



The Curds and Whey Newsletter

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Loving cheese & wine so let's make them!



Cheese in New Zealand is definitely becoming more sophisticated and appealing to a more discriminatory palate. This year's winner of the Champion hobbyist cheesemaker and cheese at the annual NZ cheese awards is a young, engaging and very smart cheesemaker. Kyle explains his cheese passion in his own words:

After winning a silver medal and the Champion Hobbyist Cheese maker and Cheese at the recent NZ Cheese Awards I was asked to write something for the next Curds n Whey newsletter.

Well the win certainly came as a surprise. I hadn't even planned on going up to the awards evening initially, instead opting to spend the night at the CheeseFest the following evening instead where I

would get to meet a whole lot of 'real' cheese makers.

We farm 230 Friesian cows on the family dairy farm in Reporoa, half-way between Rotorua and Taupo. Having such a lot of milk to play with certainly helps when it comes to trying new cheeses. Most cheese makers would also agree that having unpasturised milk also adds taste to the final result.

The cheese I entered was a Gouda with cumin seeds. It was made in the kitchen at home and aged for four months. Of course, when you enter a one-off cheese you don't really know how good it looks inside or tastes until the judges cut it open. Saying that, I had eaten a few other Cumin Gouda made around the same time. They had turned out alright. In the end you just have to be brave enough to enter, box up your best effort and send it off.....being an amateur means it's not exactly putting your reputation on the line!

I have been making cheese in bursts now for the last 3-4 years. Every dairy farmer's nightmare is having a cow slip her calf at the start of winter (she should be waiting until spring) and then come into milk. The dilemma....Do I sell her? Or talk someone into milking one cow through those cold months? Well, I decided stubbornly that I would milk her and this would be my big chance to practice making a fair amount of cheese during our quiet time on the farm. So in hindsight, I guess some kudos from this win should go to cow #61.



Some of my earlier efforts weren't flash and I recall the time when I showed a friend a cheese I had maturing in a beer fridge out in the garage.....he thought it was a cat sitting on the shelves! For those of you who can knock out a decent camembert at home then you are still one-step ahead of me.

Kyle Brennan

Talking about wine – how about Otago Pinots of all varieties – I have to say they are excellent especially after an energetic day biking the Otago Bike Trail



which I did in March with 13 friends. What a glorious country it is.



Needless to say we had to have our top up in the evening but biking past these sheep rather took my fancy with thoughts drifting off to various styles of sheep cheese! Anna



Wine with your cheese – delicious!

You can now source your wine culture and 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

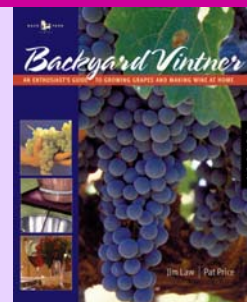
Your **Viniflora Oenos** and **Merit.ferm** yeast are available on order with a short delivery period.

Blue cheese and honey is a **surprising but magical combination** – take a slice of good cheese such as Maytag, Gorgonzola, Cashel Blue or Danish Blue and drizzle a little liquid honey all over – a few walnuts as an extra, a glass of pinot and a warm fire!

Fran – Waimauku – an excellent Helpful Hint: Ripening of cheese

A wine fridge works well. The trick is to spray the inside of the door with boiled water and this will maintain the interior at 11 deg C – 85% humidity – ideal conditions for ripening your cheese.

Wine books as well – the latest in stock being the authoritative book on wine making by Jim Law guiding one from starting & planting a vineyard, making the wine, elege and bottling requirements – just what one needs to pour over on a crisp winter's evening



Do's and Don'ts for cheese – Don't ever freeze cheese; allow them to be exposed to huge temperature variation; wrap in plastic wrap and then leave in fridge BUT DO allow to breathe; cut off any hard rind accumulated from poor storage; affinage is a very important part of any cheesemaking and the secret is to allow cheese to mature but not over-ripen – before it over-ripens – eat it and enjoy!



Taleggio – a washed rind Italian cheese named after Val Taleggio and might be one of the oldest soft cheeses as manufacture dates prior to the 10th century. Historically stored in caves Taleggio has a strong aroma but has a comparatively mild and fruity flavour with a thin crust studded with salt crystals which comes from the traditional method of seasponging weekly while the cheese matures.

You can now make your own authentic Taleggio as we have these marvellous cheese molds in stock ; also highly suitable for feta cheese. Being a large mold you can obtain four reasonable sized cheeses from one Taleggio mold – ref www.curdsandwhey.co.nz - latest pricelist



- Other items of interest: We now stock the famous Renco rennet – so no need to become frustrated at the local supermarket – just come to us 120ml @ \$5.00 + postage.
- We are looking for a competent person to build cheese presses. If you are interested please contact us

CHEESE is especially difficult to make because of the difficulty in finding what is called a starter which is the bacteria culture added to the milk to start curd formation. It is possible to make cheese without a starter but the starter is what gives different cheeses their distinctive flavor, and without one the cheese almost always ends up tasting like pot cheese more commonly known as farmer's cheese or cottage cheese

A good reason to come to us as we specialise in supplying a wide variation of culture; mesophilic, thermophilic, thermophilic lactic, different mold cultures including red mold and that very special bacteria which gives the big hole to your Swiss cheese! Online advice as to what to choose is available and the more you tell us what you want, the more we aim to help

Did you know the the Appellation d'Origine Controlee (AOC) system was established in 1919 to protect the regional names of certain traditional French wines. Since then the system has expanded and the first cheese included was Roquefort in 1925 with the use of names now being regulated by the Designation of Origin National Institute (INAO) which is a branch of the French Ministry of Agriculture
Bacteria in yoghurt – is used to bring about coagulation and has a significant effect on flavour.

Simple yoghurt receipe:

*1 litre milk: 2 tbsp natural yoghurt or yoghurt starter.
Bring the milk almost the boil to kill off any potential bacteria and denature the protein. Let it cool to 40degC. Add two tablespoons of live set yoghurt (or yoghurt culture eg YC380, ABT4 – a few grains to 1 litre milk). Pour into large pot and incubate overnight at 35deg C – behind the fridge is a good spot. The yoghurt should slowly set overnight. Eat and enjoy!*



All enquiries welcome. Just contact Anna –

PO Box 147 285 Ponsonby Auckland 1144 NZ 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

Payment by cheque to the box no or direct credit to National Bank a/c no: 06 0199 0197321 00 Swift Code: ANZBNZ22.