



Dessert Cheese Fork

The Curds and Whey Newsletter

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Rosemary Filleul, Taumaranui – runs a farm, homestay, arts and crafts centre – loves making her own cheese – think Costello - “ anyone who dosen't know what Costello is are sadly lacking in a gastronomic delight. They are a gooey type of cheese and smell divine. NOW. The Recipe for my Costello. Start with 2 litres of full cream milk...that is NOT homogenised. Warm in a bowl over water or a double boiler to 32 degrees C. Sprinkle on top 1tsp of granulated mesophilic aromatic starter culture. I then mix it through the milk and let stand for about half an hour keeping the temp at 32 degrees. Then I mix about 1 tablespoon of blue Costello cheese with a bit of milk and add that and let it stand for another half hour. I find just putting a plate on top will keep the temp. pretty even. Then you add the rennet, if I remember correctly it was about a teaspoon. Anyway not too much! Stir through and wait for about another hour. Cut the curds....follow normal procedure.”.Check Rosemary and John out on <http://www.lecornufarms.com>



Interesting events that happened recently:

Were the recent annual Royal Easter Show at the Big, loud, noisy and successful. I was approached the many enthusiastic and hard working members Committee and an avid collector of antique dairy my business of cheese equipment, we joined forces but successful display. We won a ribbon which this was to have been in the discrete and relatively main entrance hall – but – we moved to Farmland surrounded by prime stock – goats, lambs, rabbits, To the left was the extremely popular shearing lot about the technique of shearing from my vantage point! Two cheesemakers, Katherine Mowbray and Jean Mansfield joined me and promoted their individual teaching classes. Katherine was recently a presenter at the biannual Savour NZ master class for food and wine lovers in Christchurch where she presented a class on coulommier a mild French soft cheese similar to an unripened Brie.



Epsom Show Grounds. by Carl Harding one of of the Easter Show equipment. Interested in and put on a very eclectic pleased us both! Initially quiet environs of the where we were pigs (one got away), sheep, competition and I learnt a



No sooner had I galloped back home with all my cheesemaking gear when I had to take myself down to the Foodtown Wine and Cheese Festival held at the Viaduct Basin. A great village atmosphere and growing in complexity, this is an opportunity to promote not only my cheese equipment but also the Norwegian Bjorklund cheese slicers which I import – these slicers are the best for their purpose and slowly gaining recognition in NZ. One meets interesting people at such events – Norwegians for eg who swooped down on my slicers, a French cheesemaker who has been making delicious Camembert up

in Northland, cheesemakers themselves and the general public who are fascinating. Concurrent with this Festival were the annual Champions of Cheese awards which brings well deserved recognition to the growing number of indigenous cheesemakers. Some medal winners – Karikaas Cheese – feta cow and Crescent Dairy Goats – feta (firm unripened cheese); Aroha organic goat cheese – goat cheese fenugreek, Kapiti fine foods – whisky cheddar (flavoured cheese); Whitestone Cheese – Livingstone gold, Mahoe Farmhouse Cheese – gouda, Zanyzeus - halloumi (semi-firm cheese). These are just a few medal winners from the impressive set of cheeses which USA judge, John Greeley and his team had to impartially pass their opinion on – a very difficult job!

Did you know – Helpful Hints

Rennet sticks –

1. Dissolve the rennet powder in a glass of fresh, cold unchlorinated water
2. Add the rennet solution to the cheesemilk and stir for 2-3 minutes
3. Leave the cheesemilk to settle and coagulate
4. Important: Never keep part of the rennet solution for later use. One stick coagulates around 50 litres (11 gallons approx) of milk in 30-40 minutes at a temperature of 35deg C (95degF)

Whey Protein – Protein in milk which is not precipitated by the addition of rennet. Whey protein remains in the whey and can be precipitated by high temperatures to make Ricotta.

Comments – “great to know there is someone who can help us

Efficient and quick service

Willing to source for me ...”

Interesting happenings: -20 November 2005 – Taste Martinborough’s annual wine and food festival

Martinborough wine is internationally acclaimed particularly for Pinot Noir. The trophy from the Air NZ Wine Awards for the Champion Pinot Noir has rarely been outside the Martinborough region in the last twelve years. At the International Wine Challenge International Wine and Spirit Competition held annually in London, Pinot Noir and Sauvignon Blanc from the Martinborough region have consistently emerged as top wines in their categories. More .. <http://www.toastmartinborough.co.nz>

And did you know that Te Mata Wines now have a fromagerie attached to them. The Hawkes Bay Cheese Company – Karryn Bish is the energetic force behind this enterprise so if in the area go and visit her.

Special – Special – Special

New product – normal retail \$46 – June special \$40 not to be missed.....



Hand held digital probe thermometer for food preparation and all professional use

Crottin hoops, Valency Pyramid, feta basket, caprino molds in stock

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And finally – have you heard of Cotija

It can be hot, now it seems everyone thinks it’s cool! And, surprise, the majority of Mexican cheeses are mild – not hot and spicy. People familiar with South-of-the-Border foods know that Mexicans prefer their Jalapenos on their cheese, not in their cheese.



Known as the “Parmesan of Mexico”, this cheese is strongly flavored, firm, and perfect for grating. It is used in Hispanic cooking in a manner similar to the way Parmesan is used in Italian cooking. Cotija is commonly used to add a lively garnish to common dishes: simply sprinkle on top of refried beans, salads, quesadillas and enchiladas. In Mexico it is also widely used to enhance the flavor of many savory dishes by mixing directly into the casserole or recipe. In

Curds and Whey PO Box 147 285 Ponsonby Auckland 1001
T 64 9 377 2965 F 64 9 377 6595 E anchar@icr.net.nz

the U.S. it is increasingly popular on pasta. See for yourself how much zestier any pasta or even simple macaroni and cheese will taste with a sprinkle of Cotija! Handmade in Wisconsin, yet full of authentic Mexican flavor.