

# Squeaky Cheese Curds

## Ingredients

7.6 *Milk, raw, if available*  
kg  
140 g *Water, filtered*  
1 g *Calcium chloride* 🛒  
0.4 g *Rennet tablets*  
0.6 g *R-707 mesophilic  
homofermentative culture* 🛒  
- *Salt, kosher, as needed* 🛒

## Equipment

*Sous vide setup* 🛒  
*Cheesecloth* 🛒  
*1/2 hotel pan, perforated* 🛒  
*Curd cutter* 🛒

## Yield

1000 g

7.6 *Milk*  
kg

1

Pour milk into SousVide Supreme, and set temperature to 91 °F / 33 °C.

Once temperature is reached, start a timer for 30 minutes.

Sterilize utensils—whisk, curd cutter, and slotted spoon—by using a blowtorch, or by boiling for 5 minutes and drying with a paper towel.

100 g *Water, filtered*  
1 g *Calcium chloride* 🛒

2

Dissolve calcium chloride into 100 g filtered water.

Pour calcium solution into milk, and stir for 30 seconds.

If using raw milk, this step can be skipped because there is already enough free calcium present in the milk.

0.6 g *R-707 mesophilic culture*

3

Sprinkle culture into milk, and stir to dissolve completely.

Cook for 30 minutes.

40 g *Water, filtered*  
0.4 g *Rennet tablets*

4

Crush rennet tablet, and dissolve into 40 g filtered water.

Pour into milk, and stir for 1 minute.

Cook for 1 hour.

5

Cut curds into cubes, using a curd cutter or a curd knife, no smaller than .5 cm and no larger than 1 cm.

Most cheese makers cut the curds in one direction, then cut them again 90° to the original cuts. Finally, they insert the knife at a 45° angle parallel to the original cuts to form uniform blocks. Cutting into equally sized pieces is important, it lets the whey drain from the curds evenly.

6

Set SousVide Supreme to 95 °F / 35 °C.

Cook curds for 1 hour and 40 minutes, stirring gently every 10 minutes.

7

Line perforated pan with cheese cloth. Set into second pan to catch liquid.

Using a slotted spoon, gently transfer curds to perforated pan to drain. Leave the whey in the SousVide Supreme.

8

Fold cheesecloth over drained curds to cover them, and place pan into SousVide Supreme. The whey should not touch the pan; ladle out whey if needed.

Set temperature to 113 °F / 45 °C, which will steam the curds at an air temperature of about 108 °F / 42 °C.

Cook for 10 minutes.

9

Cut matted curds in half widthwise.

Flip half of the loaf onto the other half.

Cover with cheesecloth, replace lid, and cook for 15 minutes.

10

Cut curds into thirds lengthwise.

Flip each loaf over.

Cover with cheesecloth, replace lid, and cook for 15 minutes.

11

Cut each loaf in half lengthwise.

Flip three loaves on top of the other three.

Cover with cheesecloth, replace lid, and cook for 15 minutes.

12

Rotate loaves so the outer surfaces are now on the inside.

Cover with cheesecloth, replace lid, and cook for 15 minutes.

13

Flip loaves so tops are now on bottom.

Cover with cheesecloth, replace lid, and cook for 15 minutes.

14

Cut loaves into curds, weigh, and place in covered container.

Add salt, 1% by weight of finished curds, and shake vigorously. All of the salt should be absorbed into the curds.

The curds will retain their squeak for about one day.

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