

“Cheesemaking Made Easy”

Brie/Camembert



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Equipment Needed:

Stainless Steel Pot (1 or 2 Gallon) w/ lid
Slotted Spoon
Cheese thermometer
Large Knife
Cheese Form (mold) or Basket
Cheese Mat or Tray with holes
Dorm refrigerator (for aging your cheese)

Ingredients:

Fresh or store-bought whole milk, pasteurized (goat's or cow's milk)
Mesophilic Starter Culture
Penicillium candidum mold spores
Rennet
Cheese salt (or non-iodized sea salt)
Ash (optional)

To Pasteurize Milk

Option 1: Heat milk to 145 degrees stirring constantly. Hold at that temp for 30 minutes. Cool quickly in an ice water bath.

Option 2: Heat milk to 161-165 degrees stirring constantly. Hold at that temp for 30 seconds. Cool quickly in an ice water bath.

Raw Milk CSA's: www.rawmilkcolorado.org

Cheesemaking Supply Resources

1. New England Cheesemaking Supply Company, www.cheesemaking.com
2. Artisan Geek, <http://artisangeek.com>
3. Grape and Granary, www.grapeandgranary.com
4. Hoegger Supply Company, www.thegoatstore.com
5. www.cheesesupply.com

Books on Cheesemaking

1. *Home Cheese Making* by **Ricki Carroll**
2. *200 Easy Homemade Cheese Recipes* by **Debra Amrein-Boyes**
3. *Kitchen Creamery* by **Louella Hill**

Lactic Recipes vs Fully Renneted Recipes

Lactic Recipes (often rennet-assisted):

- Made with little or no rennet and rely primarily on the action of the bacteria converting the milk lactose to lactic acid
- Examples: Fresh Mold-Ripened Goat Cheese, Selles sur Cher (Southern French style cheese traditionally made from goat's milk), Brie de Melun (Northern French lactic acid vs animal rennet cheese considered to be the ancestor of all Bries traditionally made with raw cow's milk).
- Small amount of rennet allowed to coagulate over a long period of time
- Curds are ladled into molds without being cut
- Edges beneath rind soften first while center remains chalky

Fully Renneted Recipes:

- Rely on rennet to form the curd
- Examples include Brie de Meaux (named after a town east of Paris; traditionally raw cow's milk), Camembert (originated in Normandy from raw cow's milk, now often made with pasteurized milk), Robiola (an Italian soft-ripened cheese made from cow's, goat's or sheep's milk).
- Larger amount of rennet used to coagulate in a relatively brief amount of time
- Curds are cut before being ladled into molds
- Center softens first

Brie vs Camembert

Very similar cheeses with many varying recipes, the principal difference between Brie and Camembert is the size of the wheel and the length of ripening time. Brie is typically made in a larger wheel (12-14 inches across and 1 inch thick) while Camembert is usually 4 inches across and slightly thicker. This does affect the ripening process since mold-ripened cheeses ripen from the outside in. The larger surface area of Brie results in a runnier and stronger flavored cheese. Also, the smaller cheeses ripen more quickly, but both become more pungent and softer with continued aging.

Camembert

Originally from the region of Normandy in northwestern France, Camembert is traditionally made from whole cow's milk but you can also make this with fresh goat's milk. It is usually made in a 4-inch bottomless mold, but can also be made in a cheese basket. You will need 2 small molds for this recipe.

1. Heat 1 gallon of milk to 70 degrees, and then add ½ packet (or 1/8 tsp) of direct-set Mesophilic starter culture and 1/32 tsp of Penicillium candidum. Allow to hydrate for several minutes before stirring into the milk with an up and down motion. Continue heating milk to 90 degrees.
2. Allow milk to ripen for 1 hour.
3. Mix 1/4 tsp of rennet in 1/4 cup non-chlorinated water. Add to ripened milk stirring thoroughly.
4. Cover pot and let sit 45 mins – 1 hour. (shorter time for fresher milk)
5. Cut the curd vertically and allow to sit for 30-40 minutes.
6. Scoop the curd in layers into a mold or a cheese basket.
7. Let drain for a few hours and then flip as soon as the cheese can be handled and sprinkle a little salt on top.
8. Flip 3-4 more times over the next 24 hours, salting a little each time.
9. After 24 hours, remove cheese from molds and allow to air dry at room temperature for another couple days, flipping once or twice a day.
10. Age in humid aging refrigerator at 45-50 degrees for 2 weeks, flipping every couple of days. You can also age this in the regular refrigerator but it will take a little longer and may not result in quite as much flavor.
11. At 2 weeks, wrap in cheese paper, wax paper or butcher paper and age in regular refrigerator for 2 weeks or longer.

The fresh Camembert cheese is bland, hard and crumbly in texture when fresh. As the cheese matures it forms a smooth, runny interior and a white bloomy rind that is typical to Camembert cheese. It has a rich, buttery flavor. The rind is bloomy white caused by a white fungus, called penicillium candidum. It is meant to be eaten with the cheese.



Brie

Traditionally made from whole cow's milk using a 14 inch mold, you can also make this with fresh goat's milk and if desired, use two 8-inch molds (or cut recipe in half and use one 8-inch mold).

