

# Cheddar Cheese and (cheese curds)

Inoculation temperature: 88f throughout the entire ripening period.

Culture: Kazu (*also great for Gouda*), or MA4001-2 or MA11.

Annatto: ¼ tsp. Start pH for raw milk 6.75-6.85

## Procedure:

Add culture. Ripen one hour or until the pH drops by 0.1 from start pH.

Add Annatto if you want a little color.

Add rennet. Stir gently for 2-4 strokes.

Check for clean break, cut into 3/8 inch cubes.

Rest (heal curds) for five minutes.

Raise heat slowly in 45-60 minutes to 102f. while continually stirring.

Hold curds at 102f for 30 minutes or until pH is 6.1-6.3.

Draw off whey. Slab to one side of vat.

Pile (cheddar) the slabs four times in one hour at 15 minute breaks.

pH should be 5.4-5.5.

Mill curds to size appropriate for your cheese mould or press.

Salt curds at 2.5% of the total yield. At this point you can eat the curds or allow them to rest at 65-75f for a day to further ripen for more flavor.

Hoop and press for 30 minutes at 25-40 psi or weight.

Rotate, re-hoop and press for another 30 minutes.

Dress and press for 16 hours at 40 psi. or use 30-40lbs of weight.

Air dry, coat with cheese coating, wax or vacuum packed and age at 45f. for three months for mild flavor.