

Asiago with Pepper

Make notes February 27, 2015

24 liters	Pasteurized organic milk (3,5%)
1 g	Lysozyme powder <i>Optional - can reduce risk of late blowing</i>
1,25 g	Thermophilic culture: 0,75 g Choozit TA60 0,5 g Choozit LH100
8 ml	Calcium Chloride 30%
8 ml	Bioren Classic liquid goat rennet (contains lipase) <i>Amount depending on milk, rennet age etc.</i>
30 ml	Mixed pepper corns boiled in 3 dl water for 10 minutes
5 liters	20% brine
1	20 cm mould with follower
1	Cheese cloth
1	Vacuum bag

My PH-meter might have been unreliable during this make...

08:45 (PH 6,77)

Start heating milk slowly to 33°C.
Add diluted Lysozyme (optional).

9:49 (PH 6,74)

Culture sprinkled over milk

9:53

Culture mixed in and milk ripens for 45 mins.

10:38

CaCl added

10:40

Rennet paste added

Floc. time: 13,5 mins
Floc. factor: 3,0
Time to cut: 40,5 mins

11:25 (PH 6,72)

Curd was cut and left to rest for 5 mins.

11:30

Temperature raised to 40°C over 40 minutes (1°C per 6. min.) while stirring.

12:10

Hold temperature and stir for 15 minutes.

12:25

Temperature raised to 50°C over 45 mins. (1°C per 5 min) while stirring.

13:10 (PH 6,30)

Let curd rest for 20 mins.

13:30

Fill mould halfway up with curds. Put in the pepper corns and cover with rest of the curd.

13:40

1. press for 30 minutes at 10 kg (using a 20 cm mould) $\approx$ 0,1 PSI.

14:10 (PH 5,60)

2. press for 60 minutes at 10 kg (using a 20 cm mould) $\approx$ 0,1 PSI.

15:10 (PH 5,40)

3. press for 155 minutes at 25 kg (using a 20 cm mould) $\approx$ 0,25 PSI.

17:45

4. press (no cloth) for 75 minutes at 25 kg (using a 20 cm mould) $\approx$ 0,25 PSI.

19:00 (PH 5,25)

In saturated brine (top hand salted).

01:00

Flipped in brine (top hand salted).

09:00

Drying for 2 days before vacuum packing.

Two days later

Vacuum packed and left to age in cave at 13°C – turned once a day. Age 4-8 months.



