



The Curds and Whey Newsletter

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Cave aged Swiss cheese

Loving cheese so let's make it!

People like to make their own cheese. There is no better way to learn. Aware of this growing enthusiasm Curds & Whey teamed up recently with Jean Mansfield, Cheesemaking Tutor to promote cheesemaking workshops in Auckland. There was plenty of enthusiasm as well as a great deal of concentration and John's comments below reflected the mood of the day *"Thanks for a great day yesterday. I left my (almost) mozzarella sit in the fridge overnight before warming it back to temperature in a warm water bath this afternoon. It went into the hot water and you can see what happened when it came out in the picture attached. I promptly sliced some up and grilled it on some toast with garlic olive oil and herbs for lunch - fantastic.*

I also whipped up another batch of ricotta for some spinach and ricotta ravioli tonight!"

We hope to promote more workshops this year but as Jean is travelling round the vineyards and cheeseries of France dates have still to be finalised. Email us indicating your interest in a workshop and keep checking the webpage.

John with his mozzarella



Cathy Lang with husband Pete at Pirongia Annual Art & Craft Market late 2007

This is what happens when you get hooked on cheese! Cathy's journey into cheese making began nearly three years ago when she madly went about learning all she could about making cheese at home; but it didn't stop there as she was determined to become a small commercial cheese maker!

After a course at Melbourne University and much experimentation, feedback gathering and more study, Cathy built herself a cheese room and began the compliance route. Three weeks after gaining compliance, Cathy and Pete went off to Pirongia Market and within three hours had sold out completely. Not surprising really when you see the delicious cheeses that are made - creamy Havarti style cheeses (Ayrshire Cream, Kiteroa Pepper, Cloudy Mountain Chives, Langezaal Cumin and Farmers Fetish (Feta & Rosemary in oil). Cathy is taking the plunge shortly from laboratory management into full time cheesemaking so look out for her Cloudy Mountain range

Some comments from happy customers –

Joanne, Waiuku – on Kefir – so easy to make and never without a batch in the fridge. We enjoy morning porridge topped with fruit and kefir and a lunchtime smoothie with kefir, bananas and blueberries never goes amiss. We have the added advantage of raw milk kindly given to us by our house cow "Aphro" – all the goodness of whole



Cheese history from the 13th century – Gruyère was first made in the dairying canton of Fribourg during the 12th century and took its name from the town of Gruyère. Old records exist which show that Gruyère was used by farmers to pay tithes to the monks

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milk and kefir – yum!

Anna's comments – Joanne should consider getting another cow and she could be the proud owner of Apphro – Disiac!

and Phil, St Heliers Auckland

I made two Bries yesterday, one from organic milk and the other with standard Farmhouse unhomogenised. It was very interesting to see that the organic milk produced a cheese approx. twice the size that of the standard milk and appeared to be yellower in colour. It will be interesting to see how they taste. With my little cheese fridge rapidly filling up I think I might turn my attentions to producing a hard cheese, probably a cheddar in a couple of weeks

Helpful Hints



from David – professional cheesemaker, Taranaki – Ripening camembert – try between 16 – 18deg C and have your humidity about 95%.

Often camembert is ripened in too cold a temperature so boil a kettle to create some steam, place your camembert amongst the steam and this promotes mould growth – simple but effective

Recipe from a friend – which he called a Confused Omelette

Pour three eggs beaten with a little milk into heated frying pan.

When eggs are ready, layer the following ingredients on one side, fold other half over, cook, flip, cook until done. (In other words, make like an omelette.)

Very thinly sliced jarlsberg cheese.
Very thinly sliced banana.
Very thinly sliced onion.
A sprinkling of crumbled Health bar.

Yes, it sounds weird, but if made just right, it tastes very good. I recently read of a delicious dark chocolate bar with tiny bits of bacon in it. Anything is possible.

of Rougement Abbey. During the 16th century it was exported to France and Italy and although it has been extensively copied it is still hard to beat the genuine Swiss Gruyère. The cheese travels well since it retains its quality for a very long time - the Swiss call it 'the cheese that never gets tired' and also refer to it as 'the grand old lady'. Gruyère cheeses are matured in cellars and are regularly turned. The rinds are always kept moist to prevent cracking. The rind becomes reddish-brown and tough, the paste is yellow with the occasional pea-sized hole. The cheese is sometimes sold at five months when it cuts easily, but the flavour is still mild. At least twelve months of maturation is needed to yield its magnificent nutty flavour



Other initiatives

We are constantly expanding our range of cheese equipment and now have in

stock Dutch cheese knives and equipment ideally suited for cheesemakers, cheese shops, restaurants, delis.

A shipment of cheese molds arrives shortly so watch out for one or two interesting shapes including multi molds and dairy thermometers.

We are fortunate to work in conjunction with several European cheese & dairy manufacturing companies so please contact us if you require assistance.



Interesting date coming up shortly is the annual NZ Champions of Cheese Awards. Late entries accepted so please contact Dianne Kenderdine E
Dianne@foodstyling.co.nzor

www.goodevents.co.nz – come on all home cheesemakers – show us your wares!

A good cheese needs a good wine - "I drink my Champagne when I'm happy and when I'm sad. Sometimes I drink it when I'm alone. When I have company I consider it obligatory. I trifle with it if I'm not hungry and drink it when I am. Otherwise I never touch it - unless I'm thirsty". - Lily Bollinger, House of Bollinger

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All enquiries welcome. Just contact
Anna – details as below

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