

Muenster cheese – adapted from multiple recipes

Ingredients:

4 gallon whole Cow Milk
1/4 teaspoon Probat 222 or Mesophile Aromatic Type B
Optional: Calcium Chloride if pasteurized milk.
Rennet, amount as per package directions
1/4 teaspoon of Brevibacterium Linens.
Salt for brine.



Procedure:

Warm to 90° F stirring gently. Turn off heat.
Mix using up and down strokes. Let sit for 5 minutes.

Mix the rennet in 1/4 cup pure water and stir into milk for 1 minute. Cover and set aside at same temperature for 45 minutes or until get good curd break.

Leave for 40 minutes covered maintaining 90°F or until a clean break is achieved.

Cut the curds into 1/2 inch pieces, cover, settle curds and maintain temperature for 30 minutes.

*Strain curds in cheesecloth lined colander for 10 minutes then carefully ladle curds into molds.
The curds are very soft and delicate at this stage! **

Cover - avoid drafts and drain for 24 hours, gently flipping cheeses several times.

If curds are still too soft to handle after 24 hours wait another 5 or 6 hours

Remove from molds and sprinkle each side with 1/4 teaspoon of salt then place on mat in a ripening container at 55°F and 85% humidity.

Turn cheeses daily, remove whey for about 3 days or until no more whey is released.

Wash cheeses every other day with cloth dipped in brine mix of 1 cup water and 2 teaspoons of salt and a pinch of b. linens and geo 13.

After about 10 days an orange smear will appear. Continue to wash cheeses every other day for at least 2 weeks for small cheeses and 3 weeks for large cheeses.

Ripen for up to 3 months.

* After draining curds for 5 minutes try adding cooled boiled cumin seeds over the curds mixing in gently.