

Toma Valmonte - Dee Jays - This cheese is produced with semi-skimmed milk.

Ingredients:

- 4 gallons 1% milk
- 3 gallons raw milk
- 1/2 teaspoon mesophilic Type B culture
- 1/4 teaspoon TA81
- calves Rennet



Procedure:

- Heat milk to 86° to 97°F.
- Add cultures (not allowed by Italian law). acidity of the latte ones not inferior to 3,7 SH/50
- Add rennet - Rest for 30 to 40 minutes.
- Cut the curds into 1/2 inch pieces - rest 5 minutes. Stir frequently
- Stir while cutting the curds to the size of corn while heating the curds to 111 to 118°F.
- The curds should begin to become elastic and clear.
- Rest the curds to the bottom.
- Place curds in a cheese cloth lined mold and press with 5 pounds of weight for the first hour, turning every 15 minutes.
- Flip cheese then press with 15 pounds overnight.
- Age at 40 to 50°F 85% humidity for 60 days.