

Flavored Cheeses!

Spice, Herb, Vegetable & Fruit Cheeses

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QUESO DIEGO
THE SAN DIEGO CHEESE CLUB

Flavored Cheeses - Outline

Why add flavoring? Why not?!

Additives - spices, herbs, fruit, and vegetables

- Example - Chèvre as a base
- Herbs de Provence
- Flavors that don't work
- Wrap in leaves for flavor

Wine and Beer cheeses

Infused Milk

Additional Resources

Why Add Flavoring?

To complement the base cheese (not overpower)

Create new cheeses and variety

Add color and texture to the base cheese

Hot peppers are popular

Top 20 Flavorings used in recent cheese contests				
Rank	Flavoring	% of total flavored entries in contest		
		2009 US contest	2008 ACS contest	2008 World contest
1	Hot peppers	21.4	17.4	25.6
2	Smoke	12.5	13.9	11.5
3	Other herbs	7.4	13.6	8.4
4	Other spices	6.5	7.4	5.5
5	Garlic, onion	6.0	12.8	6.8
6	Fruit	4.3	5.7	5.8
7	Dill	4.3	2.2	4.9
8	Wine, beer	4.0	3.5	4.9
9	Tomato & basil	3.7	3.5	2.6
10	Vegetable	3.7	3.5	4.2
11	Peppercorns	3.4	5.4	2.9
12	Mediterranean herbs	3.4	0.8	1.3
13	Meat	3.1	1.3	3.1
14	Blue cheese	2.8	0.5	1.6
15	Nuts	2.3	0.8	1.3
16	Sweet & hot	2.0	1.0	0.5
17	Horseradish, wasabi	1.7	1.6	2.6
18	Confectionery	1.7	1.9	1.6
19	Honey	1.1	1.3	0.5
20	Other flavors	4.6	4.9	8.6
No. of flavored entries		351	367	382
Flavored as % of total entries in contest		26%	32%	20%

Additives - Spices, herbs, fruit, and vegetables

Added to the final step in cheese process, before aging

Can be integrated into the cheese curd or coated on outside of the cheese
Pressed cheeses can be brushed or soaked in liquid to add flavor and color

Herbs - Best to use freshly picked, allow 1-2 days to permeate
When using dried herbs, use less (more pungent) - allow several days to set

Hard cheeses - Best to use dried herbs to avoid unwanted mold growth - cumin, caraway
Soft cheeses - chives, parsley, thyme, garlic, dill, oregano, basil, sage

Think creatively - Make note of interesting and delicious flavor combinations already available

There is no limit!

(Ash is not for flavor - It's a food-grade activated charcoal used to neutralize the surface of soft cheese for mold growth, facilitating the spread of mold)

Basic Chèvre Recipe

1. Slowly heat 1 gallon goat milk to 80-F
2. Sprinkle 1 packet of mesophilic culture and allow to rehydrate for 1 minute, then stir
3. Stir in 1 drop of rennet mixed with 1/3 cup of cold water using up and down motion
4. Allow to rest for about 12 hours at room temperature
5. Gently drain through cheesecloth over a colander
6. Hang to dry about 4 hours
7. Mix in about 1 teaspoon of cheese salt

Recipe for Herbs de Provence

- 3 tablespoons savory
- 3 tablespoons thyme
- 2 tablespoons marjoram
- 1 teaspoon basil
- 1 teaspoon lavender
- 1/2 teaspoon sage
- 1/2 teaspoon fennel



Herbs de Provence chevre

Chèvre as a base

Incorporated into curds

- **Herbs de provence**
- **Pesto**
- Sundried tomatoes and basil
- **Lemon, dried blueberries, vanilla**
- Nutella, pomegranate
- Dried cranberries, almond
- **Rum raisin**
- Fig and honey

Coating

- Cracked peppercorns
- Lavender
- Paprika
- Dill
- Herbs de provence



Flavored chevre platter: pesto, Nutella pomegranate, cranberry almond, blueberry lemon vanilla

Flavorings that don't work

Moist ingredients can attract mold

Moist ingredients can change the consistency of your curds

- Spreadable cheese

Stay away from:

- Fresh tomatoes
- Fresh fruits
- Fresh pineapple
- Too much heat

Typically using wet ingredients, the cheese must be eaten quickly (not aged)

