

Download Gouda Cheese Making Manual

Annual short course - April 22 to 26, 2019. Learn the scientific and technological principles of cheese making through interactive lectures, and apply them in hands-on cheese making laboratories. Cheese is a dairy product derived from milk that is produced in a wide range of flavors, textures, and forms by coagulation of the milk protein casein. It comprises proteins and fat from milk, usually the milk of cows, buffalo, goats, or sheep. During production, the milk is usually acidified, and adding the enzyme rennet causes coagulation. The solids are separated and pressed into final form. Thanks for sharing! I can't wait to try it myself. Now I have two ways to make cheese – acid (lemon juice or vinegar) and vegetable rennet – without having to buy anything! **BOOK: Mastering Artisan Cheesemaking: The Ultimate Guide for Home-Scale and Market Producers** by G. Caldwell. If you want to invest in one cheesemaking book, this is it. I wish Ms. Caldwell's book had been around when I started cheesemaking, I would have avoided so many errors and cheese flops!