

# 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!

