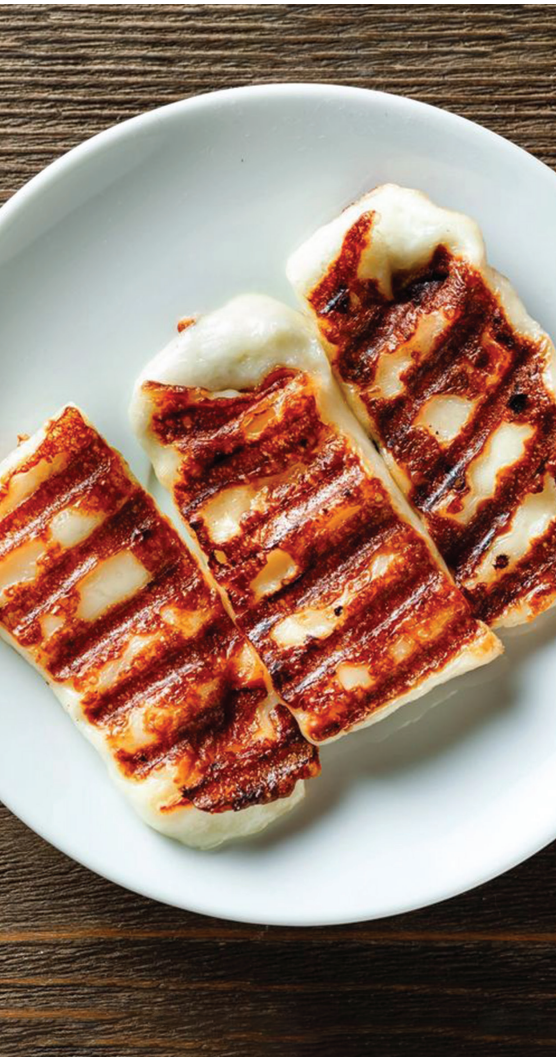




'Every family has one'
HUGH HAMILTON
— McLAREN VALE —



HALOUMI & RICOTTA

CHEESE AND WINE MASTERCLASS





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HALOUMI & RICOTTA

CHEESE & WINE MASTERCLASS

Welcome to your Home Cheese and Wine Masterclass!

This package contains the essence of a great night in, empowering you to make Haloumi and Ricotta in your own kitchen while you learn about Cheese and Wine matching with wines from one of Australia's greatest boutique wineries.

Inside the box you will find all that you need to make your cheeses as well as 4 bottles of Hugh Hamilton Winery's best.

You will need to slip out to the shops to grab some milk to make your cheese and a few bits and pieces for your wine matching masterclass. There is a shopping list inside this booklet to guide you.

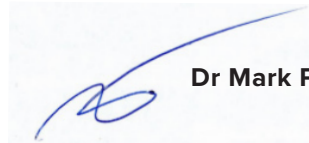
The event takes around three hours to run and can be enjoyed as a couple or a small group in a dinner party setting.



Video introduction

I'll be there to support you every step of the way via our online Masterclass video. And don't worry, there will be plenty of gaps to relax, chat and enjoy your wine.

So have a browse through this booklet and set yourself up. When you're ready, simply load the video onto your laptop and press play, and I'll take care of everything else.



Dr Mark Potter

ABOUT DR MARK POTTER

Dr Mark Potter has been teaching cheesemaking for over 20 years, creating fun and entertaining food and wine experiences for a broad array of markets. His skills in not only cheesemaking, but also in cheese and wine matching, have made him a sought-after commodity in the food and wine entertainment space.

With a PhD in biochemistry and pathology, he brings unique insights to the cheesemaking landscape. He lectures in applied food chemistry at university level and recently travelled to the Himalayas to provide training to help develop the value-added dairy industry in the Kingdom of Bhutan.

Mark is always happy to teach the basics, and the cheesemaking in this Masterclass is more like a cooking class than a chemistry lecture. However, keep an eye out for QR codes throughout the presentation, which open to short videos providing a deeper understanding of processes going on in your buckets.



