

Edam Cheese

Traditionally a Dutch cheese, made with partially skimmed milk & eaten when young. Edam has a subtle texture and a delicate, smooth taste. The following recipe was sent in by a customer, it is a variation on the Dutch theme.

Ingredients

- 2 gallons whole milk (cow)
- 1 tsp calcium chloride in 1/4cup water
- 4 drops annatto coloring in 1/4cup water (optional)
- 2 ounces mesophilic starter culture
- 1 tsp liquid rennet in 1/4cup water
- 4 cups salt in 1 gallon of water (brine solution)

Pour milk into double boiler and slowly raise milk temperature to 86°F. Add starter culture and stir thoroughly for five minutes. Remove from heat and cover. Let stand for 30 minutes.

Add calcium chloride and color if desired. Stir thoroughly for five minutes. Allow to set for 10 minutes.

Place double boiler back onto heat source and raise temperature to 86°F. Add rennet and stir thoroughly for five minutes. Cover, and allow to set at 86°F for 30 minutes or until a clean break is achieved.

Cut curds into 1/2 squares and gently stir for 15 minutes. Allow curds to rest for 10 minutes.

Slowly raise temperature to 96°F. Remove whey down to top of curds (keep track of amount) and save for later use. Keep temperature of whey at 96°F.

Heat equal amount of water to 96°F. Slowly add water and stir until curd is firm. (approximately 20 minutes)
Allow curds to settle for 10 minutes.

Pour curds into stainless colander, cover with a heavy dinner plate, and allow to drain away remaining whey for approximately 5 minutes.

Place curds in a cheesecloth lined cheese mold and press at 30 lbs. pressure. Every 45 minutes, dip cheesecloth-lined curds in hot whey, flip, and return to mold. After 3 hours of alternate pressing and flipping, press at 30 lbs. pressure for an additional 12 hours.

Remove cheese from mold and remove cheesecloth. Soak in brine solution for 2-3 days at 60°F, flipping cheese every 12 hours.

Remove cheese from brine, place on cheese mat, and allow cheese to mature uncovered at 60°F for 3-4 weeks, flipping daily.

Wax cheese and age in refrigerator for 3-8 weeks at 45-50°F, flipping twice per week for the first few weeks.