

CHEESE-A-HOLIC



CHEESELINKS The ultimate newsletter for cheese enthusiasts, cheesemakers and cheese-a-holics everywhere!

CHEESE-A-HOLIC
Issue 7

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From the Editors

Dear fellow cheese-a-holics,
Over the last year at Cheeselinks we have been developing and implementing a HACCP (Hazard Analysis Critical Control Point) quality program in order to ensure that all the products we supply are as safe as we can possibly make them. We are so proud to announce that we passed with flying colours, and we received our certification last month. We've had a really busy few months, and August is look-



ing to be even bigger. The annual Australian Specialist Cheesemaking Association Show is happening at Crown Casino in Melbourne in August. See page 3 for more about the show!

Also in August are we are holding three consecutive weekends of our special advanced course – Swiss, Raclette and Triple Cream Brie. We have just finished the first weekend, and we had so much fun. The first day we made Triple Cream Brie and Swiss, and the second day we made Raclette and enjoyed a delightful Raclette lunch together.

Another exciting new development for August is the introduction of another



combination workshop. On August 30th at Duck Under The Table in Wingham, NSW, we will be making Gruyere, Cheddar and Parmesan. You can choose to make just one of the cheeses and bring 5L of milk, or bring 15L and make all three! If

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you are interested in booking in to the workshop you can call 02 6553 4057 to book in!

Over the last few months we have been rapt to be back in Queensland for workshops. Our first ever sheep's milk workshop at Towri Sheep Cheesery was highly successful and we were so impressed with the newly opened facilities at Witches Chase Cheese in Mt Tamborine. The new venue is right in the centre of town with a restaurant, coffee shop, cheese factory and beer brewery.



Witches Chase Cheese

Both locations are easily accessible from the Gold Coast or Brisbane, and are definitely worth the trip if you happen to be in the area. We have two more weekends with places available at Witches Chase coming up on the 12th and 13th of September and the 19th and 20th of September. Both weekends with be Camembert and Mozzarella. You can call Witches Chase Cheese to book or ask for more information on 07 5545 2032.

There are also workshops coming up in Margaret River in WA in September. Camembert will be on the 19th September and Fetta will be on 20th

of September. Call Ros on 08 9755 5292 to book in to these workshops.

The National Centre for Dairy Education Australia (NCDEA) Werribee campus have recently reinstated the name Gilbert Chandler to their title. They will now be known as NCDEA Gilbert Chandler Centre. Those of you who have been involved with the dairy industry for a long time will know that the Gilbert Chandler name has long been synonymous with quality dairy food processing education. This will continue this tradition. They also continue to run cheesemaking courses for the enthusiast who would like to take their knowledge further.

Feature Cheese:

The featured cheese for this edition is a Towri Sheep Milk blue-white combination they call . It is a soft mild blue with a white mould covering. This cheese is eaten fairly young and so does not develop a strong flavour but is as good a combination cheese as any that I have tried. And remember that it is all sheep milk for those of you who are sensitive to cow's milk. If you are in Queensland you can get the cheese from Hill's Fresh Farmers and Craft Market at Jimboomba or Jan Power's Farmers Markets in Brisbane or they will mail order directly if you are interested.





I must admit that the first camembert I made was better with the shop bought milk, but practice has put that the other way around.

Letters/Problem solving/Q&A Section

Making Cheese from Raw Milk

Hi all! I have had the pleasure of making all manner of cheese from raw milk over the last year and a half. I put it to the test to find out if there were any differences between cheese made from raw milk versus shop bought.

I must admit that the first camembert I made was better with the shop bought milk, but practice has put that the other way around. I can now make camembert just like the French style with raw milk, but it was easier to make the cheese with shop bought milk.

I started this when a mate bought six Dexter cows and one bull—all pure

breeds. He started to milk them and I told him that I would learn to make the cheese—that's where your book came in.

I had a copy of the first book you guys put out and bought the second edition from you as well, and started to make Swiss, Camembert, Brie, Cheddar, Gouda, Yogurt, Haloumi and yogurt cheese. I have got better, but I still get bad cheeses from time to time; each batch of milk is so different from the last.

I have never done a course - I live about 300 kilometres away from Perth, WA, in the wheat-belt. We all love the taste for fresh milk—it is far better than shop bought milk, but the best bit is that I can

get all the bits I need for cheesemaking from you guys online and they are posted out to me ASAP and I thank you for that.