Meet Mark

Your Masterclass pack contains 4 bottles of wine from **Hugh Hamilton Winery**, in South Australia's beautiful McLaren Vale winemaking region. Across the event, **CEO Mary Hamilton** will join us to walk us through each wine in turn, and work with me in a cheese and wine matching exercise.

The Hamilton family has the longest continual presence of grape growing and winemaking in Australia dating back to 1837. Hugh's great great grandfather planted the first grape vines in South Australia, unwittingly starting the wine industry that South Australia is now world famous for.



As with all families there is a black sheep and Hugh is it. Not one to follow the flock, Hugh's wines are distinctive.

Mary Hamilton, Hugh's daughter and 6th generation of the Hamilton family, is currently at the helm of Hugh Hamilton Wines and the first female to run the family business after over 180 years.

CHEESE & WINE MATCHING

Across your event, we'll provide a four-course cheese and wine matching Masterclass, combining wine and cheese to provide an **appetiser, entrée, main and dessert** experience for you and your guests.

We've provided a Shopping list (page 23) of items that you might like to purchase to create a platter (or series of platters) for your evening. These platters can be dinner as you make your way through the cheesemaking process.

As fruits are often used to describe the flavours of wine, we use nuts to describe the flavours of cheeses.

We therefore recommend that you purchase the recommended cheeses and nuts for each platter. The other items are selected to complement the cheese and wine matching experience, but are totally optional. You might have your own ideas and items that you would like to include.

At the end of the day, cheese and wine matching is a truly nonsense art. Who are we to tell you what you like to eat and drink together? However, we've been at this a long time, being professional eaters and drinkers as we are. No matter what, the experience always proves entertaining!

UNPACK YOUR KIT

WINE

- 1 x The Trickster Pinot Grigio (Appetiser)
- 1 x The Strutter Chardonnay (Entree)
- 1 x The Rascal Shiraz (Main course)
- 1 x The Larrikin Cabernet Shiraz (Dessert)

CHEESEMAKING HARDWARE

- 2 x 2L food grade buckets with lids
- 1 x Thermometer (10-100C)
- 1 x pack cheesecloth/muslin
- 1 x Ricotta basket

CULTURES (keep refridgerated)

- 1 x Rennet dropper
- 1 x Sterile water vial

YOU NEED TO SUPPLY:

TOOLS AND EQUIPMENT

- 1 x Double kitchen sink (or large pots/tubs to use as a water-bath)
- 1 x Slotted spoon
- 1 x Kettle for boiling water to sterilise buckets
- 1 x Ham knife (straight edge long blade)
- 1 x Standard saucepan (~5L) in which to make Ricotta and cook Haloumi curds
- 1 x Hand sanitiser gel

INGREDIENTS

- 2x 2L Unhomogenised full cream milk (4L total)
- 500ml White vinegar
- Household bleach
- 500g Table Salt

TECHNOLOGY

A laptop or tablet computer on which to play the primary presentation. You might like to pair it with a bluetooth speaker.

OPTIONAL:

HAVE A DEVICE HANDY THAT CAN SCAN QR CODES

The video presentation will walk you through the basics of making Haloumi and Ricotta in your own kitchen. However, if you are interested in more detailed information about the chemistry of cheesemaking, you can SCAN QR codes presented in the primary presentation using a second device to enjoy short videos throughout the experience-.

HOW TO RUN YOUR MASTERCLASS

1 GRAB YOUR MILK

Use the Shopping List (page 23) to purchase your milk and pick up a few cheeses (and appropriate sides) to match with your wines. Be sure to buy *UNHOMOGENISED MILK* (2 x 2 litres)

2 CLEAN DOWN YOUR SINK AND KITCHEN BENCH

Haloumi is an incredibly forgiving cheese. The last step in the process is to 'boil' your curds in their whey, so sterilising the cheese as it fixes its texture. In saying that, cleanliness is next to cheesiness, and it is a good plan to clean down your kitchen sink and remove fruit bowls, bread baskets and potted plants from the immediate area.

