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!