I keep the made cheese maturing in an old fridge in the sheering shed but find it hard to keep the mould out of the cheeses. I use a lot of bleach and water to clean the fridge once a week but still get mould on the outside of the cheese. I can't get to grips with that one just yet. I am about to make a cheese room in my GP shed—all closed in and I hope that

will work for me. Keep up the good work and the newsletters coming!
— Trevor, WA

First Time Cheesemaking

I am writing to let you know as a first time home cheese maker my first batch of feta was a complete disaster the final product was far too runny. But with perseverance and patience the second batch was a run-away success. With nice firm curds and a better final product. I also tried to make a cream



cheese but managed to make a nice sour cream instead which I have used for quiche and wedges. The second batch of feta I brined half and the other half I marinated in olive oil and Italian herbs. Oh and don't worry—the mistake I made with the first batch I cooked into a feta, spinach and pine nut roll in filo pastry. I look forward to my next order (maybe cheddar).

— Simon, SA

Normandy Camembert

I recently decided to try making Normandy Camembert, as per the recipe in Carole's home cheese making book. Everything went to plan, I use the milk I normally use, the milk set as expected, the cheeses formed as expected growing a nice white mould (I kept them at 12 degrees in a wine fridge first & then when wrapped in the normal fridge). However when I went to taste them after waiting the required time, I found that although the cheese was still formed, the inside was very runny (like a slightly thickened cream) and there was only a small amount of a more solid cheese which seemed to be lumpy. The initially

tasting seemed okay, a bit salty, but then there was an unpleasant after taste - not sure what it taste's like but I don't like it. The cheese doesn't smell unpleasant. I left the other cheese for another week in the fridge, but it was just the same. What am I doing wrong?
— Leigh, VIC

The thing that you are describing is quite typical of a high moisture Normandy camembert. A Normandy camembert will get runnier than a modern camembert because of the way that it is made, and the lumpy bits that you describe we would call chalkiness is the curd not yet digested by the mould spores. The unpleasant aftertaste is probably bitterness in the cheese, which is one of the problems often associated with the Normandy style of camembert. If you try the modern camembert recipe in the book, you might find that you have a little better success.

The reason I think the problem is moisture content is that I have changed from sprinkling the dried starter onto the milk to adding prepared starter and I'm now getting more curds (~ 6 hoops as opposed to ~5 hoops). If the issue is the acidity, is it because the pH is to high or to low? I have started testing the pH with test paper and the pH appears to be higher than expected. Will stirring the curds and whey longer lower the pH?
— Leigh VIC

The biggest problem that you have with sprinkling the dry starter powder onto the milk is getting the right amount of starter. It is much easier to measure a set amount of prepared





Letters/problem solving/Q&As continued

starter than a miniscule amount of freeze dried starter powder. When we are making cheese we are trying to get the right amount of acidity in the curd and the same time as we get the right amount of moisture out. Adding the precise amount of starter will achieve both these things, because acidity assists in moisture expulsion. If the pH is high then we can expect more moisture to be retained in the cheese. The secret here is to get the acidity right so that the moisture

comes out of the curd. So if the pH is high, for this cheese you can stir more, but next time try adding a bit more starter (and make sure that the temperature is correct, because the starter works best at the right temperature - which for the Normandy camembert is about 32°C). Stirring the curd affects the moisture not the pH. Time and temperature will affect the pH and the moisture content. Good luck!

Questions about starter and problems with curds not knitting together.

After reading your last newsletter you have convinced me to make up a starter the night before and it worked like a dream. I only make cheese about twice a month, can I freeze the leftover starter or is it better to make just as much as I need at the time? I

in a closed ripening box in my cheese fridge like I do with Camembert?

- Eva, New Zealand

With regards making up the starter, it is better to just make up the amount that you need. The starter keeps much better in the freeze dried form than as a prepared starter. And the amount that you get in one pack is so much that you will not have to worry about running out.

With regards making the havarti, I can just give you basic principles of why a cheese would fail to knit together. It may be because the cheese is not warm enough. Your cheesemilk will cool down unless you have sufficiently incubated. If this is the case, you will need to keep the

cheese warmer to get the them to get it to knit together. This tends to be more of an issue in winter, when room temperature is cooler. A small cheese tends to cool down quicker than a large cheese. Alternatively, the cheese might not be knitting together because the cheese is too acidic. If this is the case you would need to make sure that you have kept to the correct times and temperatures and the correct amount of the right starter.

Sometimes pressing the cheese will help it to knit together, but even camembert that is not pressed will knit together without applying any pressure other than the weight of the cheese itself. To wash the rind of the cheese it will need the same sort of conditions for the linens to grow as is required for camembert.



have tried to make Havarti twice and I have followed your recipe exactly, but after flipping the cheese every 10 min. for two hours I can't manage to get a closed rind. After taking the cheese out of the mould bits of curd broke off around the edge and the surface was full of holes. What am I doing wrong? To save the cheese I pressed it over night and the taste was fine. I would also like to try washing the cheese with a brine solution and Brevibacterium linens. Would I have to keep the cheese

Want to get in early for this year's Christmas planning? How about a voucher for one of our Christmas Fetta workshops on December 3rd, 4th or 5th?

