



I hope you enjoy making these gourmet cheeses as much as I do.

Camembert, Brie & Blue Cheese Making Guide

written by
Steve Shapson*

WWW.THECHEESEMAKER.COM
W62 N590 Washington Ave.
Cedarburg, Wisconsin
53012 USA
414-745-5483

*Gourmet Cheesehead

Table of Contents

Introduction	3
History of Camembert and Brie Cheese	6
Glossary of Cheesemaking Terms	8
Sanitation	13
Frequently Asked Questions	14
Making Camembert and Brie Cheese THE PROCESS	20
Making English-Style Blue Stilton Cheese THE PROCESS	35
Molds, Cultures and Rennet	40

Introduction

Like many Americans, I grew up eating common popular store bought cheeses like Cheddar, Colby, Swiss and of course American cheese (that processed kind).

As a young adult, I was introduced to some pretty fancy cheeses at parties, or so I thought. I had always thought of Camembert or Brie as a fancy French cheese with that strange aroma and soft texture. After all, I had only eaten hard cheese growing up. But after tasting my first Camembert cheese, I was hooked though a bit intimidated.



The thought never entered my mind about trying to make it. It could only be made in France, I thought. It could only be made by experts who had been producing it for years. There was no way that I could make it. Boy, did I soon learn different. It was about five years ago, a customer came into my Beer and Wine Making Shop wanting a floating thermometer. I asked him what he needed it for. He replied, "I'm making Camembert cheese." This sparked my curiosity and he quickly agreed to bring his milk warmer, Camembert molds and some milk to my shop the next week. We would make it right in the shop. I was stunned and couldn't wait till that day.

The next week, my new friend appeared and he showed me the process. It seemed simple enough. We had a cheese making book to guide us through the process. The first batch was ready to eat in about a month and it tasted great.

The Home Cheesemaker

A bit on the ripe side perhaps, but excellent for a first try. I made more batches. Some turned out ok, some did not. I was a bit confused. Following the exact recipe in a popular cheese making book, it soon became apparent that there must be other details that were left out or not known.

I started searching for more exact information. There was nothing in the books or anywhere on the World Wide Web that provided specific information about the process.

I consulted with people at a local cheese making company. I learned many things not written about in cheese making books. So, after a lot of trial and error, I was able to get consistent results with each batch made. I now understood what information was missing in all those cheese making books. And, I also made delicious blue cheese, better than anything I've bought at the grocery store.

My friends loved my cheese and asked about how to make it. I gave a few FREE workshops, but soon realized that other lovers of these cheeses really wanted to make it, but were intimidated by having to go out and buy the books and obtain the necessary supplies. Soon, I began to teach workshops at a local college and at culinary clubs on making these cheeses. These workshops included the information you now have in front of you.

I hope you enjoy making these cheeses as much as I do. Please feel free to contact me anytime for any help.

Happy cheese making,
Steve Shapson
www.thecheesemaker.com

The Home Cheesemaker

Nothing like fresh milk
from the farm
to make some
wholesome cheese.

