

Mad Millie Caerphilly



Caerphilly is a hard, white, crumbly cheese, originating in Wales. It was originally produced as a way for farmers to use their excess milk, but later became very popular with the Welsh coal miners. It has a slightly sour tang to its flavour which is delicious served on dark bread.

Caerphilly should be aged for a minimum of three weeks and a maximum of 20 weeks depending on taste preferences. When eaten young, Caerphilly has a fresh taste, which with age, develops into a more rounded flavour with creamy under tones.

INGREDIENTS

- 6 L (1.5 US Gal) Full fat, unhomogenised milk
- 3 mL Mad Millie Calcium Chloride
- 1 sachet Mad Millie Cheese Culture
- 2 tablets Mad Millie Rennet diluted in 1/4 cup (62 mL) of cool, non-chlorinated water
- 1 Tbsp Mad Millie Artisan's Cheese Salt

METHOD

1. Thoroughly sterilise all equipment.
2. Pour milk into a pot and heat to 32°C (90°F) before stirring in calcium chloride and Mad Millie Cheese Culture. Cover and leave the milk to ripen off the heat for 30 minutes.
3. Stir in diluted rennet. Cover and leave to set for 45 minutes.
4. Once firmly set, cut the curd into 5 mm (1/4 in) cubes with a knife. Slowly heat the curds to 35°C (95°F) over 10 minutes while stirring to reduce clumping.
5. Once at 35°C (95°F), maintain this heat for a further 40 minutes, stirring frequently to prevent clumping.
6. After 40 minutes let the curds rest for 10 minutes.

7. Scoop the curds into a cheese cloth lined colander and allow to drain for 5 minutes before transferring the curds to a cheese cloth lined cheese press mould.
8. Press at 5 kg (11 lb) for 10 minutes. Remove the cheese from the mould and unwrap the cheese cloth. Sprinkle a layer of salt on both the top and bottom of the cheese before re-wrapping with cheese cloth.
9. Press the cheese (the other side up) at 5 kg (11 lb) for 10 minutes. No further salting is required.
10. Flip the cheese over again and press at 10 kg (22 lb) for 20 minutes, then flip again and leave for a further 16 hours pressing at 10 kg (22 lb).
11. After 16 hours, remove the cheese from the press and place on a sterilised cheese mat.
12. Air dry at room temperature for several days. Keep the cheese covered with a mesh food cover and turn twice daily, to prevent moisture from collecting at the bottom.
13. Once the cheese is dry to touch, age the cheese on the cheese mat on the kitchen bench or in a cool cupboard for a minimum of 3 weeks. Turn the cheese several times a week and ensure it is always covered.