Kitchen cleaned and sanitized



24 liters of organic milk (pasteurized, not homogenized)Milk is poured in



Milk is being poured in



The water bath is being prepared



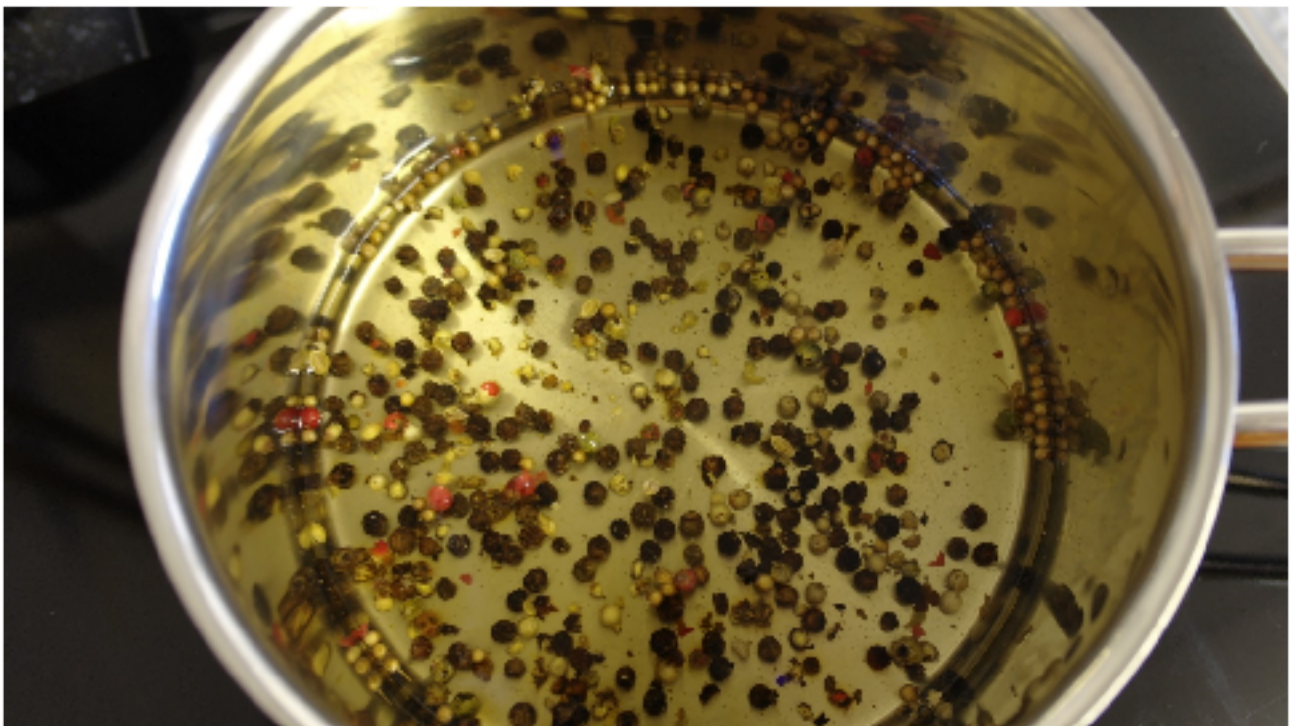
Milk is heating



Cultures etc. is being measured



Cultures etc. is being measured



Peppercorns are being boiled



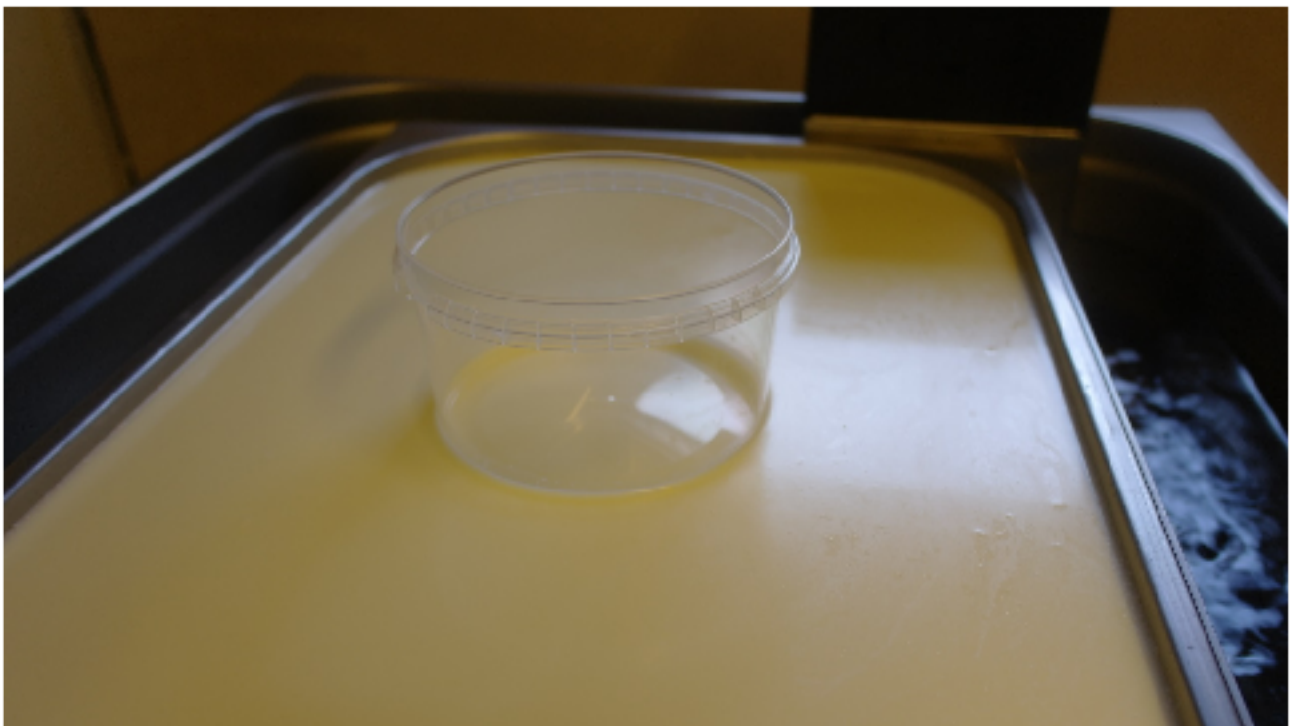
Calcium Chloride is being diluted in water



