

Making Full Bloom Elf (Soft, White Mold Ripened, Triple Cream Cheese)

Milk:

- * 1 gallon of Lowfat (1%) milk that is **NOT ULTRA-PASTEURIZED**
- * 2 pints of Heavy whipping cream, ultra-pasteurized is OK

Culture

- * 1/8 tsp LH100 (LH)
- * 1/8 tsp Flora Danica (FD)
- * 1/8 tsp Penicillium candidum (PC)
- * 1/16 tsp Geotrichum candidum (GC)

Additional Ingredients:

- * 1/4 tsp. liquid rennet
- * 1/2 cup unchlorinated water
- * 1/2 tsp 30% Calcium chloride
- * 4 tsp Non-iodized salt (Kosher)

Equipment:

- * A 6 to 8 quart stainless steel pot.
- * A canning pot into which you can place the stainless steel pot
- * A stainless steel or strong plastic slotted spoon.
- * Measuring spoons (boilable)
- * A thermometer which will clearly read between 80 - 120 degrees F.
- * Cake-icing-spreader or a bread-knife
- * 4 camembert molds
- * Draining mats
- * Drain board(s) on which the molds will sit
- * Catch basin for the draining board
- * Tupperware containers for aging
- * Anti-bacterial cleaner

Preparation:

Thoroughly clean your working surfaces and do not prepare any other food while you are making cheese.

Use your antibacterial cleaner to wipe down all surfaces.

Procedure:

Boil all utensils, molds (not cultures!), & tools in the stainless steel pot, 10 min. at rolling boil (sea level)

After pouring off water and removing utensils, pour milk and cream into stainless steel pot

Place stainless steel pot into canning pot. Add water to the canning pot so that the level is just above the level of milk in the stainless steel pot.

Place canning pot over stove & heat until water is at 90-94 °F.

When the milk has reached a temperature of 84-88 °F, add the LH and FD, gently mix 2 minutes

Wait 30 minutes and then add the PC and GC, gently mix 2 minutes

Let this mixture sit for 20 minutes after mixing in the last culture.

Wait 10 minutes.

Mix the calcium chloride into 1/4 cup of the unchlorinated water. Distribute this gently by using the slotted spoon, and then mix gently for 1 minute.

Wait 10 minutes.

Mix the rennet in 1/4 cup of the unchlorinated water. Distribute this gently by using the slotted spoon, and then mix gently for 1 minute.

Let this sit for 40 minutes after mixing, or you can time this step by measuring the flocking point and then waiting for 6 times the flocking time.

Check that the curd has formed, and then using the icing-spreader or bread-knife, cut the curd into a checkerboard pattern with 1/2 to 1 inch spacing. Then, cut the curd at a 45° angle along the same lines.

Let the curds and whey separate for 20 minutes.

Place the draining board(s) into the catch basin, place the draining mats onto the draining board(s), and place the camembert molds onto the drain mats.

Gently stir the curds to insure they haven't matted together and the scoop the curds with a slotted spoon into the 4 molds. Leave as much whey as possible in the stainless steel pot, but scoop as much curd as you can fit into the molds.

Leave the curds draining in the molds for approximately 2 hours. Drain the catch basin as needed.

Flip each of the camembert molds and allow the curd to settle upside down from the previous step.

Leave the curds draining in the molds for approximately 2 hours.

Flip each of the camembert molds

Drain approximately 2 hours.

Flip each of the camembert molds

Drain approximately 2 hours.

Remove the unripened cheese from the molds and sprinkle the salt over the surface. It is a sparse coat of cheese, using approximately 1 tsp on each wheel.

Affinage (ripening, aging):

Place the unripened cheese wheels into the Tupperware containers. Place the containers into the back of the refrigerator.

Age these cheeses in the refrigerator for 3 weeks. Remove every other day and flip the cheese in its container. Drain any moisture from the container.

The cheese is ripened when a layer of white mold has formed (like a thin layer of cotton) and the firmness has just started to relax. You may smell the faint odor of ammonia.

If the cheese wheel has gotten soft, or the ammonia smell has gotten too strong, it has over-ripened.

Remove any black spot (mold) as soon as it appears, and throw out any cheese which has been taken over by black mold.

Resources:

Home Cheese Making by Ricki Carroll

American Farmstead Cheese by Paul Kindstedt

<http://www.cheesemaking.com>
<http://www.cheeseforum.org>
<http://www.getculture.com>