Australian Specialist Cheesemakers' Association Show



This year the Australian Specialty Cheesemakers' Association is having its' annual show at Crown Casino on the 21st, 22nd and 23rd of August 2009. The great news is that there are a number of events

the Cheeselinks stall and say hi!

On Meet the Cheesemakers day, cheese lovers are invited to the Palladium Room, Crown Entertainment



this year open to the public. Saturday evening on the 22nd of August will be the Gala Dinner that is open to the public as well as members of the Australian Specialist Cheesemakers' Association (ASCA) from throughout the region. Sunday 23rd of August is the public day also known as 'Meet the Cheesemakers'. This year, for the first time, Cheeselinks will have our own stall on the public day so we look forward to seeing many fellow Cheese-A-Holics there on the day. Come find us at

Complex, where you will be able to indulge, tantalise and refine your cheese tasting skills with a selection of over 300 Australian handmade specialty cheeses.

See www.australiancheese.org for more details about the ASCA show and details of other ASCA events.



NEW PRODUCTS

Sigma 30 is a new product that we have recently added to our range. It is added to blue vein cheeses and it helps to create openings that allow beautiful blue mould to grow evenly throughout the cheese - it makes a sensational gorgonzola! [Sigma 30](#) is now available at our online store, in a



small vial with enough yeast to add to 150L of milk.

We have had a number of [ricotta baskets](#) returned to us from a commercial customer and we are offering them to home cheesemakers at the discount price of only \$1 each. They normally sell for \$3, which



makes them a bargain! These pre-loved ricotta baskets are in as-new condition, and can be purchased at our online store.

Over many years of cheesemaking we have experimented with a range of containers to make cheese in. For cheeses that don't require cooking, such as fetta, camembert and blue vein, we swear by our [plastic vat and foam container set](#). The vat comfortably holds 9L of milk, and will make 5 camembert cheeses. We use these in all our workshops, and sell them in all our complete cheesemaking kits. The plastic cheese vat fits perfectly inside the foam container, which helps to maintain the correct temperature throughout the

cheesemaking process. In between stirring and cutting, if you put the lid of the vat and



foam container on, then put a number of towels on top, this will assist with maintaining the temperature. If you check the temperature of the curds and find that it is a little colder than you need, then you simply add a bit of hot water between the plastic cheese vat and the foam container. The foam container will insulate the vat and maintain temperature for longer.

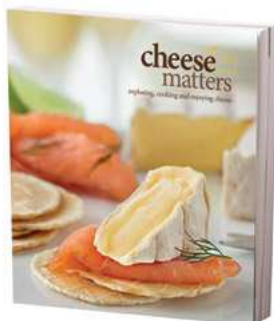
Previously the plastic cheese vat and foam container set has only been available at workshops and as part of other cheesemaking kits, but we are pleased to announce that they are now available on the online store for only \$14 for the set.

CHEESE MATTERS

www.cheesematters.com.au

Cheese matters web page is great general resource that we discovered recently and we thought that fellow cheese-a-holics would like to know about it. It is an information portal for all things cheesy. It's great for cheese and wine matching and it

has some great recipes using cheese in your dishes. There's a section called Ask The Foodie, and now there is even a book version of the web page available at Readings Bookstore. With a wealth of information and tips, we've found it a great resource and have it bookmarked on all our computers!



Check out all of our new products, including the hugely popular plastic cheese vat and foam container set, available online at: shop.cheeselinks.com.au

RECIPE IDEAS— CHILLI, GARLIC OR HERB FLAVOURED CHEESE

A great cheese stands alone. But you can bring an extra level of artistry to your home-made cheeses by adding herbs or other flavours and you can make any cheese into a gourmet family favourite! You may have seen a number of variations in your local



supermarket—cheeses flavoured with cumin, basil, chilli, garlic cracked pepper, even wasabi! What you might not know is how easy to do yourself.

You simply make the cheese as per the recipe, then just before the hooping stage you mix the extra flavours evenly through your curd. Alternatively, you can simply dust the outside of the cheese after hooping. We'd had success with both options, from sprinkling pepper over the top and base of camembert cheeses to mixing chilli in with romano curds to create a pepato-style cheese.

Whichever option you choose, the most crucial aspect to the procedure is ensuring that whatever ingredient you choose to add is sterilised before it touches your cheese, or you might be introducing pathogenic bacte-

ria or organisms that will create an undesirable flavour profile. To sterilise your extra ingredients, you can place them on a tray in a hot oven for 10 minutes, or simply by nuking them in a microwave for 3 minutes.

