

Mad Millie French Neufchâtel



Neufchâtel is a French cheese originating from Normandy, France. It is similar to a cream cheese, but is made from milk rather than cream, and has a layer of white mould around the outside. It is traditionally made in the shape of a heart, however can be moulded to any shape you like!

INGREDIENTS

- 2 L (2 US qt) Full fat, unhomogenised milk
- 1 mL Mad Millie Calcium Chloride
- 1/2 sachet Mad Millie White Mould Culture Blend
- 1/2 tablet Mad Millie Rennet diluted in 1 Tbsp of cool, non-chlorinated water
- 1/2 tsp Mad Millie Artisan's Cheese Salt

METHOD

1. Thoroughly sterilise all equipment.
2. Pour milk into a pot and heat to 27°C (81°F) before stirring in calcium chloride and starter culture.
3. Stir in diluted rennet. Cover and keep at room temperature (approx. 20°C or 68°F) overnight (i.e. 15 - 20 hours).
4. Cut the curd, using your long blade knife into 2 cm (1 in) cubes.
5. Place the curds into a cheese cloth lined colander.
6. Tie the corners of the cheese cloth together and hang over the sink or a bowl so the curds can drain for 5 - 6 hours. After draining, the curds should be very dry and no longer losing any further whey (i.e. no drips are dropping from the cheese cloth bag of curds).
7. Place the cheese cloth bag full of curds back in the colander. Make sure the curds are covered completely by the cheese cloth.

8. Place a bowl full of water on the curds and press overnight in the fridge.
9. The next morning, remove the curds from the cheese cloth (the curds will have a cream cheese texture).
10. Mix in the 1/2 tsp of salt and mould the cheese curds into a heart shape with clean, sterile hands.
11. Place the moulded cheese into the maturing box and leave it in the fridge at approx. 7°C (45°F), or in your own humid cheese fridge (95% humidity). Open the maturing box daily and turn the cheese over to prevent it from sticking to the cheese mat and to give the mould air.
12. After 7-10 days the cheese should be covered in a white mould and it is ready to be eaten.
13. If you prefer a stronger cheese, wrap the cheese in the white cheese wrap and age for a further 3 weeks (check for ripeness every week) before eating. The longer you age the cheese, the runnier the centre of the cheese will become.