

Artisan Cheese Making Class

An Overview of Cheese Production

Jorge A. Beall



Nancy C. Flores, Ph.D.,

New Mexico State University

College of Agriculture Consumer and environmental Sciences

Extension Food Technology

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



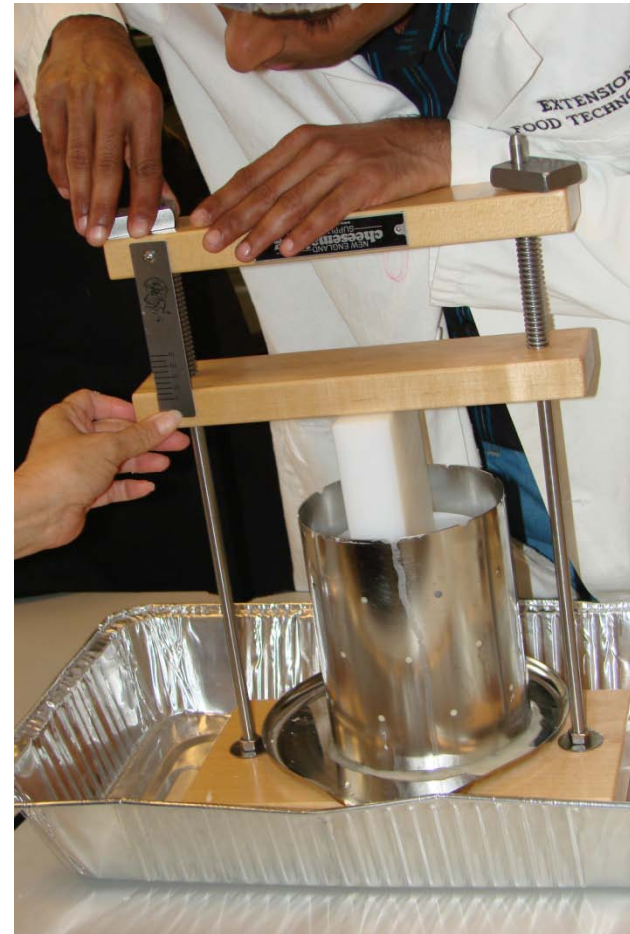
Feta and Mozzarella: Holding the curds for ripening.



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!