One of our customers, Brendan, runs a great website www.sgtpepper.com.au selling a range of fresh and dried chilli products that work well in cheese-making.





Bringing cheese and yoghurt making to the kitchens of Australia!

Cheeselinks is an Australian business that is both family-owned and operated. The company was established in 1986 as Home Cheesemaking Supplies, specifically to provide quality cheesemaking ingredients and education to people who wanted to learn to make cheese in their own homes.

Over time the business expanded and began to supply small cheese factories with cultures, baskets, and other equipment. The name was changed to Cheeselinks in 1999, to reflect the increasing service provided to commercial manufacturers. With master cheesemaker Carole Willman at the helm, Cheeselinks has over 20 years experience in cheesemaking training and education, serving both commercial cheese manufacturers, and home cheese and yoghurt makers.

Brisbane Cheese Awards

We want to congratulate all the winners from the Brisbane Cheese Awards, especially the members of the Cheeselinks' family. The show's champion cheese was King River Gold from Milawa Cheese Company. Local Queensland cheese factories were quite successful overall, with Witches Chase winning gold medals for their white mould and washed rind, Towri Sheep Cheesery winning a gold medal for their Frisky Fetta. We were excited to see that most of the gold medal winners were Cheeselinks' customers!



ing aware that it is better to eat local products rather than to create carbon emissions by flying cheese from Europe. And with so many sensational locally made products to choose from, why look anywhere else?

- Champion Cheese - The Lord Mayor's Cup** King River Gold - Milawa Cheese Company
- Department of Primary Industries Cup - Best Queensland Cheese**—Gympie Matured - Gympie Farm Cheese
- Rosalie Gourmet Market Cup - Best Cheddar**—Cloth 2kg - Maffra Cheese Co
- Black Pearl Epicure Cup - Best White Mould**—Goat Camembert - Udder Delights
- Palatable Partners Cup - Best Blue Cheese**— Tasmanian Heritage Signature Blue - National Foods

GOLD MEDALS

Fresh Curd

- Ashed Chevre - Udder Delights
- Ashed Pyramid - Meredith Dairy
- Chevre - Udder Delights

- Jumbunna Blue - Top Paddock
- Tasmanian Heritage Signature Blue - National Foods

Washed Rind

- King River Gold - Milawa Cheese Co
- L.I. Washed Rind - Witches Chase
- Harvest - Woodside Cheese Wrights

Cheddar

- Clothed 2kg - Maffra Cheese Co
- Clothed Matured - Ashgrove Cheese

Semi-hard Cooked Style

- Raclette - Heidi Farm
- Tilsit - Gallo Dairy
- Gruyere - Heidi Farm

Hard Cooked Style

- Romano - Mil Lel
- Capricornia - Milawa Cheese Co
- Parmesan - Mil Lel

Fresh Curd Textured

- Goat Fetta - Emmos Fine Foods
- Frisky Fetta - Towri Sheep Cheesery
- Federal Fetta - Bangalow Cheese

Fresh Curd Matured

- Edith - Woodside Cheese Wrights
- Black Savourine - Yarra Valley Dairy
- Chevre Matured - Gympie Farm Cheese

Fresh Curd Marinated

- Marinated Goat - Meredith Dairy
- Marinated Chevre - Udder Delights
- Marinated Goats - Tarago River Cheese Co

White Mould

- Triple Cream - Witches Chase
- Kaarimba Soft - Locheilan Farm House
- Old Telegraph Road Brie - Jindi Cheese Co

Blue Mould

- Jindi Blue - Jindi Cheese Co

What's on at Cheeselinks - August/September 2009

August 1/2	Swiss, Triple Cream Brie and Raclette Master Class at Little River
August 8/9	Swiss, Triple Cream Brie and Raclette Master Class at Little River
August 15/16	Swiss, Triple Cream Brie and Raclette Master Class at Little River
August 22/23	Blue Vein Cheese and Sour Cream then Washed Rind and Fromage Frais at Red Hill Cheese, VIC
August 23	ASCA Show—Meet the Cheesemakers
August 30/31	Your choice between Cheddar, Romano-Parmesan or Gruyere, then Mozzarella and Halloumi at Duck Under the Table in Wingham, NSW
September 12/13	Camembert, Quarg and Mascarpone and Mozzarella and Halloumi at Witches' Chase, QLD
September 19/20	Camembert, Quarg and Mascarpone and Mozzarella and Halloumi at Witches' Chase, QLD
September 19/20	Camembert, Quarg and Mascarpone, and Fetta, Marinated Fetta and Yoghurt at Margaret River, WA
September 26/27	All Goat' Fetta, Farmhouse Cheese and Greek-style Yoghurt, then Camembert, Quarg and Mascarpone at Red Hill Cheese, VIC

