



Dairy Foods Consulting Westminster Artisan Cheesemaking

Peter Dixon, MS
Artisan Cheesemaker

Corsican-style Basket Tomme

Heat milk to 90 F

Add starter: A yogurt-type culture with a small amount of mesophillic aroma culture is used in making this cheese.

Recommend using:

ABIASA Thermo B bulk culture at the rate of 1 lb. per 200 lb. milk
and ABIASA Aroma B bulk culture at 2 oz. per 200 lb. milk
or a blend of

CHOOZIT TA052 at the rate of 2.5 DCU per 200 lb. milk and
CHOOZIT LB340 at the rate of 2.5 DCU per 200 lb. milk and
CHOOZIT MM100 at 2.5 DCU per 200 lb. milk

Ripen milk for 30 min.

Add rennet: Add 9 ml single-strength rennet (goat and cow milk) or
6 ml single-strength rennet (sheep milk)

Measure the curdling time and multiply this by 4 to get the time from adding rennet to cutting, e.g. 12 min.
 $\times 4 = 48$ min.

Cut the curd into curds the size of hazelnuts

Rest the curds for 6-7 min.

Continue cutting the curds into pieces the size of large peas.

Rest the curds 5 min.

Stir the curds gently for 5 min.

Rest curds again

Stir the curds again if desired

Rest curds for 5 min. and then remove the whey down to the level of curds.

Mix together the curds and whey and dip them from the vat into basket hoops to make 2-2.5 lb. cheeses.

After hooping, stack the cheeses one on top of the other for 30 min.

Turn cheeses over and put back into the baskets. Stack again for 30 min.

Repeat until the rinds are pressed smooth.

When the curd is pH 5.6, move to the brine room at 55 F. The cold holds in check the acid-producing bacteria that would otherwise continue to work and make the cheese too dry.

Leave overnight.

Dry salt the cheeses the next day.

After 5 -7 days begin smearing the rinds. For every 50-75 lb. of cheese use a solution of 1/8 tsp Geo 15 +
1/8 tsp B. linens + 2 tbs salt + 1 quart water.

Wash and turn the cheeses every 2-3 days fro 2-3 weeks.

Wassh and turn the cheeses 2 times per week for one month.

The red (B. linens) bacteria should grow by this time and then the cheeses are turned and washed enough to prevent the rinds from drying out.

The cheese should be aged 2-3 months before sale.

Peter Dixon, Dairy Foods Consulting

802.275.2297

peterhicksdixon@gmail.com