3 WARM YOUR MILK

Two hours before you intend to begin your Masterclass, drop your sealed containers of milk into a warm water bath in your kitchen sink and use your thermometer (supplied) to gradually bring the temperature to 33C, ready to begin your cheesemaking.



Warming your milk

4 SET UP YOUR LAPTOP

Go to www.homecheesemakers.com.au/haloumi-HH and use the security code provided to unlock the video. Your laptop will allow me to join you at the dinner table so that I can guide you throughout the evening.



Using the video

YOU ARE GOOD TO GO!

When you are ready to start, simply press play on the MASTERCLASS video. It will walk you through the entire event, providing lots of time to chat and relax as you make your cheese and enjoy the wine and cheese matching experience.

Important note:

Once you have added your rennet to your milk, it is important to let the video run its course without pausing. The process of making cheese is time sensitive, and each step is presented at the correct time to ensure a successful 'make'. We have provided plenty of time for you to take each step.



KITCHEN CLEANUP

So.... here is a good opportunity to clean the kitchen sink. When I make cheese I take a few extra moments to deliver a really good clean.

You need not use bleach (if that is not your thing) but a good scrub of splashbacks, shelves, the sinks and drainage surfaces with detergent, followed by a splash over with boiling water will see you right.

Clear away your dish-rack, and if there is a windowsill or shelf, clear plants and knickknacks away and give that area a scrub too.

In general terms, citrus fruit in a fruit bowl and unwrapped bread are good sources of contamination (*Penicillium roqueforti* /blue mould).

Remember, cheesemaking is at its heart a food preservation process.

Milk is high in moisture, protein, fat and sugar, and as you would be well aware, if left alone for a while will go off due to micro-organisms setting up shop in such a rich environment.

In cheesemaking, we fill the milk with good bacteria (*Lactococcus*) so there is no room left at the inn for the bad guys. We also use heat (>70C) to sterilise things and salt to bind up the water in the cheese, so making it inaccessible to invading bad bugs.

At the start of the process, you are using pasteurised milk (from the shops). Think of this milk like a hotel with unlimited room service, where all of the rooms are vacant – a dream holiday destination for bad bugs.

Follow these important steps to ensure a sterile make environment, and so protect your cheese from going bad.

KEEPING THINGS CLEAN

1. You'll be working at your kitchen sink and drainage bench. Wipe down both with bleach and then wash over with boiling water to remove the bleach; If you're not keen to use bleach, give it a good scrub with detergent and then wash down with boiling water.
2. Keep a large pot of water boiling on the stove and regularly boil the kettle. Dunk all equipment (buckets, knives, slotted spoons) in the pot of boiling water or wash over with boiling water from the kettle.
3. Create a sterile cloth for wiping things down by microwaving a wet cloth for 30sec only (note: fire risk of microwaving a dry cloth or microwaving a wet cloth for more than 30 seconds).
4. Half fill your sink with warm water and place your 2L plastic buckets with milk inside to keep warm. Use lids provided to keep in heat and keep out bad bugs.
5. If you don't have a double sink, a plastic tub large enough to hold both buckets works just as well as a water-bath.
6. Sterilise hands with alcohol scrub (COVID-friendly).
7. Try not to cough or sneeze nearby, and be sure to tie hair back hair so that stray hairs do not make their way into the buckets.
8. Take care to avoid tap water splash contamination into your bucket.



!!! IMPORTANT !!! SAFETY WARNINGS

BOILING WATER

BOILING WATER and STEAM will BURN you

TAKE CARE

**NEVER eat cheese that APPEARS, SMELLS or
TASTES BAD**

POISON

BLEACH is POISONOUS

**WASH OUT bleached buckets with PLENTY of
BOILING WATER**

Follow ALL instructions carefully







HALOUMI INSTRUCTIONS

BEFORE YOUR GUESTS ARRIVE...

1. Take your 2 x 2L milk out of fridge 2 hours before guests arrive and allow temperature to rise to room temperature (or place in water-bath at ~25C).
2. 60min before you begin, place your sealed milk containers into a sink (water-bath) containing hot water until milk reaches 30C to 35C (32C is ideal). Replace water regularly to ensure 32C when you begin your make.
3. Clean down your sink .

