CREAMERY IN A BOX™ STARTER KIT CONTAINS:

1. Instructions
2. Two Premium Recipe Kits

CURD DEVELOPMENT, CUTTING & COOKING
3. Measuring Spoons
4. Thermometer
5. Curd Knife
6. Curd Skimmer
7. Stirring Spoon

DRAINING & RINSING
8. Basic Cheese Mold
9. Double-Mesh Strainer

PRESSING
11. Cheesecloth (packaged in recipe kit)

AGING
12. Cheese Aging & Drying Mat (x2)
13. Natural Boar Bristle Brush
14. Beeswax

CLEANING
15. Oxywash Cleanser
IN ADDITION TO THE CREAMERY IN A BOX™ STARTER KIT, YOU WILL ALSO NEED:

COOKING KETTLE OR BOWL – any stock pot approximately 6 to 8 quarts in capacity will suffice; a larger kettle up to 5 gallons will work with 1 gallon recipes. It should preferably be stainless steel, although any other non-corrosive material will work.

WARM WATER BATH – floating your cooking vessel in a sink or using a double boiler are two common options. You can also float your cooking kettle in an insulated cooler filled with warm water for better heat retention.

MILK – any kind of milk will make cheese with Creamery In A Box™ recipes. But remember, a cheese can only be as good as the milk that is used to make it.

NON-CHLORINATED WATER – It is essential that you only use non-chlorinated water to dilute your rennet.

HERE’S HOW TO GET STARTED:

1. CHECK OUT YOUR EQUIPMENT.
   There are many pieces of equipment included in this kit; some you’ll use every time you make cheese and others you’ll only use occasionally. Take a look at the Creamery In A Box™ inventory and make sure you received everything listed.

2. REVIEW INSTRUCTIONS
   Review your Cheesemaking 101 instruction sheet and keep it handy for a reference.

3. PLAN YOUR CHEESEMAKING DAY.
   For your first batch of artisan cheese, set aside about three hours. Read over the instructions that come with your recipe kit to familiarize yourself with the process.

SOME USEFUL TIPS ON CHEESEMAKING:

1. BETTER MILK MAKES BETTER CHEESE.
   When you’re starting out, it may be best to use generic milk generally fit for cereal. But once you’ve got the hang of it, the fastest way to make better cheese is with better milk. It costs more, but your tastebuds will thank you.

2. TEST YOUR RENNET.
   It’s heartbreaking to get halfway into the glory of cheesemaking day and realize your rennet won’t form a curd. Before you begin, stir a few drops of rennet into a half cup of heated milk at 90F and make sure a definable curd forms.

3. BE PATIENT. HEAT SLOWLY.
   Cheesemaking operates in a very narrow temperature range. Yes it’s exciting to make cheese, but you’ll never get there if you rush the process. If the curd doesn’t look ready to cut, give it time. If the milk isn’t warm enough, add hot water to your bath little by little until you get to the right temperature. And always press your cheese gradually.

4. GET TO KNOW YOUR RECIPE.
   A recipe for cheddar can churn out vastly different cheeses. Different milks react differently to your process. Cheesemaking vessels heat differently. Experimenting is a cheesemaker’s best friend. Tweak your process to exactly what works for you—and what doesn’t. Then, add herbs, spices and even fruit to give your cheese a unique flavor all your own!
CLEAN & SANITIZE
Sanitize anything that will come into contact with your milk or cheese. It's easiest to mix a spray bottle of sanitizer solution. Avoid household cleaners such as bleach.

ADD DILUTED CALCIUM CHLORIDE & ADDITIVES
Calcium chloride helps curd formation, especially when using processed milk. Always dilute additives and mix in well. Add to the milk before anything else.

RIPENING
Cultures cause lacto-fermentation, changing the acidity of the milk. Longer ripening time and warmer temperatures allow stronger flavor development.

FORMING THE CURD
Rennet enzymes curdle the milk into a gel. Add diluted rennet through a slotted spoon for even dispersal. Immediately stir up and down to distribute vertically. Dilution in non-chlorinated water and thorough stirring are vital for even curd formation.

CUTTING THE CURD
Cut your curd vertically first, into a grid-pattern. Next, cut along the original grid, but with the knife held at a 45° angle. This creates cubes from vertical columns. The size of the curd affects whey drainage. Smaller curds make harder cheese.

COOKING
Cook curds slowly to release whey. Heating too fast forms a film over the curds, trapping whey inside. Stir often to prevent clumping, but gently enough to preserve curd size.

WASHING
Whey is removed during cooking and replaced by hot water. The temperature increase rapidly shrinks the curd, and water dilution reduces lactose for a milder cheese.

SEPERATING CURDS & WHEY
Curd can be spooned from the cheese vat, or the curds & whey can be dumped through a strainer lined with cheesecloth. Be careful to retain as much curd as possible. You can now discard the whey, or look up one of the many uses for leftover whey such as watering plants.

*WASHED-CURD CHEESE ONLY*
MIXING & SALTING
Salt brings out the flavor of cheese and acts as a preservative. In un-brined cheeses, salt to taste and mix in using your fingers.
*HARD CHEESE ONLY

BRINING
Brine is saltwater with calcium chloride. Boil before each use and bring to the same temperature as the cheese. Sprinkle salt on any exposed surface of the cheese. Brining prevents mold and bacteria growth during aging.
*HARD CHEESE ONLY

DRYING
Air-dry your cheese on a breathable reed mat. This allows a rind to develop, preventing mold or bacteria growth.
*HARD CHEESE ONLY

WAXING
Cheese needs a fully dry rind before waxing. Add 3-4 layers of wax to protect cheese during aging.
*HARD CHEESE ONLY

AGING
Cheese needs to breathe, and the air it prefers is humid and cool, usually 50-55°F. Wipe cheese daily with a clean cloth and brine solution to prevent or remove mold growth. Mold growth is normal, but stay on top of it!
*HARD CHEESE ONLY

EATING
You can always let a cheese age longer if you think it's not ready yet. When in doubt, wait it out.