Wrapping aged cheeses in leaves

Leaves

- Sycamore
- Maple
- Chestnut
- Grape



Cabecou Feuille D'Armagnac goat cheese dipped in plum brandy, sprinkled with black pepper and wrapped in chestnut leaves



Valdeon Blue wrapped in Sycamore leaves

Wine infused cheese recipe

1. Slowly heat milk to 88-F while simultaneously allowing wine to come up to room temperature
2. Sprinkle 1 packet of buttermilk culture and allow to re-hydrate for 2 minutes before slowly stirring in
3. Let rest for 60 minutes
4. Add 1/2-tsp liquid rennet and stir slowly with an up and down motion
5. Allow to rest for 30 minutes
6. During this time, heat 1.5-quarts of water to 104-F for curd cooking
7. After curd has set, cut into 3/4-inch cubes, then allow to rest for 5 minutes, stirring gently every minute
8. Allow curds to settle to bottom of pot, then remove 1/3 of whey
9. Slowly add the 104-F water in stages over 30 minutes, raising temperature to 102-F
10. Gently stir curds for another 30-45 minutes
11. Gently drain off whey using a colander and cheesecloth
12. Return curds to pot, and stir gently for next 60 minutes to remain separate
13. Add bottle of wine at room temperature and allow to rest for 1 hour
14. Drain off excess wine and add 0.6-ounces of salt
15. Press cheese into molds and age for 2-4 months

<http://www.cheesemaking.com/WineCheese.html>



Cabra del Vino
(Drunken Goat cheese)



Beer infused cheese recipe

1. Slowly heat milk to 88-F, adding 1/4-tsp calcium chloride
2. Sprinkle 1/4-tsp MA4002 (meso/thermo combo) culture to top of milk and wait 2 minutes to re-hydrate
3. Slowly stir culture with up and down motion
4. Let set for 60 minutes at 88-F
5. Add 1/2-tsp liquid rennet
6. Allow to set for 30 minutes
7. Cut curd into 1/2-inch cubes
8. Slowly stir curds for 10 minutes at 88-F
9. Slowly increase to 102-F (this will take 30-45 minutes)
10. At 102-F, continue stirring curds at 15 minute intervals for another 30-45 minutes
11. Remove 1-2 pints of whey, allowing the curd to settle under the remaining whey
12. Allow curds to remain under whey for 30 minutes, stirring every 5-10 minutes
13. Drain curds in colander lined with cheesecloth for 30 minutes
14. Transfer curds to another bowl, then add 12-16 ounces of your choice of beer, room-temperature
15. Let curds and beer soak for 30-45 minutes
16. Drain curds, adding 3-tsp of salt, then press cheese and age for 4-6 weeks



<http://www.cheesemaking.com/beerchs.html>

Infused milk cheese

Infusions

- Dried mushrooms
- Saffron
- Lavender
- Coriander
- Rosemary



La Tienda Buenalba rosemary-infused sheep milk cheese

Resources for More Information

Wisconsin Center for Dairy Research
Flavored Cheeses are here to stay - [Part 1](#) and [Part 2](#)

Can I season my curds with any herbs or vegetables or will this interfere with the aging process?
<http://www.cheesemaking.com/learn/faq/curds-and-whey.html>

When to add flavoring to cheese?
<http://www.marcellathecheesemonger.com/2010/02/12/cheese-101-flavored-cheese-and-flavoring-cheese/>

Aged cheese wrapped in leaves
<http://www.marcellathecheesemonger.com/2010/02/12/cheese-101-flavored-cheese-and-flavoring-cheese/>

Wine Infused Cheese
<http://www.cheesemaking.com/WineCheese.html>

Beer Infused Cheese
<http://www.cheesemaking.com/beerchs.html>

Infused Milk Cheese
<http://www.artisancheesemakingathome.com/cheesemaking-infusingmilk.html>

Recap of the cheeses we tried tonight - All available at Venissimo



Carr Valley Chipotle
Cranberry Cheddar



Rogue Creamery
Rogue River Blue Cheese
wrapped in grape leaves that
have been macerated in Oregon
Pear Brandy



Cahill's Irish Porter
Cheddar