



# The Curds and Whey Newsletter

vol:10 November 09 Pub by: Curds & Whey

Loving cheese & wine so let's make them!



## Merry Christmas

**Hello Everyone – its that time of year again – Christmas in all its glory!**

**This year our Christmas present to you is the upgraded webpage which we hope makes searching for your cheese, wine and now beer equipment easier to navigate and fun to use.**



**Please remember that we are here to help and for anyone who wants to contact me direct, please just use the enquiry option as always and I will respond as promptly as I can. We have only been online for a few days but have had positive feedback**

**Great SI client “weka” comments “Thanks for my order. I received it VERY quickly. I read your note about being the 1st order off the rank from your new web site and just wanted to say that yes, it was a problem free process ordering and it went VERY smoothly for me. Well done and thanks again. “ Comments like that make me feel good too!**

Help from a fellow cheesemaker on demystifying the pasturisation process –

To pasteurise milk, simply bring the temperature up to 68C, hold it there for 1 minute, then cool rapidly. If using store bought milk pasturisation has occurred. Next we had to reverse the homogenisation process. Apparently homogenisation shrinks the milk fat globules, which makes it nearly impossible to make into cheese. To reverse this process, we added 1 teaspoon of calcium chloride to 2 tablespoons of boiled rainwater which was then added to the milk and stirred for 25 seconds

We then had to raise the temp of the milk to 32C, and keep it there. Once at temperature, I got to add 10 grains of [Mesophylic starter](#) culture and a quarter teaspoon of lipase powder mixed with 50 ml of boiled rainwater. You must not let the milk get over 40C or it will kill the culture



*Wine with your cheese – delicious!*

You can now source your wine and beer culture, hops & yeasts through us. **Oenos culture** and **yeasts** can be used in the same way as your cheese culture. They are a direct vat set combination, pure and simple to use with a long shelf life. They produce a higher speed of fermentation and optimised wine quality through their flavour and mouth feel impact.

wine pure & simple

Your **Viniflora Oenos** and **Merit.ferm** yeast are available *on order only* so please email your enquiry direct to us

A limited supply of hops is available through us and the more popular these are with you, the more we will increase the range



**Do's and Don'ts for cheese** – **Do** take your time when melting cheese – put it over a low heat and be patient or else it may get tough and leathery. Worse still, it may start separating into its constituent oils and liquids. – **Do use a good cheese knife** - the best sort of cheese knife is one with large cut-outs in the blade. This prevents you from squashing soft cheeses as you press down on them. The **Boska** knives sold by us are specifically designed for this style of cheese cutting. Or use a **Bjorklund** cheese slicer again specifically designed to cut your cheese but the action of these cutters is to cut **across** your cheese. Cheese aficionados everywhere always use the correct cheese knife as it is so practical

- **What is Raclette** - Raclette is a staple of wintertime in Switzerland. If you ask most people which they prefer, [fondue](#) or raclette most will reply raclette. Raclette is essentially melted cheese served over boiled potatoes with lots of ground black pepper accompanied by small pickled onions and gherkins.



The name comes from the French verb "racler" to scrape because of the way the melted cheese is scraped off the block 200g to 250g raclette cheese per person normally in rectangular blocks to suit the style of Raclette machine that you have

- small firm potatoes - in Switzerland Bintje, Charlotte and the aptly named Raclette varieties
- small [gherkins](#) and pickled onions
- a selection of dried meats, prosciutto, parma ham etc (optional) sliced peppers, tomato, onion, mushrooms

Help with cool storage ripening – a frequently asked question - how do I store and ripen my cheese?

One can use a wine fridge with the racks replaced so that cheese will sit on it flat – further comments from a happy client

A wine fridge has the right temperature range, it is very economical using about 0.4 kWh per day (yet to measure a full day so this may be lower), and it has light. 12C (nice cheese weather), and will check the energy statistics tomorrow night. Being on Solar PV, I don't expect it to be much of a strain on our resources. We found some powder coated racks that were lying in the cupboard which fit very well. I had to bend the ends so that they fit, but at least I can lay sushi mats down for the rind ripened cheeses and plastic mats for mould-ripened cheese to rest on

### *How to make Crème Fraiche – a rather nice Christmas treat -*

1. **500gm cream, 30 gm buttermilk, saucepan, bowl, teaspoon and teatowel** - Step 2: Heat the cream

Place the saucepan onto a medium heat. Add the cream and heat it to body temperature. You can check it by dipping your finger into it. It should feel just warm. Then remove it from heat



2. Step 3: Leave it to ferment

Pour the warm cream into the bowl. Add the buttermilk and stir it in. Cover with the tea towel. Leave overnight in a warm place to ferment and thicken

3. Step 4: Serve or store

Use immediately by putting a dollop over some fresh fruit. Or you can store it for up to a week in the fridge. This cream is very versatile and has a multitude of uses. So get experimenting (YouTube and [videojug.com](#) are very useful information sites for all sorts of things)



All enquiries welcome. Just contact Anna –

PO Box 147 285 Ponsonby Auckland 1144 NZ [www.curdsandwhey.co.nz](http://www.curdsandwhey.co.nz)

Would you please note that every effort is made to despatch orders promptly but we cannot be responsible for the tardiness of either the postal or courier services

**New Bank account details:** We have changed our bank and invoice payments must now be made to the National Bank – details as below

There are three payment options available now and payment can be by cheque to the box no, direct credit to National Bank

a/c no: 06 0199 0197321 00 Swift Code: ANZBNZ22 or you can use your credit card if you prefer

**HAPPY CHRISTMAS AND A GOOD NEW YEAR**