

## Baby Swiss Recipe

### Ingredients:

2 gallons whole cow's milk

1/8 tsp. Mesophilic Starter Culture (1/16 for raw milk)

1/16 tsp Propionic Shermanii

1/2 tsp. calcium chloride (if using pasteurized milk), diluted in ¼ cup unchlorinated water

1/2 tsp. liquid rennet, diluted in ¼ cup unchlorinated water

Cheese salt or other non-iodized salt

### Instructions:

Sterilize all equipment. Prepare a cheese mold by lining with sterilized cheese cloth.

Heat milk over medium-low heat to 84°F. Turn off the heat. Sprinkle the starter and the Propionic Shermanii over the surface of the milk, and allow it to rehydrate for 5 minutes. Stir in with a whisk or slotted spoon, using up-and-down motions, for about 1 minute. Cover and maintain temperature for 45 minutes to ripen.

Add the diluted calcium chloride and mix using up and down motions for about 1 minute. Add the diluted rennet and mix using up and down motions for about 1 minutes. Cover pot and let set for 30-45 minutes, maintaining temperature at 84 degrees F.

*Note: Milk retains its temperature very well and, unless your kitchen is very cold, it should stay around the desired temperature just by covering your milk.*

Fill a pot with water and heat to 130 degrees F. When at temperature, cover, turn heat to low and maintain until ready to use.

Check for a clean break, where the curds and the whey start to separate from each other. Cut the curds into 3/8-inch cubes and stir, cutting down any large curds to size, over 5 minutes. Allow curds to rest for 5 minutes and then gently stir for another 5 minutes. Allow to settle to the bottom of the pot for another 5 minutes.

Remove about 1/3 of the whey. Slowly add hot water to the curds to that the curds reach 95 degrees F, then stir the curds for 5 minutes

Add more water so that the curd temp reaches 102 degrees F. Stir the curds 20-30 minutes, maintaining the temp at 102 degrees F which may require adding additional hot water.

Drain off as much whey as possible without losing any curds.

Add curds to mold lined with the sterilized cheese cloth. Gently press with the back of your hand to fill the mold as much as possible. Press at 8 pounds for 30 minutes. Turn the cheese and re-wrap at about 1 hour intervals, slightly increasing the weight at each turn for a total press time of 5 hours.

## Swiss Cheese

Place the cheese on a plate with a draining mat and move to a cooler space (52-56 degrees) to rest for 8-10 hours. Your cheese should show a nice tight rind with no openings.

Prepare a simple brine of 2 quarts of water and 1 cup of salt. Set the cheese in the brine for 6 hours. The cheese will float above the surface of the brine so sprinkle another teaspoon of salt on the top surface of the cheese. Flip the cheese and re-salt about half way through the brine period.

### Aging

Following brining, dry off cheese and move to cool aging space of 50-55 degrees for 2 weeks. Turn daily and control mold with a brine damp cloth as needed. Do not wax or vacuum seal the cheese yet.

Move to an aging space of 65-70 degrees for 2-3 weeks for hole development. Make sure you turn the cheese daily to help even out the moisture, this will affect the hole sizes. Use the brine wash to mitigate mold growth.

Move to cold room or cheese cave at about 50 degrees for another month to develop additional flavor. You can wax or vacuum seal at this step.