

Cheese Making

with

Miki Ciman



MAKE YOUR OWN HOMEMADE CHEESE !

A fun and informative course. Learn to make a good cheese in your own home.
Experiment using your own utensils and become the family cheese-maker!!

Time & Duration: 2-day course 09h00 – 16h00 per day (see details below)

Cost: **R 2000.00 per person**

Price includes: all ingredients
notes & recipes
bound copy of the book “CHEESEMAKING – a D.I.Y manual” as translated by Miki
Take home your own creations

Venue: **Agriturismo La Masseria**, R44, Stellenbosch
(diagonally opposite Mooiberge farmstall)

Course layout:

Day one

1. Introduction – background info “from milk to cheese”
2. Utensils required
3. Cheese-making jargon
4. Make: Mascarpone
5. Make: Mozzarella curd
- 6.

Day two

1. Cheese classification – recognizing cheeses
 2. Make: Fresh cheeses - Mozzarella & Ricotta
Semi-soft cheese types
 3. Make: Caciotta with thyme
White mould type Caciotta
Drunken Caciotta
- Hard cheeses
1. Make: Pecorino

**2-day course dates 2014: 23 & 24 January; 6 & 7 February; 13 & 14 March; 10 & 11 April
15 & 16 May ; 12 & 13 June; 3 & 4 July; 14 & 15 Aug;
18 & 19 Sept; 2 & 3 Oct; 23 & 24 Oct**

Courses go ahead subject to a minimum no of bookings.

In the event of postponement, your paid booking will be carried over to new dates or the next scheduled course.

**To book call 083 391 5792 or 021 8813654 or mail to
info@lamasseria.co.za OR agrilamasseria@gmail.com**

Full amount of course to be deposited into below account to confirm booking

Name: M. Ciman / Bank: Nedbank / Branch : Durbanville (103710)
Savings Acc: 2037062958

Tel: 021 881 3654 Fax: 086 275 4480

E-mail: info@lamasseria.co.za OR agrilamasseria@gmail.com

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