



CHEESE AND YOGURT

EST MAKING 1981



Rennet

Liquid Rennet: Use at a rate of 1 - 2ml per 5 litres for animal rennet and 0.8 - 1.65ml per 5 litres for vegetarian rennet. Please note these rates are a guideline and various factors such as cheese type, milk, temperature and pH can affect the dosage rate. For optimum results store at 4°C.

Thistle Rennet: Usage: 5-10ml per 10L for Lactic style cheese, 10ml for soft cheeses and 25-30ml for hard cheeses.

Powered Rennet: Use at a rate of 1.25g (1/4 tsp) per litre. As per the liquid rennet external factors may apply to dose. Store at 4°C.

Rennet Tablets: Use 1 tablet per 50L milk. Each tablet is scored into 4 segments making it easy to cut or break if required.

Soft cheese recipe*: Make up the starter culture solution according to the instructions given on the corresponding leaflet. This starter culture can be frozen in ice-cube trays for use as required, using 2-3 cubes to inoculate 4.5 Litres (1 gallon of milk).

Heat 4.5 litres to approximately 90°C (194°F) and then cool rapidly to 20-22°C (68-72°F). Add two tablespoons (30ml) of starter culture solution* (or 2-3 cubes) of previously prepared solution and add 4 drops of pre-diluted rennet* or a level teaspoonful of Cheese & Yogurt Making rennet powder (as this cheese is made over a long period of time than most cheeses a smaller amount of rennet is required). Cover the container and stand in a warm area at 20-22°C (68-72°F) for 24 hours, when a good curd should have formed. Pour off the bulk of the whey, pour into a cheesecloth and tie up the corners allowing the remaining whey to drain through. Leave for a further 24 hours. Remove from the cheese cloth and roll out. Sprinkle with salt if required and any other flavourings (chives, pineapple, nuts, etc.) and knead well until fully incorporated. Pack into suitable containers and refrigerate. Your soft cheese is now ready to eat, although it will become more strongly flavoured if allowed to mature for a few days.

*You'll need a starter culture and rennet if following this recipe.

www.cheeseand yogurtmaking.co.uk

Units B & C Smarden Business Estate Monks Hill Smarden Ashford Kent TN27 8QL
Tel: + 44 (0) 1233 770780

