

Cream Cheese

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Cream cheese is extremely easy to make and homemade is unmatched by store bought varieties. Mesophilic culture and rennet are available from home cheesemaking suppliers.

Equipment:

- Non-reactive stockpot
- Dairy thermometer.
- Food safe container for ripening
- Cheesecloth.
- Colander

Ingredients

- 1 pint of whole milk.
- 1 pint whipping cream.
- 1/8 teaspoon dried mesophilic culture or 1 tablespoon buttermilk.
- 1 drop of rennet diluted in 1 teaspoon of bottled water (or non-chlorinated water)
- Optional: 1/8 teaspoon of 30% Calcium Chloride solution diluted in 1/8 cup of water.
- 1/2 teaspoon of pickling salt

Method

Combine milk and cream in stockpot. Heat to 72°F, stirring from time to time keep bottom from scorching. Transfer to food safe container. Add calcium chloride, if using. Add mesophilic culture and stir. Add diluted rennet stir for 1-2 minutes, then hold spoon or ladle still in the milk until agitation stops.

Place container in a quiet, warm location for 12 to 24 hours until a firm curd has formed. Longer setting time will result in more acidity and flavor development.

After the curd has set, pour into a cheesecloth lined colander.

Allow to drain at room temperature for 6 hours, or until cheese is thick.

Place cheese in bowl and knead in salt with clean hands or a spoon, ensuring it is evenly distributed. Store in sealed container in refrigerator for up to 2 weeks.