



## **Dairy Foods Consulting Westminster Artisan Cheesemaking**

Peter Dixon, MS  
Artisan Cheesemaker

### **Appenzeller**

A cheese originating from the Appenzell in Switzerland made in part-skim and full fat versions. Flat, round, straight-sided cheese shape. usually 10-12 inches in diameter by 3 inches thick, weight 13-18 lb.

Mix cooled evening milk with morning milk to have at least 3.3 % Fat for full fat cheese. Part-skim milk cheese can use 2.5-3.0% fat milk after evening milk has been skimmed and added to the morning milk.

For 100 lb. (12 gallons) raw milk

Heat to 90 °F

Add starter using:

CHOOZIT TA050 + CHOOZIT LH100

0.5 DCU per 100 lb. milk + 0.25 DCU per 100 lb. milk

or

0.2 lb. ABIASA Thermo C bulk culture per 100 lb. milk

Some cheesemakers add ABIASA propionic culture such as CHOOZIT PS1 in small doses, e.g. one pinch to 100 lb. milk.

(Double the amounts of starter culture for pasteurized milk)

After 30-45 minutes add 9 ml single strength rennet per 100 lb. milk

Check for flocculation, which is the first sign of milk gelling into curd (should be 12-15 minutes), and wait 2.5 times this time until cutting; usually 30-36 minutes

Cut curds to the size of peas. Wait 2-3 minutes for curds to allow curd surfaces to heal before beginning to stir.

Stir and heat curds and whey steadily to 108-114 F in one hour (1 degree F every 3 minutes for 15 minutes and 1 degree every 2 minutes after that). Cook at final temp. until curds are firm enough; they should be springy when squeezed lightly in the palm of your hand. Let settle under the whey. Pull the curds to the back half of the vat and squeeze the into a thick cake. Take your time to push and knit them together. Curd should have pH 6.40-6.50 before hooping.

Take off the whey to the level of the curd cake, cut the cake into wheel-sized pieces, and quickly move each piece into hoops lined with cheesecloth.

Press with 2 lb. weight per 1 lb. curd for 30-60 minutes

Remove wheels from press, remove cloths, turn, put cloths on again, and return to press.

Repeat after one hour. Increase the weight if the rind is not smooth enough.

Repeat after one hour

Take off press and leave in cheese room overnight

Brine at 50-55 F for 3-4 hours per lb.

Turn once per day and put salt on tops.

Aging at 50-55 °F and 85-90 %RH and moderate ventilation:

Let a smear coat form in 7-10 days and continue to nurture this by smearing rinds with hands, washcloths, or soft brushes dipped in 5% salt solution and turning every 3-4 days for up to two months. The cheese may also be rubbed with “sultz,” a mixture of wine, yeasts, salt and spices during aging (this is mentioned in Cheesemaking Practice by Scott).

Scrub off any unwanted molds that appear during this time. After this let rind dry while turning once per week. Age for 4-6 months for full fat cheese and 6-7 months for part skim cheese, respectively.

**Peter Dixon, Dairy Foods Consulting**

802.275.2297

[peterhicksdixon@gmail.com](mailto:peterhicksdixon@gmail.com)