



Grape and Granary

White Goat Cheddar

Makes about 1 pound



Ingredients

- 1 Gallon pasteurized whole goats milk
- Mesophilic Starter Culture
- Liquid Rennet or 1/4 rennet tablet (dissolve in cool water)
- 1 Tbsp cheese salt

Utensils

- 2 Gal or Larger Stock Pot
- Thermometer
- Slotted Spoon
- Colander
- Cheese Cloth
- Cheese Press
- Drying Mat
- Knife for cutting the curd

1) Heat milk slowly in a double boiler until you reach 90 deg F. Remove milk from heat and stir-in the mesophilic starter.



2) Cover and allow the milk to ripen for 30 minutes.

3) Blend- in the rennet. Stir well with a whisk. Cover and allow the rennet to set for 30-45 minutes or until the curd makes a clean break when cut with a knife.

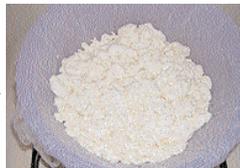


4) Once the curd makes a clean break when cut with a knife, cut the curds into 1/2" cubes and allow them to rest for 30 minutes. The curds will sink and the whey will rise.

5) Slowly raise the temperature of the whey and curds from 90 deg F. to 100 deg F. Do this slowly over the course of 30 minutes. Carefully turn the curds over with a slotted spoon.

6) Maintain the temperature at 100 deg. F for 30 more minutes and continue to turn over the curds. At the end of the 30 minutes, drain out as much of the whey as possible and allow the remaining curds to settle.

7) Line a sanitized colander with cheesecloth and ladle the curds from the stockpot into the colander. Allow them to drain until the whey stops dripping.



8) Transfer the curds back into the stockpot. Using your fingers, break up the curds to prevent them from sticking together. Sprinkle in the cheese salt and blend it into the curds.



9) Transfer the curds to a cheese press lined with cheesecloth. Press the cheese at 40 pounds of pressure for 12 hours. After 12 hours of pressing, remove the cheese from the press and unwrap it. The surface of the cheese should be smooth with no cracks or splits.

10) Rub all surfaces of the cheese with a bit of salt and place the cheese on a drying rack. Allow it to air-dry for three days. Turn the cheese over once a day. Allow the cheese to air-dry until a rind is formed.



Tips
Wrap this cheese in plastic wrap and allow it to age in the refrigerator for a month before cutting it. Allowing it to age for an additional month will produce stronger tasting cheese.

This recipe can be doubled to make two pounds of cheese at a time.

Cracks and splits can happen if the milk is low in fat, if the weather is hot or if the curd has been overly stirred or pressed.

If the cheese develops a mold, make a cut about 1/2" below the mold and slice it away. The rest of the cheese will be mold free.

