

# Download Gouda Cheese Making Manual

BY CORINA SAHLIN. I want you to know how easy it is to make your own cheese at home. And I'm not talking about soft cheese like Chèvre, but hard cheese—Gouda! When I say hard, I mean the texture, not the difficulty. Making a 2lb Batch. All of our cheese recipes can be modified to increase or decrease the batch size by increasing/decreasing the recipe ingredients proportionately. Below is a modified recipe for making a 2 gallon batch of the cheese above. This recipe will make 2+ lbs of Gouda. Begin with 2 gallons of milk and heat to 86F. Gouda originates from the Netherlands and is a washed curd cheese, similar in some ways to Edam. Gouda is pressed, brined, then waxed for aging and matures in about 6 weeks. It has a subtle flavour and has low acid development during aging. So let's learn how to make Gouda cheese! Gouda Cheese can be aged anywhere from a few weeks up to 24 months. As the cheese ages, its taste becomes stronger which dictates how long it should be aged. To increase the shelf life of a wheel of Gouda cheese after cutting it, wrap the original packaging tightly using plastic wrapping or aluminium foil.