

Download Gouda Cheese Making Manual

Making a 2lb Batch. All of our cheese recipes can be modified to increase or decrease the batch size by increasing/decreasing the recipe ingredients proportionately. Below is a modified recipe for making a 2 gallon batch of the cheese above. This recipe will make 2+ lbs of Gouda. Begin with 2 gallons of milk and heat to 86F. BY CORINA SAHLIN. I want you to know how easy it is to make your own cheese at home. And I'm not talking about soft cheese like Chèvre, but hard cheese—Gouda! When I say hard, I mean the texture, not the difficulty. Make a saturated brine solution (32 ounces of salt to one gallon of water), and add the calcium chloride to it. Mix it very well, being sure it is as dissolved as possible. Soak the cheese in it, flipping it every hour or so, for 12 hours total. Take the cheese out of the brine and dry it by using paper towels to gently pat the surface. This recipe combines the old ways of cheese making with modern day science. The result is a truly fabulous cheese that is a wonderful new twist on a Dutch favorite. The culture we use in this recipe adds a sweeter, more savory flavor that brings a whole new dimension to a traditional Gouda. Complete with a full history