Artisan Cheese Making Class

An Overview of Cheese Production

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Artisan Cheeses Produced

- Mozzarella

Farmhouse Cheddar

Feta

Asadero

Steps in Cheese Making-Warming the Milk

Warming the milk

Checking Temperature before addition of Starter Culture

Checking temperature and pH after adding starter culture

Adding Rennet and Calcium Chloride

Testing the Curd

Cutting the curd

Heating the curds

Asadero:
First Cooking stage and discarding the excess whey.

Asadero ready for the second cooking stage.

Asadero:
Second cooking stage and curd kneading.

Asadero:
Forming cooked curd into balls and flattening as tortillas.

Farmhouse cheddar:
Draining the whey and catching the curds with cheese cloth.

Redressing curds and draining remaining whey

Feta and Mozzarella: Holding the curds for ripening.

Mozzarella:
Cutting curds in half for and ripening

Farmhouse cheddar: initial pressing of curds at 10lbs.

Redressing the Farmhouse cheddar for pressing at 50lbs.

Pressing at 50 lbs and final farmhouse cheddar product.

Feta-Cutting the curds to place in plastic molds

Feta-Final Product

Mozzarella- Kneading the curds/Final Product

Pizza w/artisan cheeses- yummy!