PLAY VIDEO WHEN YOU ARE READY TO START

The video will provide background information before it presents the first step in your cheesemake. It will then alert you prior to each step, show you what to do, and then give you time to do it. Listen out for alarms to draw your attention to the next step in the process across the evening.

You need not use the instructions below, as all is taken care of by the video. However, if you have streaming issues, the written instructions can be used instead.

4. Sterilise your two 2L buckets and lids with boiling water.
5. Reserve approx. 200ml of milk from one container for Ricotta making.
6. Pour the remainder of one 2L container, and the entire volume of the other evenly into your two make-tubs (2L) so resulting in approx. 1.9L in each bucket.
7. Place the lids on and sit in the water-bath (sink) to keep warm.
8. Rest for 10min and check that temperature is between 30C and 35C.
9. Add Rennet – 5 drops per litre milk, so 19 drops in 3.8L:
 - A. Remove cap from sterile water vial.
 - B. Drip 19 drops of rennet into sterile water.
 - C. Replace cap and turn over twice to mix.
 - D. Heat sterilise your slotted spoon.
 - E. Pour half of the rennet mix (approximate) slowly into each of your 2L milk buckets while stirring with slotted spoon.
 - F. Mix rennet evenly through the milk with slotted spoon for 30 sec each bucket.
 - G. Reverse the direction of stirring so that milk becomes calm and quiet to allow curd to begin to form.
 - H. Return bucket to water bath.
 - I. Once back in water-bath (sink) try not to jostle buckets so ensuring a good curd set.

10. After 15min, check your curd by gently resting edge of your knife on its surface to test strength – the milk should have a texture similar to yoghurt.
11. Check again at 30min (firmer) and at 45min (ready to cut):
 - A. The curd is ready to cut when the the knife slides through with a slight 'puckering' of the surface. Once a cut has been made, the curd edges can be lifted above the surface on the flat face of your knife and do not collapse or slide/slip off the knife. It should be a little like opening and closing a tent door.
 - B. Err on firmer set rather than looser, so leave another 10min if you feel it needs it.
12. Cut curd to 25mm cubes with long simple bladed knife:
 - A. Heat sterilise your knife by dipping in boiling water.
 - B. Run your knife down the wall of the bucket and follow along the bottom until it reaches the opposite site, north to south.
 - C. Repeat at 20-25mm intervals across the bucket.
 - D. Repeat this process east to west to create squares on the surface.
 - E. Rest for 5 min.
 - F. Insert your knife at an angle (45 degrees) through the surface of the curd to the adjacent wall twice in each direction - once at 25mm and again at 50mm depth.
 - G. Use heat sterilised slotted spoon to gently encourage the curds from the bottom of the bucket to surface, exposing uncut pieces to your knife.
 - H. Do not lift curds above surface of whey... they will collapse under gravity. Simply lift to surface to expose large curds and cut individual curds as required.
 - I. Repeat for the second bucket
13. Return to water-bath and leave to rest for 5min – you will see a fair volume of whey running out of the curds.
14. Increase the temperature of the water bath by adding boiling water.
15. Stir curds (and whey) in your bucket gently every 5 minutes over the next 20min to ensure that they don't fuse together as the temperature rises to 40C.
16. Allow the curds to sit for 15min at 40C, so settling to the bottom of the bucket. The curds will begin to fuse together across this period.
17. Open your packet of cheese-cloth and fold it in half to make one double ply square and drape it over a pot large enough to catch all ~3.5 Litres.

18. Spoon the curds into the cheesecloth allowing the whey to drain into your saucepan (don't discard your whey).
19. Lift out the curds in the cheesecloth and hold over the saucepan to catch further whey.

IMPORTANT NOTE: When draining your curds, **do not discard the leftover whey.**

Keep it in the pot as it will be used:

- a. to make your Ricotta (page 17)
- b. to 'cook' your **Haloumi** curd in Step 23 (below).

20. Give your sink a clean and lay the curd (wrapped in cheesecloth) in it to drain.
21. Over 20-30min, use clean hands to shape it within the cheesecloth into a rectangle around 25-30mm thick.

