

**PROCEDURE FOR MAKING CAMEMBERT 2010**

<i><b>INGREDIENTS</b></i>	<i><b>EQUIPMENT</b></i>
<ul style="list-style-type: none"> <li>. 3L pasteurized unhomogenised milk</li> <li>. Pinch <i>Penicillium candidum</i></li> <li>. Rennet (0.2mmL/litre)</li> <li>. 10ml boiled, cooled water</li> <li>. chlorine sterilizing solution</li> <li>. 20% brine solution (1kg salt in 4L cold boiled water)</li> </ul> <p><b>Starter</b></p> <ul style="list-style-type: none"> <li>. 1L UHT skim milk</li> <li>. Starter E <i>Streptococcus thermophilus</i> STB01</li> <li>. Starter A <i>Lactococcus lactis</i> subspecies</li> </ul>	<ul style="list-style-type: none"> <li>. Hair net</li> <li>. Apron</li> <li>. Plastic container to hold 3L of milk</li> <li>. Thermometer (in alcohol)</li> <li>. Dessert spoon (for stirring)</li> <li>. Large metal slotted spoons (for removing curds)</li> <li>. Décor microwave container</li> <li>. Large spatula</li> <li>. Count-down timer</li> <li>. 2 hoops</li> <li>. Large hand sanitiser</li> <li>. 1mL medicine syringe</li> <li>. 20mL medicine container</li> <li>. 10mL measuring cylinder</li> <li>. Tea towel</li> </ul>

On the morning of cheese making

0. **Make up the sanitiser** (6ml bleach per 1 litre of cool to cold water). You will need enough sanitiser to submerge all equipment. Around 60 litres should be sufficient depending on the size of the class. (**Note:** contact time for sanitiser is a minimum of two minutes).

- . **Place all equipment** in the sanitiser excluding that being used for rennet. Always rinse used utensils before returning to sanitiser.
0. **Place syringe and small measuring container** in a saucepan or jug with water and bring to the boil briefly.
  0. **Put all the fresh milk** containers in a sink and fill with hot water. Check the milk temperature by piercing a hole in the top of one or more with a sterilized thermometer.

- . **Bring the milk** to 38°C.
- 0. **Pour milk into** your plastic container and place in a water bath at 38°C.
- 0. **Add liquid starter** at the rate of 20ml/litre total, using medicine containers.
- 0. **Add a sprinkle** of *Penicillium candidum*. Mix well (30 - 60 seconds).
- 0. **Cover and allow** to ripen for 20 minutes maintaining the temperature at 38°C.
- 0. Near the end of the ripening period, take **rennet out of fridge** and measure 0.6mL into about 5ml cool boiled water using the sterilised syringe and measuring cylinder. Once the rennet has been added to the water, use immediately.
- 0. **Start stirring** the milk before adding the rennet and continue to stir for 1 - 2 minutes only.
- 0. **Total time: 45 minutes**
- 0. **When the curd** is set, cut it into approximately 2cm cubes then allow to rest for 10 minutes.
- 0. **After resting**, very gently rock the curd for 5 minutes then rest for 10 minutes.
- 0. **Using a spoon, stir very gently** for 5 minutes and rest for 5 minutes. Repeat this once.
- 0. **Pour off** as much whey as possible and gently ladle curd into hoops using a slotted spoon.
- 0. **Leave hoop** to drain on a rack for 20 minutes then invert using a sterilised chux cloth. **Turn again** in 30 minutes then 1hr, 2hrs, 4hrs. These times are not critical. Just turn as often and as long as you can manage.
- 0. **Ideally keep** the cheese at 28 - 30°C for 2 - 4 hours after hooping then 22 - 24°C overnight in a humid environment.

0. **The next morning**, take cheese out of hoop and place in brine. If your salt concentration is correct, the cheese will float. Turn cheese after 20 minutes and remove from brine after a total time of 40 minutes.
  
0. **Put the cheese** in your maturing container with the cover off to allow the surface of the cheese to dry. Put the cover on after about 2 - 4 hours. The ideal maturing temperature for the first 10 - 12 days (i.e. until the cheese is wrapped) is 12 - 13°C. After the cheese is wrapped a temperature of 4 - 8°C is fine with 8°C being preferable.
  
0. **The cheese is wrapped** about 10 - 14 days after being made depending on the white mould growth. A good covering of mould is required before wrapping and the time taken for it to develop will depend on your maturing temperature. Higher temperature equals quicker growth.
  
0. **After wrapping**, the cheese should take another 4 - 6 weeks to reach its optimum ripeness. This will depend on the moisture content. Higher moisture means quicker ripening.

## Notes:

### Starter

- . **The day before** cheese making, make liquid starter by adding freeze dried starters to a 1 litre UHT milk container (pour off 100-200ml first).
- 0. Add    teaspoon to each. Shake well for a few minutes.
- 0. Then incubate at approx. 38°C for thermophilic culture i.e. STAM or STB01 and approx. 28°C for the mesophile e.g. MM100 or similar. This can be done in a water bath.
- . The next morning the starter should have thickened and taste acidic like natural yoghurt.
- . Also boil 100 - 200ml of water and allow to cool overnight. This is for the rennet.

### Rennet:

- 0. Rennet quantity is 0.2ml/litre of milk.

### Brine

- . **Make up a brine solution** using about 250g of salt per litre of boiling water.
- 0. Allow to cool and add 5ml vinegar per litre to acidify the brine. This should be made up the previous night to allow for cooling.
- . Store in the fridge (Ideal brine temperature is 7 - 8°C).
- 0. Take it out of the fridge a couple of hours before using. (The volume you need will depend on how many cheeses you have made). The cheese just needs to float.
  
- 0. **Milk should be heated in containers in hot water. Direct heating of the milk can denature the proteins. If direct heating is used, continuous stirring is essential.**
- . **The milk should preferably have at least seven days shelf life.**

<http://www.demijohn.co.uk/content/recipes/images/3.jpg>