

WHITE DOG CARPENTRY

Ingredients

10 Litres of un-homogenised & pasteurised milk – use Melony Milk

Dose for 10 litres $1/8$ tsp. Ma 4001 + $1/8$ tsp. of M036 + $1/4$ drop of Geotrichum Candidum (E.C.mold covering instead of Murexone)

1/8th teaspoon of CaCl_2 in 1/4 cup of calcium-chlorinated water

250 mls 200 IMCU rennet in ½ cup of de-chlorinated water

2% curd weight of Cheese Salt + extra for external salting.

Start time	Settling time	Temp. / time	PH	Weight
12th July 2015	10.15	28°C	6.5	6.67g
Add culture	10.55	28°C		
Ripen		30°C		
Add CaCl ₂ (Coloured in 1/4 can of pure water)		30°C		
Add rennet 2.5 ml (200 IMCU)		30°C		
Coagulation time		30°C		
Cut curd @ Time 1 cm cubes		30°C		
Stir and cook curd		30°C		
Mix in Terna and stir		30°C		
Put in cheese into whey into a Colander		30°C		
Cut the curd mass into two		30°C		
Fill a net with 150 g weight		30°C		
Press		30°C		
Brine		30°C		

Texturing: This helps to drain the whey and increase the pH of the curd mass. Drain for 45 minutes into a colander lined with Cheese cloth. While still in the colander, maintain the 34°C temperature by covering the curd mass with a clean lid or tea towel. Allow

draining, return the drained urd mass to the pot, cut the mass into 2-3 slabs and stack on one another. Change the slabs every 10 minutes. Caldwell's description is vague, "are so I'm going to slice and stack much like a Cheban."

Temperature: Caerphilly has a small cooking temperature rise about 3.4°F (6-8 °F). Don't think it sneaks a bit past but the point is the slow rise and then keeping it there.

Pressing: try to keep as warm as possible. Summer is ok but winter, going to try to press inside a double vat setup to keep it warm.

10 minutes 5kg (10 lbs). Remove from the mould remove the chives cloth turn cheese and re dress. Work fast as the curd mass will be very fragile at this stage. **The Secret is --- don't expect a cheddar 'cos it's not.**

10 minutes 5kg (10 lbs). As above.

2.5 minutes 7kg (15lb). Repeat as above. Keep as warm as possible

Unmould and eat the outside of the cheese; redress and press again 15 kg (~35 lbs) for 2-24 hours – Goal of is 5.3 at this stage.

Campbilly does have a slightly open texture and the press should just make the kind case and there should still be clear when

drinking out. Don't over press this one as the cheese curdles are still producing lactic acid. This is best eaten at 6 weeks i. will have a nice tangy taste and after 8 weeks it mellowes out. The S.C.C.s for the protection keeping others a bay.