1. Heat 2 gallons of milk to 70 degrees, and then add 1 packet (or 1/4 tsp) of direct-set Mesophilic starter culture and 1/8 tsp of Penicillium candidum. Allow to hydrate for several minutes before stirring into the milk with an up and down motion. Continue heating milk to 88 degrees.
2. Dilute 1/4 tsp of rennet in 1/4 cup non-chlorinated water. Add to ripened milk stirring thoroughly
3. Let milk coagulate for 1 ½ hours.
4. Cut the curd vertically and allow to sit for 5 minutes.
5. Stir curd very gently, lifting from bottom of pot for 5-10 minutes. Let curds settle.
6. Using a small cup or ladle, remove enough whey to expose the surface of the curd.
7. Scoop the curd in layers into a mold.
8. Let drain for a few hours and then flip as soon as the cheese can be handled.
9. Flip 3-4 more times over the next 24 hours.
10. After 24 hours, remove cheese from forms and salt all sides at rate of 2% of the weight of the wheel (approx.. ½ TBSP for a half-gallon wheel of cheese). Allow to air dry at room temperature for another couple days, flipping once or twice a day.
11. Age in a container at 50 degrees for 2 weeks, flipping every couple of days.
12. At 2 weeks, wrap in cheese paper, wax paper or butcher paper and age at 50 degrees for 2-4 more weeks depending on the size of the wheel and the ripeness you want. Then store in regular refrigerator. It will continue to ripen in the refrigerator but more slowly due to the colder temperature.

*** Example Ripening Timeline for small bloomy rind cheeses ***

General	Task	Tips
Day 1	The Make, fill, flip several times	
Day 2	Flip once more Remove from form if holds shape Salt all sides with non-iodized salt	always wash hands before touching cheese or use gloves
Day 3	flip, & air dry room temperature until surface is matte —not wet and glossy— then cover to increase humidity	blot dry as needed look for condensation on container
Day 4	flip, hint of white fuzz on cheese surface; move to aging fridge at approx. 50 degrees	ridges will look "blurry"
Day 5	white fuzz continuing to develop; flip	
Day 6	flip	
Day 7 – 14 or until ripe	Flip – wrap in aging paper once bloomy rind is adequate	Optional: when covered in white mold, wrap or pat down.

Stabilized Curd Bloomy

This recipe is great for bloomies with added cream or made with regular grocery store milk. Cutting and gently stirring the curd helps build structure and reduce draining time.

1. Heat 1 gallon of milk to 70 degrees, and then add ½ packet (or 1/8 tsp) of direct-set Mesophilic starter culture and 1/32 tsp of Penicillium candidum. Allow to hydrate for several minutes before stirring into the milk with an up and down motion. Continue heating milk to 96 degrees.
2. Allow milk to ripen for 1 hour and 15 minutes.
3. Mix a rounded 1/4 tsp of rennet in 1/4 cup non-chlorinated water. Add to ripened milk stirring thoroughly.
4. Cover pot and let sit 30-40 minutes (shorter time for fresher milk)
5. Cut the curd in 2 inch cubes. If the temperature has dropped below 92 degrees, place pot on very low heat. Rest 10 minutes.
6. Gently stir three times, cutting any very large curds. Rest 5 minutes. Repeat three times.
7. Pour a little whey over your cheesecloth/form. Gently scoop the curd into a form.
8. Flip the cheese at least three times, once every hour.
9. After 12 hours, remove cheese from forms. Salt at 1-2% of the weight of each wheel.
10. Allow to air dry at room temperature for 1-2 days, flipping once or twice a day.
11. Age in humid aging refrigerator at 45-50 degrees for 2 weeks, flipping every couple of days. You can also age this in the regular refrigerator, but it will take a little longer and may not result in quite as much flavor.
12. At 2 weeks, wrap in cheese paper, wax paper or bloomy paper and age in regular refrigerator for 2 weeks or longer.

Kahlua Pecan Brie (or Camembert)

3 TBSP brown sugar
¼ Kahlua or other coffee liqueur
¾ cup toasted pecan halves or pieces
16 oz wheel of Brie or Camembert

Combine brown sugar and Kahlua in a skillet; add pecans. Simmer until hot and bubbly. Place cheese on a plate and pour the pecan mix on top. Microwave for 1-2 minutes and serve with bread or crackers.

Fresh Mold-Ripened Goat Cheese

(Crottin or Saint Maure)

1. Heat 1 gallon of fresh goat's milk to 72 degrees, and then add ½ packet (or 1/8 tsp) of direct-set Mesophilic starter culture, 1/32 tsp of Penicillium candidum and a pinch of Geotrichum (optional). Let cultures sit for 5-10 minutes to rehydrate and then mix thoroughly.
2. Leave to incubate for 2 hours.
3. Mix 2 drops of rennet in 1/8 cup non-chlorinated water. Add to ripened milk stirring thoroughly.
4. Let milk coagulate in a warm place for 18-24 hours.
5. Scoop the curd in layers into a small cup mold or a cheese basket.
6. Let drain for a few hours and then flip as soon as they can be handled and sprinkle a little salt on top.
7. The next day, take the cheese out of the molds and sprinkle with more salt.
8. After on more day, flip the cheese again and sprinkle with salt or a mix of salt and ash.
9. Age in humid aging refrigerator at 45-50 degrees for 2 weeks, flipping every couple of days.
10. At 2 weeks, wrap in cheese paper, wax paper or butcher paper and age in regular refrigerator for 2 weeks or longer.

Crottin de Chavignol is a classic French goat cheese made only in the Loire Valley of France. It is traditionally made in a small cup mold and will measure about 2 inches in diameter and 1 inch in height. It can be eaten at various stages of the maturity process.



After 8 days weighs 140gr (5oz) and has a strong nutty taste.

After 21 days the cheese begins to come into its own with a much more complex flavor and the surface begins to show various molds developing.

After 4 months, the cheese weighs only 40gr (1.5oz) and has turned into a more complex cheese. The surface at this point is covered with darker dried molds and the paste is very dense and strong in flavor.



Saint Maure is also from the Loire Valley and is traditionally made in a log shape with a straw running through it to keep the roll together. It is sprinkled with an ash and salt mixture which creates a fine grey-blue edible rind.