



Cashew Camembert

Yields 1 x 8cm camembert cheese round

150g (5.2 oz) cashews, soaked 2 hours
120ml (fl oz) filtered boiled water, cooled
1 tsp of probiotics or $\frac{1}{8}$ tsp mesophilic culture
 $\frac{1}{8}$ tsp (or 8 drops) Penicillium Candidum mold culture
 $\frac{1}{2}$ tsp fine sea salt

1. Sterilise the following with boiling water: Vitamix jug & tamper; 1 small plate; 1 spatula; 1 teaspoon; 1 cheese mould/form; cheese cloth to line the cheese mould/form.
 - a. Optional step: simmer the cashews in hot water for 1 to 2 minutes. This will cut down on any chance of bad bacteria.
2. Blend the 150g (5.2ozs) cashews and 120ml (4fl ozs) water until completely smooth.
3. Add probiotics/mesophilic and Penicillium Candidum to the blender. Blend for a few seconds to fully incorporate.
4. Squeeze water from the cheesecloth (from the sterilisation stage) and line the cheese mould/form with it. Empty the blender contents into the cheesecloth and fold in the cloth on the top. Let sit in a warm place for 24 hours to ferment.
5. Your cheese has now gone through it's first culturing phase.
6. Remove the cheese from the mould, but keep it in the cheesecloth. Transfer it to a sealed container (I like the Tefal Cheese Cave container). Place in a cool spot with a maximum temperature of 13 degrees C (55 degrees F).

This is quite a cool room temperature, so you'll need to find somewhere in your house that *never* goes above this. If you happen to have a wine cooler, that is perfect. I have a wine cooler that I bought off Amazon for under £100/\$100. I set it to 13 degrees C.

If neither of these options is available, set your fridge to the warmest it will go and use the top of the fridge, which is the warmest part of the fridge.



If you don't have the Tefal Cheese Cave container, another glass or plastic sealed container will do, but make sure you wipe down the condensation from inside every day.

7. After day 3 (4 days in total now), the cheese should be firm enough to remove the cheesecloth. You might need to handle it carefully. I like to do all stages from now on with disposable gloves.
8. Salt the cheese on top, flip over using baking parchment and salt that side too. Return to the container in a cool place.
9. Every day you'll need to turn the cheese over, replacing the parchment each time. Around the 7 day mark you'll start to see the white mould develop. It might take longer, especially if you're using the fridge instead of a cool place/wine cooler set to 10C / 50F.
10. At the 2 to 3 week mark, they'll be covered in mould and are ready to ripen in the fridge. If they're not yet covered in mould, leave them for a few more days, flipping each day. Once they have that full mould coverage, wrap the cheeses in wax paper and place in the fridge. I like to leave them for 1 to 2 weeks in the fridge to develop.. They should last for easily another 4 weeks in the fridge.