



### CHEESE CARE INSTRUCTIONS:

We ship your order in a specially designed insulated packaging, ensuring your cheese arrives fresh. If you would like to continue aging your cheese at home, keep it in an environment similar to a cave, such as a cool, humid, dark basement. This will give your cheese a bolder flavor profile. Your food storing refrigerator is not ideal for aging because it will cause drying of the cheese. You can use a separate refrigerator, provided the temperature is around 57-60F. Always remember to flip your cheese during the aging process. And of course be sure to use stringent hygiene; you want good bugs not bad ones!

Wherever you are aging your cheese, if you choose to do so, make sure you keep the outer crust from drying out too much. How often you perform crust care will require close monitoring of your cheese as it is dependent on a number of factors. You are looking to keep the outer layer of the cheese from drying completely until you are ready to finish ripening. There are two methods you can use to keep your cheese moist while aging:

1. Brine washing: Flip your cheese BEFORE performing this step. If the cheese is brine-washed side down, it will stick to the aging surface. Using a slightly abrasive surface (like a cheesecloth or soft bristled brush) wash the surface of the cheese with your brine solution to clean the mold on the outside of the cheese. Some mold is fine as long as your environment is free from unwanted pollutants. Follow the brine concentration scheme below.

Degree of Curing	Frequency of Treatments	Salt Concentration
First 10 days	Every 1-2 days	300-350 g/L
Until coloration (1-1½ months)	Twice a week	300 g/L
Until end of aging	1-2 times a week	100-150 g/L

2. Another alternative is oil rubbing. Using a fat of your choice (we recommend olive oil), coat the entire surface of your cheese in a thin layer as you notice it drying. Make sure your oil and wiping cloth are free of contaminants.

Once your cheese is cut or released from its vacuum sealed container, it should be stored in the refrigerator for up to 6 months. Over time, the cheese may harden in the refrigerator; but it can still be eaten on its own or grated over pasta, salad, or any dish of your choosing!