

Artisan Cheese Making at Home RECIPE CORRECTIONS & ADJUSTMENTS: in red.

Low-Fat Panir, pg. 37:

4. Let curds drain for 5 minutes, then open the cloth, etc. Tie closed and let drain for 5 minutes more,
5. While curds are still hot, open the cloth....

Whole Milk Ricotta, pg 39:

2. In a non-reactive heavy 6-quart stockpot
6. Let the curds drain for 10-15 minutes, or until

Whey Ricotta, pg. 41:

2. Assemble a water bath using a 10-quart stockpot....

Real Cream Cheese, pg 53:

2. Change entire step to read: Assemble a water bath using a non-reactive 4-quart pot set inside a larger pot. Using this method as described on page 17, heat the milk and cream in the smaller pot until it reaches 75 degrees F, stirring occasionally. This should take about 15 minutes. Turn off the heat.

Cream Fraiche Cottage Cheese, pg. 55:

3. and let sit at room temperature for 3 to 4 hours.

O'Banon, pg. 60:

Ingredients: 3 teaspoons kosher salt

7. sprinkle 1/2 teaspoon of salt over the top and bottom of each cheese.

Ricotta Salata, pg. 67:

3. set it on a drying rack in a ripening box, and refrigerate for 12 hours.
5. After 1 week, or when the desired firmness has been reached, brush any excess salt from the surface, cover, and age the cheese...

Feta, pg 68:

6. then let drain for 2 hours, or until...If you desire a more uniform shape, after 1/2 hour of draining in the colander...Line the mold with the sack of curds, press the cheese out into the corners....

Gouda, pg. 95:

5. Ladle off enough whey to expose the top of the curds, then add enough 140 degree F water

Parmesan, pg. 108:

3. Once 124 degrees F
5. Make 2 quarts of near-saturated brine

Romano, pg. 110:

4. 5-inch tomme mold

American Brick, pg.114:

6. Make 3 quarts of near-saturated brine

Caerphilly, pg. 115:

7. Make 3 quarts of medium-heavy brine

Colby, pg. 117:

8. Make 3 quarts of medium-heavy brine

Brew-curd Cheddar, pg. 120:

8. Line a 5-inch tomme mold

Farmhouse Chive Cheddar, pg. 122:

3. Still maintaining 86-104 degrees F, let the curds rest undisturbed for 30 minutes;

6. Make 3 quarts of near-saturated brine

Crème Fraiche Brie, pg. 134:

Ingredients: 2 gallons pasteurized whole cow's milk

1/8 teaspoon *Geotrichum candidum* 15

Camembert, pg. 139:

4. Ladle the curds into a 4-inch Camembert mold

Variation: Make Camembert as above, using 2 Saint-Marcellin molds instead of the single Camembert mold

Saint-Marcellin, pg. 150:

2. Delete ~~or until the curds give a clean break.~~

Cabra Al Vino,pg. 157:

5. gently toss with 2 teaspoons of the salt.

Washed-rind Teleme-style, pg. 162:

5. and rinse with cold non-chlorinated water to cool them.

Morbier, pg. 168:

3. replace with enough 110 degree water so the curds reach 104 degrees.

Blue Gouda, pg. 178:

Ingredients: 1/8 teaspoon *Penicillium roqueforti* mold powder

4. and press at 5 pounds for 30 minutes.

6. Make 3 quarts of saturated brine

Buttermilk Blue, pg. 180:

Ingredients: 1/4 teaspoon liquid rennet

2. in an up-and-down motion. Cover and maintain 90 degrees, allowing the milk to ripen for 30 minutes.

Add the calcium chloride

7. Let drain for 5 hours, then remove the mold. Dry salt the sides of the cheese. Put the cheese

Coastal Blue, pg. 184:

Ingredients: 2 tablespoons coarse kosher salt

5. Remove the cheeses from the molds and sprinkle 1 tablespoon of salt over the entire surface of each, coating them evenly. Gently pat the salt into the surface.

7. 85 percent humidity for 3-4 weeks. After 10 days, blue mold should start to appear. Rub off any undesirable mold with a piece of cheesecloth dipped in a vinegar-salt solution and wrung dry.

8. Delete: Ripen the cheeses for 6 to 8 weeks. ... wrap them tightly in foil and refrigerate for up to 4 to 6 months.

Roquefort, pg. 188:

2. an up-and-down-motion. Cover and maintain 90 degrees, allowing the milk to ripen for 30 minutes.

Add the lipase...

Stilton, pg. 190:

3. Cover the colander, maintaining 86 degrees F and let the curds drain for 1 1/2 hours. Then tie the...

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