Artisan cheese making class

Extension Food Technology

January 17-19th, 2008

Amy Brown and Lisa Lopez
Sniff sensory samples

Bob and Rey cutting curds

Jorge Beall and Jon measure pH of curds

Chase mixing curds

Cutting cheese curds

Lisa, Amy and Cecilia cut cheese

Feta cheese curds mixed with salt

Farmhouse cheese curds mixed with salt before placing in press.

Feta cheese curds transferred to molds.

Setting up the cheese press

Cheddar turned and pressed again.

Pulling mozerella in hot water

Stretching and forming mozarella

Forming mozzarella ball