

CAMEMBERT KIT

INSTRUCTION MANUAL

Congratulations on your decision to become a cheese maker! This is a great hobby that the whole family can enjoy! Within this starter kit you will find all the basic equipment to enable you to make your own Camembert / Brie. The ingredients in this kit will produce up to 40 Camembert.

This kit contains:

4 x PVC Camembert / Brie Hoops
2 x 45L Camembert Culture / Mould Blend
2 x Bamboo Draining Mats
1 x Plastic Aging Mat
1 x 5L Ripening Container
50ml Calcium Chloride
250ml Liquid Sanitiser
40 Cellophane Cheese Wraps
25ml Rennet

You will also need:

10L Pot / Double Boiler (or equivalent)
6.5 Litres of Milk per batch
Slotted Serving Spoon
2 x Cutting Boards
Long Blade Knife
Thermometer

So let's go!

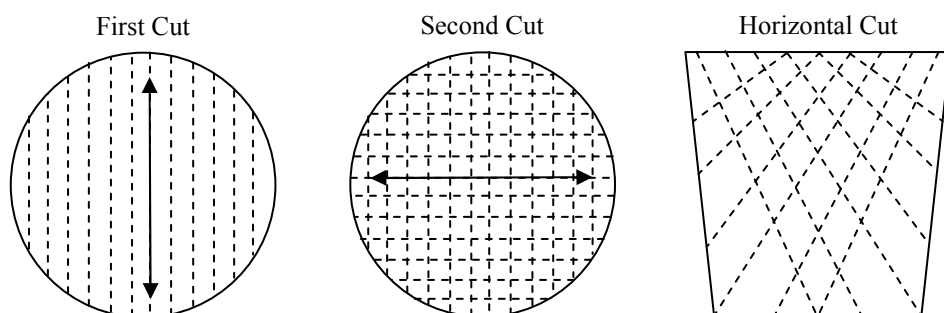
- 1) **ALWAYS STERILISE EVERYTHING THAT COMES IN CONTACT WITH YOUR MILK!**
- 2) **Preparing a Starter (the day before)**
Preparing a starter ensures that your cultures are active. The starter will thicken to the consistency of yoghurt ... if this does not happen, get some fresh culture.
 - Boil then cool 200ml of fresh milk
 - Add ½ tea spoon of Culture / Mould Blend and stir in well
 - Store at 25 -30°C covered until it thickens (approx 12 – 24 hrs)
 - Will store in the fridge for a couple of days until needed.
- 3) **Preparing the Milk**
 - Warm 6.5 litres of milk to 32°C using your pot / double boiler.
 - Dilute 2 ml of Calcium Chloride in 20 ml of water. Add to milk and stir.
 - Add your 200 ml starter culture and stir thoroughly.
 - Leave covered for 75 minutes to ripen.
- 4) **Renneting**
Rennet is an enzyme that reacts with protein in milk causing it to set.
 - Dissolve 2ml of Rennet liquid in 20ml of water.
 - Pour over the milk covering as much of the surface as possible and stir gently for approximately 2 minutes.
 - Leave covered, maintaining 32°C for 60 minutes or until you get a “clean break.”

5) Testing for a Clean Break

- Slide your knife into the curd at an angle and lift some on the side of the blade.
- If the curd breaks cleanly around the knife and whey runs into the crack that is made, you have a “clean break.”

6) Cutting the Curd

- Using a long knife, cut the curds into 2cm cubes.
- Firstly, cut vertically across the curd one way 2cm apart, then again perpendicular to the first cuts. (See diagrams)
- Insert your knife at an angle to make horizontal cuts.
- Let the curds sit for 30 minutes to firm up before stirring.



7) Stirring the Curd

- Turn all the curds over gently for 3 minutes.
- Any larger curds that come up from the bottom may be cut at this stage.
- Let the curds sit for 20 minutes maintaining 32°C.
- Repeat Step 7 twice more.

8) Preparing the Curds for Moulds

- After the final rest, the curds mass will sink in the whey. Using a glass or ladle, scoop out 40 – 60% of the whey and discard.
- After the whey has been removed, give the curds a gentle stir to keep them from setting. This will make it easier to scoop them into the moulds.

9) Filling the Moulds

- Place a bamboo draining mat on a cutting board and cover with a sheet of greaseproof paper and place the 4 moulds on top. The greaseproof paper will stop the curds from falling through your draining mat.
- Filling is best done on the kitchen sink with one end of the board slightly elevated to allow the whey to drain away.
- Using your slotted spoon, scoop a small amount of curds into each mould, then go back and put more in each and so on until they are evenly filled.
- Fill the moulds just short of the top. When turned repeatedly they will settle down to the thickness required.
- Leave to drain for 20 minutes.



10) Turning the Moulds

- For the first turn, place another sheet of greaseproof paper on top of your moulds, then the second bamboo draining mat and finally a second cutting board. By holding both boards firmly you should be able to flip all the moulds over in one movement. From this point, greaseproof paper is no longer required.
- Turn your moulds hourly for the next 5 hours.
- The moulds should be turned a minimum of 3 times prior to allowing them to set overnight covered with a tea towel.

11) Salting the Cheese

- The following morning the young cheese will have firmed and pulled away from the edges of the mould. This indicates that they can now be removed for salting.
- Using the salt supplied, lightly sprinkle over the top of the cheese and let stand for 15 – 30 minutes.
- Turn the cheese over and lightly sprinkle the bottom and sides with salt and let stand another 15 – 30 minutes.
- Place on a bamboo draining mat, cover with paper towel and allow drying for 24 hrs at room temperature.

12) Aging the Cheese

- Place some paper towel then black plastic aging mat into the bottom of your aging container.
- Space your cheese on the draining mat and with the lid ajar, store in a cool humid environment at 11 – 15°C for 8 – 10 days. Turn daily to avoid the cheese sticking to the mat.
- Elevate one end of your ripening container to allow any additional whey to drain away from your aging cheeses.
- The cheese should be totally covered with white mould after 10 days.
- Aging can be done in a fridge down to 5°C, but will take considerably longer.

13) Monitor the Cheese - Daily

- If you see any hard yellowing on the edges of the cheese they are too dry and the white mould will have difficulty spreading over this surface. Add a small amount of water to the bottom of the aging container.
- If there is excessive condensation on the lid of the aging container, this can drip on the cheese causing a yellowish slime. Remove the lid, wipe away the any moisture and replace the lid leaving it slightly ajar.
- Check the bottom of the aging container for excessive moisture. You may choose to replace the paper towel if this occurs.

14) Wrapping the Cheese

- Once the cheese is fully cover in white mould, they are ready to wrap
- Using the wraps provided, centre the cheese on the film and fold the corners onto the cheese until it is completely covered.
- Place the wrapped cheese back into the aging container with the folded side on the bottom.
- Seal and age for a further 2 – 4 weeks at 11 – 15°C.

When is it ready to eat?

The perfect camembert is soft and creamy and bulges slightly when it is cut. You may want to experiment with aging times and temperatures to achieve the texture and flavours you prefer.

