

Gouda Recipe

(Compiled from comments on CheeseForum.org, Artisan Cheesemaking at Home, and The Beginner's Guide to Cheesemaking)-

Ingredients:

- 2 Gallons Whole Milk
- ¼ tsp Flora Danica
- ¼ tsp Calcium Chloride
- ¼ tsp Rennet

Start date
10/18/20

1. Put milk in pot and start warming it up. (pH target 6.6) pH 6.79 45°
2. Add ¼ tsp Flora Danica to milk. Let it sit for 2 minutes. Then whisk it in
3. Add ¼ tsp Calcium Chloride diluted in ¼-cup non-chlorinated water to the milk. Stir for two minutes
4. Bring milk up to 88 degrees. pH 6.73
5. Hold milk at temp for 30 minutes pH 6.80
6. Add ¼ tsp Rennet diluted in ¼-cup non-chlorinated water. Stir for 1 minutes (pH target 6.56) 10:04
10:21
7. Let sit, maintaining temperature until Flocculation achieved. Target is 3X 17:23 51
8. Cut into ½ inch cubes and let rest for 5 minutes (pH target 6.5) pH 6.67
9. Stir curds for 10 minutes and let rest for another 10 minutes
10. Remove whey and replace with hot water (130 degrees) to bring temperature up to 95 degrees over 10 minutes while stirring. Let rest until curds rest at bottom.
11. Repeat step 10 to bring curds to temperature of 100 degrees.
12. Stir for another 20 minutes
13. Let curds settle down for 5 minutes pH 6.63