and-down motion for approximately 1 minute. Cover and let the milk set at 90° for approximately 40 minutes.
- Using a curd knife cut the curds in 1/2" slices. Stir gently for 40 minutes.
- Start heating the curds to 122° over a 35 minute period. While it's heating, use a stainless-steel whisk and slowly cut the curds into 1/4" size pieces.
- Maintain the temperature at 122° for 30 minutes, stirring often. Let the curds set for approximately 5 minutes.
- Pour off the whey and reserve it for the brine and pressing.
- Save 1/2 gallon of whey and set it aside.
- Line a 2 pound mold with cheesecloth and place it in the sink or over a large pot. Quickly ladle the curds into the mold. You do not want the curds to cool.
- Press at 10 pounds of pressure for approximately 15 minutes.
- Remove the cheese from the mold and gently peel away the cheesecloth. Turn over the cheese, re-dress it, and press at 25 pounds of pressure for 30 minutes.
- Repeat the process and press at 25 pounds of pressure for 2 hours.
- Repeat the process but press at 25 pounds of pressure for 12 hours.
- Make a saturated brine bath by combining the salt and whey in a noncorrosive pot; stir well. Heat the whey just enough to melt the salt.
- Place the brine in the refrigerator while the cheese presses for 12 hours.
- Remove the cheese from the mold, peel away the cheesecloth, and soak the cheese in the brine. Sprinkle the top of the cheese with a pinch of salt.
- I figure out the brining time by multiplying the height of the cheese times the weight of the cheese. I've never over salted or under salted by this method. A 2lb cheese that is 3" high would brined for 6 hours.

Refrigerate the brine and let the cheese soak for recommended amount of time, turning the cheese over half way through.

- Remove the cheese from the brine and pat dry.
- Make a wash from 4 cups of water, 1 cup of dry white wine, and 2 tablespoons of salt.
- Using a natural bristle paint brush, (those cheap ones that you buy at the grocery store for BBQ sauce) brush the wash on the cheese. The point is to get it wet.
- Every day you need to pick up the cheese, wash the cheese on all sides, flipping it over in the process.
- If the cheese gets some mold spots on it, use a piece cheese cloth dipped in the wash to wipe it off. If that doesn't work, dip a nail brush in the wash and scrub it a little. If it grows a lot of mold overnight then you have too much moisture and need to cut down on the humidity.
- Add more water, wine and salt to your wash as it diminishes, but don't get rid of it unless it starts to smell like poison or ammonia or something non-cheese like. Mine has a very nice yeast smell to it.
- You cannot allow the cheese to dry out during this washing phase, it must remain moist.
- I wash my cheese for 10 days.
- After you stop washing the cheese it is important to maintain the humidity level in the cave. You may need to put the cheese in the plastic container with a wet sponge and keep the lid balanced across the top to ensure that the cheese has enough moisture.
- The rind on the cheese will dry out slowly, and there will be spots of mold that appear on the rind, but the rind should be thick enough that the mold will not get to the cheese.
- Continue to flip the cheese once a week, and keep an eye out for mold development.

I find this recipe is really good at four months old, but it is downright marvelous at a year old.