

Banker Blue Cheese Recipe

11/18/2015

- 2 gallons whole milk (not ultra pasteurized)
 - 1-2 tsp of commercial blue cheese
 - ½ tsp of flora danica culture
 - ½ tsp liquid rennet
 - 2 TBSP cheese salt
-
1. Make inoculant by blending 1-2 tsp of blue cheese in ¼ cup water in a blender
 2. Heat milk to 86F
 3. Add flora danica and blue cheese inoculant and allow to rehydrate, stir in
 4. Let sit for 30-45 mins to acidify
 5. Dilute rennet in a bit of unchlorinated water and mix rennet in with about 20-25 gentle up-down strokes of a spoon.
 6. Let sit for about 45 mins or until clean break is achieved.
 7. Cut curd into ½ inch cubes using a knife or frosting spreader
 8. let curds sit for about 10 mins
 9. work curds for about 10 mins to expel whey
 10. let curds sit for another 10 mins
 11. gently ladle curds into a cheesecloth-lined colander
 12. gently mix in salt
 13. Put in a mold to drain for at least 2 hours
 14. Flip and drain overnight
 15. Poke holes (~¼) with a sanitized screwdriver, or stainless skewer. Holes should be in both directions throughout.
 16. Air dry for a couple days.
 17. Age, keeping an eye on the bloom and making sure nothing bad is growing - should be green/blue and white.
 18. It may help to re-open holes after a few days if they get clogged.