Rennet paste is being measured



PH measurement



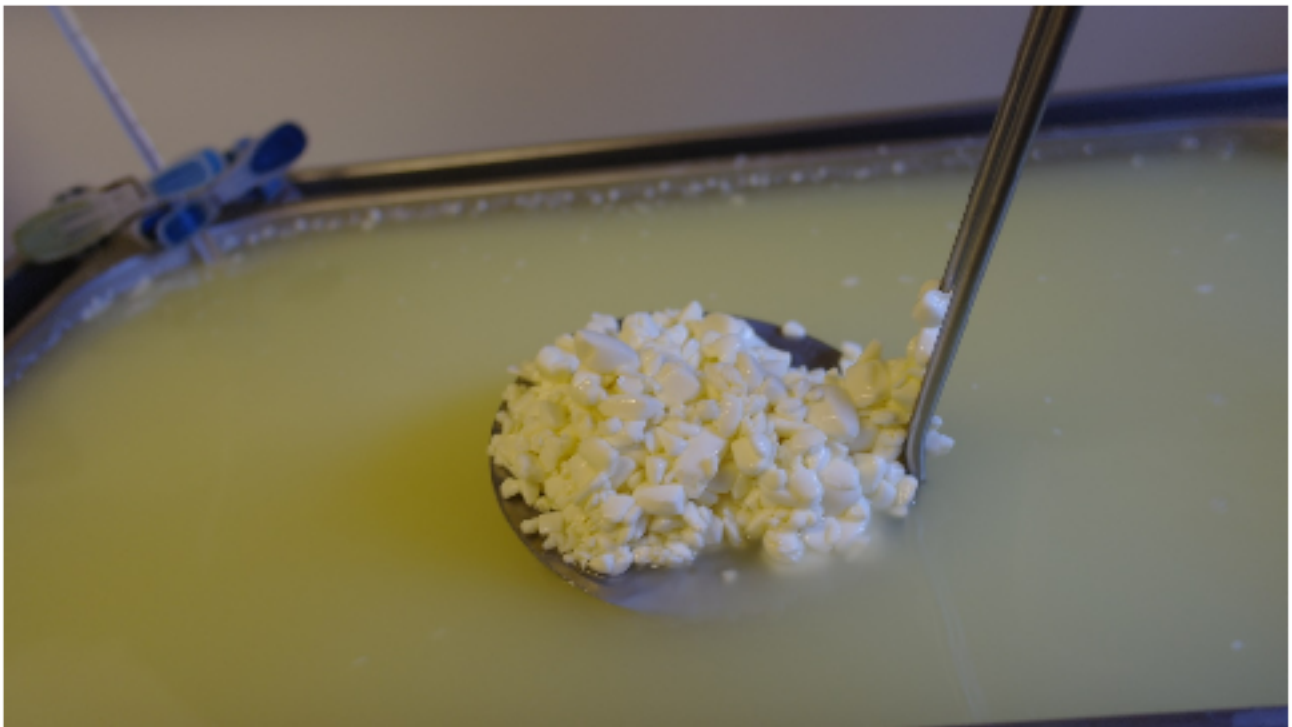
Spinning bowl test



Cut curds



Curds checked



Curds are ready for moulding



Mould is being filled half way up



Peppercorns are added



The remaining curds are added



In press



PH measurement

Unfortunately I have no pictures of the final cheese