

Butterkase Recipe

Ingredients:

2 gallons whole cow's milk
1 pkg C21 buttermilk culture
1/4 tsp. thermophilic Starter Culture
1/64 tsp geotrichum candidum
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 low-medium heat to 86°F. Turn off the heat. Sprinkle the starters and geotrichum 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 60 minutes to ripen.

Heat the milk to 104 degrees F. 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 minutes, maintaining temperature at 86 degrees. Heat pot of water to 104-106 degrees.

Check for a clean break, where the curds and the whey start to separate from each other. Cut the curds into 1/2-inch cubes and stir, cutting down any large curds to size, over 5 minutes.

Stir curds gently for 10 minutes. Allow curds to settle. Remove 50% of the whey, add the same amount of water back at 104-106 degrees. Stir gently for 30 minutes.

Drain off as much whey as possible without losing any curds. Add curds to cheese 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 4-6 pounds for 1 hour.

Flip cheese and put back in press, turning every 30 minutes for 5-6 hours keeping curds warm at 80-90 degrees. Let set overnight to cool the curds and transfer to brine in the morning. Soak in the brine for 3-4 hours at 52-56 degrees. Flip the cheese about half way through. Remove from brine, dry the surface with a paper towel and air dry until just dry to the touch.

Wax or vacuum seal and place in aging space at 52-56 degrees for a minimum of 4-6 weeks.