

## CHEDDAR CHEESE- Stirred Curd

There are two ways of making cheddar the "Traditional Way" using the cheddaring process by which the curd is cut into strips to drain the whey and then reduced and turned, which take approximately 3 hours by itself or the "Stirred Curd Method" which will be explained here. The Stirred Curd process will take 4 hours from milk to pressing.

### STIRRED CURD CHEDDAR

#### RIPENING (45 minutes)

Warm 2 gallons of milk to 90°F and add starter culture (can be yogurt and buttermilk) stir thoroughly and cover and leave at 90°F for 45 mins.

**COLOURING AND RENNETING** (90 minutes) - You may add cheese coloring at this point if you wish - stir well.

Stir in 1 teaspoon or 1 Junket tablet of rennet in cool water and make sure it is well mixed.

Let the milk set at 90°F for 90 minutes until a clean break is achieved. 2:15

#### CUTTING THE CURD (15 minutes)

Cut the curd into quarter inch cubes lifting the big ones from the bottom and cutting them and leave to rest for 15 minutes.

Stir the curds very gently... remember the French say "New curds should be handled like a new bride"... you do not want to break the curds through over stirring neither do you want the curds to matt together through under stirring. 2:30

#### COOKING THE CURDS (60 minutes)

Over the next 30 minutes raise the temperature of the curds to 100°F. Do not raise it more than 2 degrees every five minutes and keep the curds gently stirred to keep uniform temperature.

Hold the temperature at 100°F for an additional 30 mins stirring occasionally to prevent matting. 3:30

#### DRAINING (10 minutes)

Drain the whey from the curds keeping it if you want to make ricotta. Do this by letting the curds settle to the bottom and then pour off most of the whey. Pour the curds into a large colander or remove as much whey as possible from your curd bucket. Do not allow the curds to matt just stir them gently with your hand. 3:40

#### SALTING (10 minutes)

Add two teaspoons of sea salt and mix into the curds. Do no squeeze the curds just turn them over.

### **STIRRING** (10 minutes)

Still at 100°F gently stir the curds with your hand every five minutes to avoid them matting keep the curds at 100°F by a water jacket. 4:00

### **PRESSING.** (1 day 6 hours)

Line a two pound cheese mold with a cheesecloth and add the curds.  
Cover and place the follower on top and press the cheese at 15 lbs for 10 minutes.

Invert the cheese mould and press at 30 lbs for 10 minutes.

Invert and press for 40lbs for 2 hours.

Invert and press at 50lbs for 24 hours.

### **AIR DRYING.**

Remove the cheese from the press and gently peel off the cheesecloth. Place the cheese on a cheese mat and turn the cheese several times a day for several days until the surface of the cheese is dry to the touch.

This can take from two to five days depending on the humidity of your kitchen. Once the cheese is dry it can be waxed.

### **AGEING.**

45°/55°F 85% RH.

The cheese should be stored at 45°/55°F for two to six months it is wise practice to continue to invert the cheese every so often to maintain a balance. Rik vonTrense