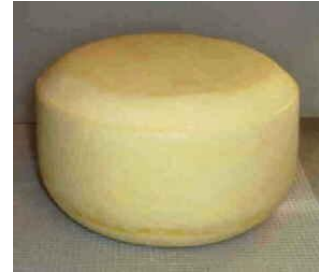


Manchego - DeeJays - adapted from cheese descriptions



Ingredients:

- 1 gallon whole Milk.
- 1/4 teaspoon Mesophilic Type B Culture
- 1/4 teaspoon CHOOZIT™ TM 81)
- 1/4 teaspoon Lipase Powder
- Rennet per manufactures instructions
- Salt for brine
- Olive Oil
- 1/2 teaspoon Calcium Chloride (if using pasteurized milk)

Procedure:

- Heat milk to 86°F.
- Add calcium chloride if needed and stir well.
- Add Mesophilic and Thermophilic culture and mix well and leave for 45 minutes.
- Mix the lipase powder in 1/4 cup water and let stand for 20 minutes.
- Add lipase mixture to the milk and stir gently for 1 minute.
- Mix Rennet per manufactures instruction in 1/4 cup of pure water and add to the milk and mix completely.
- Once a clean break is achieved cut curds to about 1/2 inch cubes and rest for 5 minutes.
- Whisk the curds into rice-size pieces.
- Heat the curds to 104°F at a rate of 2°F every five minutes. This will take about 45 minutes.
- Stir occasionally to keep curds from matting together.
- Rest curds for 5 minutes.
- Pour off excess whey.
- Drain curds in cheese cloth line colander.
- Place curds into a mold, and press with 15 pounds pressure for 15 minutes.
- Flip the cheese and press again with 15 pounds pressure for 15 minutes
- Flip the cheese and press again with 15 pounds pressure for 15 minutes
- Flip the cheese and press again with 30 pounds pressure for 6 hours.
- Unwrap cheese and soak medium brine for 6 hours at 50-55°F turning every hour.
- Remove cheese from mold and air dry at 50-55° F with a relative humidity of 80-85%.
- Turn cheese every day for about a week.
- Cheese should age for 1 month or longer.
- Rub with olive oil to keep rind from drying out.