

Cheese #: 10 St Michael
Yield: Original Recipe : Triple Crème : Wallace Website

12/12/2020
1/9/2021

Ingredients

Milk 1 gal Regular Whole Milk - 10 oz
Cream 10 oz Heavy Whipping Cream
CaCl₂ 1/4 tsp CaCl₂ in 1/8 c Distilled Water : NE Cheesemaking
Culture 1/8 tsp Flora Danica
Additives 1/16 tsp P Candidum
Additives 1/64 tsp Geo Candidum
Rennet 1/4 tsp Liquid Animal Rennet in 1/4 c Distilled Water : NE Cheesemaking Single Strength (exp 07/21)
Mold 1 - Square Pont Levesque Mold

	Date	TOD	Timer	Temp	Comments
Start	12/12/2020	12:30			
Heat Milk				80F	
Heat Cream		1:00		100F	
Combine		1:20		86F	
Culture & Additives				86F	
Ripening		2:20	60 mins	86F	
Coagulant				86F	
Flocculation				86F	Target Time to Flock : 15 mins
Cut Curd		4:05		86F	Target Time to Cut : 90 mins
Stir Curds		4:15	10 mins	86F	
Rest Curds		4:20	5-10 mins	86F	
Prepare Curds				86F	
Drain Curds		4:50	30 mins	75F	
Mold		5:00	6 hrs	70F	
Flip		11:00	6 hrs	70F	
Flip			6 hrs	70F	
Flip			6 hrs	70F	
Salt			12 hrs	70F	
Dry			6 hrs	68F	
Affinage				57F	
	1/9/2021				

Comments