MAKE YOUR RICOTTA NOW (see recipe on Page 17).

22. Once Ricotta has been collected from the boiling whey in its basket, unwrap the Haloumi curd from the cheesecloth and cut into 6-8 similar sized rectangular pieces.
23. Bring hot whey (left over from Ricotta) back to the boil in the large saucepan.
24. Turn off the heat and drop Haloumi pieces into the boiling whey. The curd will sink to the bottom.
25. Cook the curd portions in the whey for 45-60min at 95C. **Try not to boil as the turbulence will affect the final curd structure; use low heat to maintain 95C for the period.**
26. The curd will float to surface after 45min.
27. At 60min, remove the curd units from the hot whey and shape into square loaves and place on a cooling wrack on the sink.
28. Dust both sides with a generous amount of table salt and leave overnight (or fry immediately if you really cant wait).

STORAGE:

Make up a brine solution by adding 1 tablespoon salt and 1 tablespoon white vinegar into 100ml of water. Haloumi submerged in brine will last for 2 to 4 weeks if kept in the refrigerator.



RICOTTA INSTRUCTIONS

1. Collect as much whey as you can as you drain your Haloumi curd in cheesecloth (should be around 3L).
2. Place whey in a 5L saucepan.
3. Add your held-over milk (around 1 cup) and a pinch of salt.
4. Heat to 80C on stovetop stirring continuously.
5. Prepare your hot vinegar solution by adding half a cup of white vinegar to a half cup of boiling water (50/50).
6. Keep heating whey until it reaches 90C.
7. Pour half of your hot vinegar solution into the pot and stir once only.
8. Observe – the Ricotta should bloom out of the whey and float to the surface after 5-10 seconds.
9. If no Ricotta blooms, pour the remainder of your vinegar solution and stir once only.
10. Stop stirring as soon as you see Ricotta bloom out.
11. Rest for 10min to allow the Ricotta to set.
12. Collect the Ricotta in your Ricotta basket and cool.

IMPORTANT NOTE: Do not throw away the remaining liquid once you have captured your Ricotta. The liquid is used to 'cook' your Haloumi curds in **Step 23** of the **Haloumi** recipe.

STORAGE:

With no acidity or salt, Ricotta is a sitting duck for bad bugs to take over and ruin the cheese. Eat if fresh with fresh fruit and honey, or bake it into a pasta, a cheesecake or a batch of muffins the day after your event.

NOTES

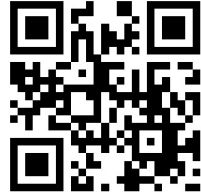
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SHARE YOUR EXPERIENCE TO WIN!

Every 3 months, Home Cheesemakers will award a Free Masterclass Kit valued at \$300 to a randomly selected Facebook or Instagram post from that 3 month period.

Simply tag your posts with hashtag #homecheesemakers to go into the running!

Disclaimer

Thank you for your purchase! Following is a legal disclaimer we have to include!

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SHOPPING LIST

CHEESEMAKING

- 2 x 2L UNHOMOGENISED MILK (full cream)
- Household bleach
- 500g table salt
- Hand sanitiser



Watch a short video

- Simple Goat Milk Chevre (unflavoured)***
- Blanched almonds
- Green apple
- Asparagus spears
- Dried pears
- Celery
- Pickled calamari

MAIN: SHIRAZ

- Cloth-bound Aged Cheddar***
- Pecans
- Olives
- Pate
- Fresh raspberries
- Smoked meats

ENTRÉE: CHARDONNAY

- Swiss style (Gouda, Edam, Gruyere)***
- Cashews
- Dried apricots/peaches
- Strawberries
- Salted pretzels
- Aranchini balls / Hommus dip
- Smoked salmon

DESSERT: CABERNET

- Soft & Creamy Cow's Milk Blue***
- Fresh blueberries / blackberries
- Dark (>70%) chocolate
- Soft Liquorice
- Quince paste
- Fruit toast / fruit cake



www.homecheesemakers.com.au

Booklet created by STAR  DES