

Cheesemaking - From Lemon Cheese to Brasstown Cheese with Gary Colles

Equipment

1 gallon pot stainless steel or ceramic or glass
colander with bowl
regular cheese cloth 18 x18 inches
finer count cheese cloth 18 x18 inches
thermometer
stove top or hot plate
large slotted spoon
large knife

Lemon cheese

1 gallon of milk
4 lemons or $\frac{3}{4}$ cup of lemon juice
1-2 teaspoons of pickling salt

Feta Cheese

1 gallon of milk
 $\frac{1}{4}$ teaspoon of Lipase power
 $\frac{1}{4}$ teaspoon Mesophilic power
 $\frac{1}{4}$ tab of rennet
 $\frac{1}{4}$ cup of distilled water
 $\frac{1}{8}$ teaspoon of Calcium Chloride
2-4 tablespoon of pickling salt

Cream Cheese / Lactic Cheese

1 gallon of milk
 $\frac{1}{4}$ teaspoon of Mesophilic starter
 $\frac{1}{4}$ tab of rennet
 $\frac{1}{4}$ cup of distilled water
1 teaspoon of pickling salt

Mozzarella Cheese

1 gallon 2% milk
1 $\frac{1}{2}$ teaspoons of Citric Acid
 $\frac{1}{4}$ cup distilled water
 $\frac{1}{4}$ teaspoon of Lipase
 $\frac{1}{4}$ tab of rennet
 $\frac{1}{4}$ cup of distilled
1 teaspoon of pickling salt

Brasstown Cheese

1 gallon of milk
 $\frac{1}{8}$ teaspoon of Mesophilic starter
 $\frac{1}{8}$ teaspoon of Thermophilic starter
 $\frac{1}{4}$ tab of rennet
 $\frac{1}{4}$ cup of distilled water
 $\frac{1}{8}$ teaspoon Calcium Chloride

1 – 2 teaspoons of pickling salt

Recommended Books

Home Cheese Making by Ricki Carroll - <https://www.storey.com/books/home-cheese-making-4th-edition/>

Cheesemaker's Manual by Margaret P. Morris -

<https://cheesemaking.com/products/the-cheesemakers-manual>

Supplies Available at:

New England Cheesemaking Supply Company - <https://cheesemaking.com/>

GlenGarry Cheesemaking and Dairy Supply - <https://glengarrycheesemaking.us/>