

fast ripening (14 days)

butter- cheese



a fast ripening (14 days) buttercheese (butterkäse) variation

a very mild cheese that is ready in 14-28 days, melts well and good for toast. a great cheese for people not fond of strong cheese flavor but still very tasty.

Milk, cultures etc.

24 l of organic whole milk 4%

1.3 g Choozit TA60

0.2 g Choozit LH100

0.15 g Geotricium (optional)

4 ml Calcium chloride 30% diluted in 200 ml of cooled boiled water

5 ml Calf rennet diluted in 200 ml of cooled boiled water

8 liters of boiled water held ready at 53 C

Heavy brine (4 liters of boiled cool water, 1.2 kg salt, 10 ml CaCl, 10 ml 7% white vinegar)

20 cm mould

Recipe

Add diluted CaCl to milk and stir (PH at this stage 6.59).

Slowly start heating milk to 39 C (takes around 30 minutes).

When the milk reaches 39 C springle cultures over milk and let it hydrate for 5 minutes and then mix cultures with milk for two minutes.

When the PH has dropped 0.1 (takes around 40 minutes) add rennet mixed with 200 ml of water (just 25 strokes with a skimmer). Start timer for spinning bowl test. Floc.factor: 3.5. If not using spinning bowl test then go for 50 minutes and a clean break.

Cut curd in 1.5-2 cm cubes.

Rest for 10 mins.

Slowly stir for 10 mins.

Rest for 5 minutes (PH at this stage: 6.28).

Washing cycle (total of 8 minutes):

Each minute: Remove 1 liter of whey and replace with 1 liter of 53 C water. Stir.

Repeat until 8 liters of whey has been replaced with 8 liters of 53 C water.

End temp. should be around 41 C.

Stir for 2 minutes.

Rest for 10 minutes (PH at this stage 6.38).

Pour some of the whey over mould, follower and cheese cloth to heat and adjust their PH.

Use 5 minutes to drain the whey from the curd before putting it in the mould. Run your fingers through the curd several times to get rid of excess whey.

Pack the mould with a cheesecloth and the curd.

Pressing

Flip and redress cheese between presses. Pressing at room temp around 20 C.

First press: 0.6 PSI for 30 minutes (20 cm mould: 30 pounds)

Second press: 1.4 PSI for 30 minutes (20 cm mould: 70 pounds)

Third press: 2.0 PSI for 1.5 hours (20 cm mould: 100 pounds)

Fourth press: 2.6 PSI for 2 hours (20 cm mould: 130 pounds)

Fourth press: 2.6 PSI for 30 minutes (20 cm mould: 130 pounds)

If there are cheesecloth marks on the cheese the last press can be performed without cheesecloth at 3.5 PSI (20 cm mould: 175 pounds).

Adjusting pressing weights

Remember to adjust the pressing weights if using a different mould size. A mould with a diameter of 8 inches has an area of 50 square inches (1 psi = 50 pounds). A mould with a diameter of 4 inches has an area of 13 square inches (1 psi = 13 pounds).

If you need to calculate how much weight to use on your mould here is how:

Mould area in square inches: $(\text{mouldDiameterInInches}/2)^2 \times 3.1416$. Example (mould diameter 8 inches): $(8/2)^2 \times 3.1416 = 50.3$ square inches

Pressing weight needed: $\text{RecipePSI} * \text{MouldAreaInSquareInches}$. Example $0.6 \times 50.3 = 30.18$

Brining and waxing

Place in brine for 9.5 hours at 13 C (sprinkle cheese with salt on side facing up).

Flip cheese and leave it in the brine for 9.5 hours at 13 C (sprinkle cheese with salt on side facing up).

Leave the cheese to dry on a draining mat to dry at around 8 C 70-75 rel. hum (if possible). Move cheese to cave. Turn cheese one to two times daily while ageing at 13 C 80-85 rel. hum. for 14-28 days. The cheese can be waxed after a couple of days when surface is dry enough but because the cheese is relatively soft you have to inspect the wax for cracks every 4 days or so.