



Dairy Foods Consulting

Westminster Artisan Cheesemaking

Peter Dixon, MS
Artisan Cheesemaker

Feta Greek

For 100 lb. milk

Heat milk to 90-93° F.

Add starter:

For fresh Feta from pasteurized milk use 5 DCU CHOOZIT MT1 or MA series (011, 014, 016, or 019) for 100 lb. milk.

For aged Feta from raw milk use 2.5 DCU CHOOZIT MT1 or 1.25 DCU MA series + 1 DCU TA60 + 1 DCU LB340

Wait one hour and add 9-ml single strength rennet per 100 lb. cow or goat milk. Use 5 ml single-strength rennet for sheep milk.

Check for flocculation, which is the first sign of milk gelling into curd (should be 12-15 minutes), and multiply this by 4 to get the time from adding rennet to cutting curds, e.g. 12 min. x 4 = 48 minutes.

Cut curds into 1/2-inch cubes and let settle for 2-3 minutes.

Stir curds in whey for 15 to 30 minutes at 90-93°F until they are bouncy when dropped from one hand to the other.

Let curds settle for 10 minutes.

Drain whey to level of curds, mix the curds and whey together, and ladle curds into perforated or basket-style forms.

After 30 min. draining, turn cheeses over and return to forms.

Repeat procedure in one hour.

Repeat again in one hour.

Repeat again in 2-3 hours

Leave sit overnight at 68-72° F.

Save enough whey from cheesemaking to make the 8-10% brine for aging the cheese in.

The following morning, the cheese should have pH 4.70 - 4.80. When this pH is reached place the cheeses into saturated brine (20-24% salt) for 4 hours per pound of cheese.

After brining remove the cheese blocks, put in containers, fill to top with 8-10% salt brine made from salt and the whey from the cheesemaking, and put on tightly sealed lids. It is important to eliminate as much air as possible from the headspace to prevent the growth of yeast and molds.

The cheeses can be kept under the whey by using a water-filled bag or a rigid mesh with a spacer between the top of the cheese and the underside of the lid. If the container swells from gas production, puncture the top or remove the bung to release gas and reseal. This may happen often during aging.

The cheese can be aged at 45 to 55° F for more than one year if cared for properly.

The finished cheese should have pH 4.50.

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