

## Cotswold Cheese – Deejays Double Gloucester with chives and Onion

Cotswold is a type of Double Gloucester to which chopped chives and onions have been added, a hard English cheese similar to cheddar, but milder and less sharp.



### Ingredients:

- 4.5 gallons raw milk
- 1/4 teaspoon MA11 culture
- 6 drops ammatto coloring
- 1/2 teaspoon double strength vegetable rennet
- 1 tablespoon dried chives
- 1 tablespoon dried onions
- 3 tablespoons cheese salt

### Procedure:

- Heat milk to 90°F
  - Add culture and ripen for 45 minutes.
  - Add ammatto coloring to 1/4 cup pure water and mix well.
  - Add ammatto to milk and mix well.
  - Add rennet mixed in 1/4 cup of pure water.
  - Cover and set for about 45 minutes or until a clean break is achieved.
  - Cut curds into 1/4 inch pieces, rest for 5 minutes then stir with whisk for about 20 minutes breaking up any larger curds.
  - Scald curds by raising the temperature to 104°F in about 35 minutes stirring to prevent matting.
  - Maintain temperature for 30 minutes stirring to prevent matting.
  - Rest curds for 5 minutes.
  - Drain curds in cheesecloth lined colander add salt, onion and chives and mix well.
  - Place curds in molds and press mold for 15 minutes using 10 pounds of weight.
  - Flip cheese then press with 20 pounds of weight for 15 minutes.
  - Flip cheese then press with 40 pounds of weight for 24 hours.
  - Remove from mold and air dry for at room temperature flipping twice until dry to the touch.
- This can be 2 to 5 days.
- You could wax once dry or I prefer to allow cheeses to develop a natural rind by aging and then brushing with a salt brine consisting of about 1-1/2 cups of salt to 1 quart of water to remove unwanted mold every few days
- Age for 1 to 3 months at 55°F and 80 to 85% humidity turning weekly.