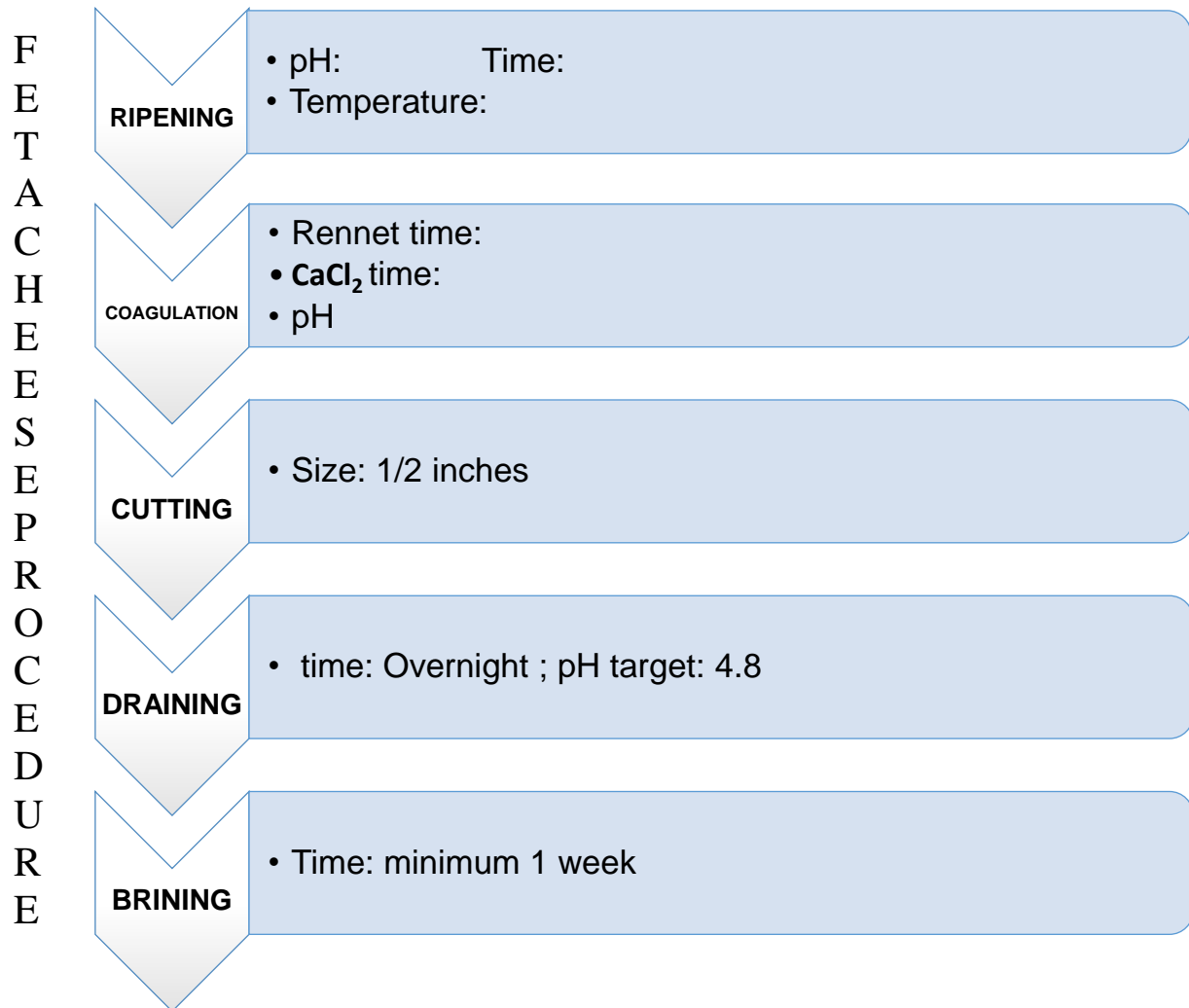


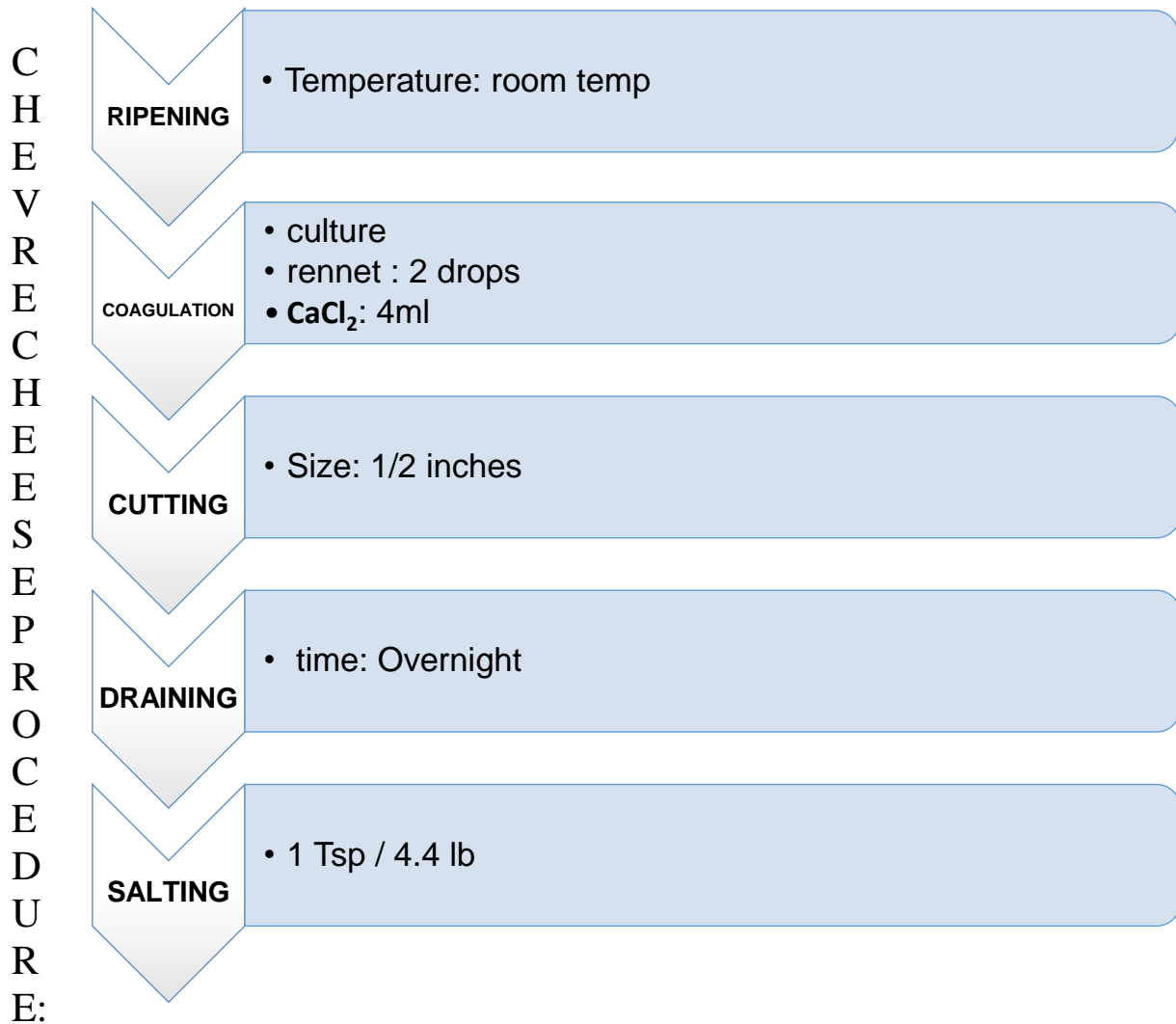
FETA CHEESE BAETJE FARMS STYLE



1. Add cultures to milk, at the correct start temperature. Allow the culture to dissolve on the surface of the milk, and then agitate gently into milk
2. Ripen the milk for one hour until pH drops 0.01- 0.02 from start milk pH
3. Add calcium chloride and rennet. Allow the milk to coagulate for 45-60 minutes

4. Check the milk for a “clean break and proceed to cut the curd into ½ inch cubes> stir gently for 20 minutes, maintaining the start temperature of 86F
5. Cease stirring and allow the milk to sink to the bottom of the vat. Drain off the majority of whey from the vat and carefully hoop the soft curds into moulds as the cheese drains quickly. Invert the cheese in the moulds several times to ensure even pressing
6. Allow the curd to drain at room temperature for 16 to 18 hours until the pH drops to 4.8
7. At this point the cheese should feel quite firm
8. Put the cheese in the brine for a minimum of a week
9. A sharp flavor will develop within 3 to 4 months

CHEVRE CHEESE BAETJE FARMS STYLE



1. Cool or warm the milk to 75F
2. Add culture; let them dissolve on the milk surface for 2 minutes before stirring
3. Add 2 drops of rennet and stir
4. Add 1 ml of CaCl_2 and stir
5. Pour the entire curd mass into a draining bag and let drip for 8 to 12 hours
6. Salt

BRINE RECIPE

Light brine

14oz of coarse salt for 1 gallon of water

Mainly used for Bocconcini and Feta which are kept in brine until consumption.

Medium brine

20oz of coarse salt for 1 gallon of water.

Can also be used for Bocconcini and Feta.

Heavy brine

32oz of coarse salt for 1 gallon of water.

This solution is very close to the saturation point therefore, the water should be boiled with the salt in order to dissolve it completely. Mainly used for hard cheeses, semi hard cheese in bath for 12 hours for every 2.2 lbs. of cheese.