

MARIOVO EKO SREDINA ZA EKOLOSKI PRODUKTI

www.mariovo.mk



mariovska volna

mariovski med

mariovsko meso

mariovsko sirenje

Saint-Maure

Characteristics:

A delicate soft goat's milk cheese that is ripened with a white mould. It is traditionally made in Touraine, France, during the months of April through November. It is usually cylindrical in shape cheese 4-5 cm 1 1/2- 2 inches diameter and 12-17 cm 5-7 inches high. Weight 50-220 g 1/9-1/2 pound. Manufacture is similar to other types of goat's milk cheese.

Rind is white felt of *Penicillium candidum* mould on small dairy cheeses, but with overgrowth of *Penicillium glaucum* mould on farmhouse cheese. Close texture in new cheese; older cheeses have more crumbly texture and also slightly brittle curd. No gas holes but spaces between curd practicles. Flavour and aroma are mild but piquant, typical of goat's milk cheese, but strong mouldy smell in farmhouse cheese.

The Method of making:

Fresh mixed-herd milks, pasteurise the milk and bring it to a setting temperature of 22-23°C 72-73°F. Add prepared starter(*Streptococcus lactis* sub-sp *lactis* and *cremoris*), mix in well. Add rennet at a rate of one ml for each 10 litres of milk, diluting it with at least 10 times its volume of cool boiled water, i.e. 10 ml of cool boiled water to each one ml of rennet. Then pour the diluted rennet immediately into the milk, taking care to pour it over as much of the surface as possible, stirring all the time while pouring it in. Maintain the setting temperature. Allow the milk to set. Coagulum left for 18-24h.



Ladle the curd into moulds and leave to drain for 24h. Then remove mould and dry for 24h. Sprinkle dry salt onto the surface of the cheese to 1,5% salt in the cheese.



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Inoculation: spray with culture of *P.candidum* (liquid spray). Store in cool room at 12°C 54°F and high humidity 95% for 2-3 weeks for moulds to grow. Pack in parchment or paper. The cheese is best eaten from two and five weeks after making.



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