

'I WANT TO MAKE A CHEESE LIKE THAT!' WORKSHEET FOR CREATING YOUR OWN CHEESES

PHASE ONE:

1. Choose a specific style or brand of cheese to replicate.

Cheese name: _____

Cheesemaker: _____

Region: _____

2. Purchase a sample of the cheese to taste, smell, and touch. Date purchased:

Place purchased: _____

3. Get descriptions, details and ingredients of the cheese from one or several of these sources:

Cheese label (type of milk, aging, cultures), the cheesemonger at the store, the cheesemaker at the Farmers Market or the company's web site.

Take a photo of the cheese. Save any label with contents information. Attach to the back of worksheet for reference.

Ingredients _____

4. Critique the *color, appearance, texture, aroma, and flavor* of the cheese sample:

What type of milk is used?

- Buffalo Cow
 Goat Sheep
 Mixed: _____
 Pasteurized Raw
 Whole Low-Fat
 Non-Fat Half & Half
 Cream Blend:

Age of cheese

- fresh cheese
 aged cheese?

How long? _____

Where: _____

Shape of the cheese

- Flat Pyramid
 Round Square
 Log Wedge
 Cut from wheel

Size: _____

How does the surface of the cheese feel?

- Hard Brittle
 Dry Grainy
 Springy Soft
 Moist Mushy

What does the surface look like?

- Smooth Textured
 Rind No Rind
 Coated Wrapped

If rind, what does it look like?

- Natural Bloomy
 Washed Craggy
 Moldy Wrinkled
 Rubbed with _____

What are rind characteristics?

- Thin Thick
 Soft Hard
 Smooth Textured

What color is the paste?

Paste texture:

- Moist Runny
 Dry Firm
 Hard Soft
 Eyes Semi-hard
 Semi-soft Stringy
 Smooth Cracks
 Calcium Lactate crystals
 Blue-veined Layered
 Center filled with: _____

Are there flavor-added ingredients?

What are they? _____

What does the cheese smell like?

- Milky Floral
 Fruity Nutty
 Toasted Caramel
 Spicy Vegetal
 Grassy Barnyard
 Other _____

Describe the Flavor:

- Acidic Barnyardy
 Beefy Bitter
 Bland Burnt
 Buttery Butterscotch
 Caramelized Chalky
 Citrusy Complex
 Creamy Floral
 Fresh Fruity
 Funky Goaty
 Grassy Metallic
 Moldy Mushroomy
 Musty Nutty
 Oily Rancid
 Robust Salty
 Sharp Smoky
 Sour Spicy
 Sweet Tangy
 Toasty Woodsy
 Yeasty Other

Describe the Mouth Feel:

- Chalky Chewy
 Crumbly Flaky
 Grainy Rough
 Rubbery Runny
 Smooth Spongy
 Stringy Other

Tabulate the information you've gathered about the cheese here.

The style of cheese is

using cultures, rennet or coagulant

Other

With this information, now move to Phase Two to determine what you want *your* version of this cheese to be and which cheese making recipe(s) are needed to make it.

PHASE TWO: GATHER THE FOLLOWING INFORMATION AND REVIEW BEFORE YOU BEGIN.

1. What do I like about the sample cheese? What do I want *my* version to be?

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**2. What am I trying to achieve? What is the style of cheese? What other cheese is it similar to?
Choose the cheese making recipe (s) best suited your cheese.**

Formulas to use or adapt from this book:

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**3. Have an understanding of starter and culture properties (what they produce)
and choose them for the results you want.**

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Now, go forth and make cheese! Use the Cheese Making Form to record your cheese making set up and process as well as results. Keep a binder of all your testing for future reference.