

Gouda

Day 1:

Heat 10L milk to 32°C in a waterbath. (turn off heat before it hits 32, eg at 29°C.

Add 1/8teaspoon culture (Flora Danica) – will have make the small round holes that gouda is known for.

Get milk spinning and add 10ml calf rennet diluted in 10ml boiled, cooled water or 5ml vegetable coagulant (modulase) in 5ml boiled cooled water. As soon as added stop the milk spinning (otherwise you will get whey set in a spiral)

Leave to set in a warm waterbath for 45min – 1hr

Cut the curd into approx 1cm cubes. Allow to settle for 5 min then stir gently for up to 30 mins, move the whisk thru, this will cut any big pieces of curd left.

Allow the curd to settle then removed 15-20% whey and replace with the same volume of warm water which has been boiled and cool to about 55-60°C. The temperature of the curds and whey should gradually rise to 38°C. Cover

Drain the curd so that it just covers the curd (regaining the removed whey as you may need it later). Put the gouda mould into a larger container, then place the curds into the mould. Press lightly under the surrounding whey which must cover the curds for 15mins. (This is where you may need the whey that you retained earlier).

Gradually press the curd, slowly increasing the pressure. Turn the cheese in the mould (a couple of times eg. Upside down) and ensure cloths are smooth. Press with medium pressure overnight. (Net curtain to line cheese mould makes life easier.

Day 2:

Remove the cheese from the mould, trim the edges with a knife, and soak in 20% brine solution for up to 2 hours. (for 1kg cheeses – 200gm salt to 1L water is 20%)

Put into rack to drain – this can take a couple of days in winter

Store in cool moist atmosphere that is clean and rodent free, optimum is 5-10°C or 80-90% humidity. Turn every day initially then every two days. Store for at least 5 – 6 weeks.

These cheeses can be waxed or larded before placing on the clean wooden shelves, or brine washed – every few days ie rubbing the cheese both sides with a little piece of cotton cloth dipped in salt and water.

Hints: Rub cheese store with brine to impregnate with white mould.

Can scrub cheese with scrubbing brush

Once cut keep in fridge wrapped in cling wrap

Can paint at 2 days with plastic coat if wanted

If you want to add cumin seed 2Tb at the time of stirring the curd is all you need