



Gorgonzola, dolce

Recipe for mild and creamy blue cheese

Type of cheese

Overall cheese type	Soft cheese
Cheese variants	Blue cheese, Gorgonzola “dolce”

Characteristics

Flavor	Mild blue cheese notes
Texture	Soft to semi soft
Appearance	Creamy paste with pale blue veins and a white to yellowish rind
Yield	Typically 12 to 15 kg cheese per 100 L of milk
Ripening time	60 to 80 days
Shelf life	Typically 60 days

Composition

Moisture	52% to 54% corresponding to 70% to 77% moisture on fat free basis
Dry matter	46% to 48%
Fat	26% to 30%
Calcium	1.2 to 1.7 g / 100 g cheese
Salt	1.2% to 1.5%

List of ingredients

Milk	High quality and standardized milk with desired level of fat
Cream	Optional (only for high fat variants)
Calcium chloride	Aqueous solution of food grade calcium chloride (optional)
Starter culture	DVS® Lb STELLA plus DVS® SOFT CREMOSO plus DVS® ST Body 2
Coagulant	CHY-MAX® Special, CHY-MAX® Plus or NATUREN® Extra (for DOP)
Ripening solution	SWING® P.R. PRG-3 and SWING® LAF-4, 5 or 7



Steps

Description

Milk preparation



Pasteurize the milk at 80 °C in 30 seconds. Then cool to 32°C +/-1°C. Standardize the milk to reach desired fat/protein ratio, typically 1.15:1.

Fermentation



Add from 0 to 200 ppm of CaCl_2 depending on your specific recipe. Then add 10 to 20U/100 L of **DVS® Lb STELLA** and 5 to 7U/100L of **DVS® SOFT CREMOSO** plus 3U/100L of **DVS® ST Body 2**. Let the starter cultures work for 30 to 40 minutes at 32°C +/-1°C. Add ripening cultures depending on your specific recipe and desired appearance and flavor profile.

Coagulation



Add 3500 to 5500 IMCU of **CHY-MAX®** or **NATUREN®** (the latter for DOP) per 100 L milk at 32°C +/-1°C (or better 1 IMCU per g total protein). Flocculation time is typically 20 to 30 minutes and total coagulation time typically 45 to 50 minutes.

Cutting



Cut the coagulum in cubes of 3 x 3 x 3cm.

Stirring



Apply very gentle stirring for 5 minutes.

Draining, molding and pH adjustment



Drain the curd on thin layer on a table for 30 minutes. Mold the curd into the mold forms with cloths and turn every 20 minutes 3 times. Remove the cloths from the mold forms and continue to turn the cheeses every 2 hours for 24 hours. Total acidification time is around 9 hours and whey acidity around 18 to 20°SH/50.

Ripening Salting Piercing



Put the cheeses in a warm room (20°C to 24°C) for 48 to 72 hours and apply dry salting 2 times to obtain the final desired salt content. Ripen for 60 to 80 days at 4°C and 90 to 95% relative humidity and make holes (piercing) after 10 days and 20 days.

Storage Packing



Pack the cheeses in suitable aluminum foil. Store the cheese at 4 to 6°C until the final cheeses are delicious and ready for distribution and sales.

For more guidance, please contact the Chr. Hansen sales and application experts