



dairy
centre Leartiker

Training
2021

David
Asher



8-12
NOV.
2021

A NATURAL
FARMHOUSE
CHEESEMAKING



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A NATURAL FARMHOUSE CHEESEMAKING

David Asher

BIOGRAPHY

David Asher is an organic farmer, farmstead cheese maker and cheese educator based on the Gulf Islands of British Columbia, Canada. David does not make cheese according to standard industrial philosophies - he explores traditional, natural methods of cheesemaking.

David offers cheese outreach to communities near and far with the Black Sheep School of Cheesemaking. Through workshops in partnership with food-sovereignty-minded organizations, he shares his distinct cheesemaking style. His courses teach a cheesemaking method that is natural, DIY, and well suited to the home kitchen or farmstead production. He is the author of *The Art of Natural Cheesemaking*.



A NATURAL FARMHOUSE CHEESEMAKING

David Asher



COURSE DESCRIPTION

From culture propagation to rennet coagulation and on to affinage, this comprehensive and hands on course covers nearly all aspects of a natural farmhouse cheesemaking. Students can expect to learn how simple traditional methods can lead to a safe, effective, and delicious raw milk cheesemaking.

Five days of learning allows students to see many styles of cheese through the many stages of their evolution, and provides insight into how all cheeses can evolve from the very same milk, with the same culture and the same rennet.

The course will focus on natural methods and a full circle, small-scale cheesemaking: no freeze-dried cultures or synthetic enzymes will be used in any of our makes.

Class explores the 5 main categories of cheese, and concepts of traditional starters, ripening ecologies, and natural rennet: Kefir, Clabber, Fresh Lactic Cheeses, aged French Goats cheeses, Skyr, Butter, Camembert, Mozzarella, Bleu D'Auvergne or Stilton or Cheddar, and Tomme & Caciocavallo.





PROGRAMA

NOVEMBER 8 (MONDAY)

MILK & ITS FERMENTS

On the first day we learn to care for the cultures of our cheese. We begin with a session on dairy fermentation, covering Clabber, Kefir, Crème Fraiche and yogurt.

- 09:45 Coffee + tea
- 10:00 The greater purpose of Cheese
- 11:15 Break
- 11:30 Summoning the microbes from Raw Milk
- 13:00 Lunch
- 14:00 The history and mystery of Kefir culture
- 15:15 Break
- 15:30 Naturally made Yogurt
- 17:30 Class ends



Duration:
5 days



Taught by:

David Asher
*Original language:
english*

Translate (spanish)
Malen Sarasua



Registration:
750€

LIMITED PLACES





PROGRAMA

NOVEMBER 9 (TUESDAY)

LACTIC CHEESE & BUTTER

On the second day we use our cultures and rennet to make fresh lactic cheeses such as Cream Cheese & Chèvre, and Geotrichum-candidum ripened lactic cheeses such as Crottin, Valençay and Saint Marcellin. Also included are acid-coagulated cheeses like Skyr and Quark, as well as Cultured Butter.

- 09:45 Coffee + tea
- 10:00 Culture care / acidity & pH
- 11:15 Break
- 11:30 Fresh lactic cheeses - Chèvre, Vache, Faiselle
- 13:00 Lunch
- 14:00 Aged lactic cheeses - Crottin, Valencay, Saint Marcellin
- 15:15 Break
- 15:30 Rennet-free lactic cheeses - Skyr, & Butter
- 17:30 Class ends



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PROGRAMA

NOVEMBER 10 (WEDNESDAY)

RENNET CHEESES

On the third day we look at rennet cheeses, preparing, in the morning, the basic curd that can become many different styles of cheese. By the afternoon, the curd's acidity will have developed and we'll be able to stretch the cheese into Mozzarella, Queso Oaxaca and Burrata. We also explore the different rind ecologies of rennet cheeses including the white fungus of Camembert and the orange rinds of Limburger.

- 09:45 Coffee + tea
- 10:00 The story of rennet
- 11:15 Break
- 11:30 Rennet cheese make
- 13:00 Lunch
- 14:00 Pasta filata - Mozzarella, Burrata, Oaxaca
- 15:15 Break
- 15:30 The affinage of rennet cheeses - modern Camembert, washed rinds
- 17:30 Class ends
- 19:00 Dinner
- 20:00 Sister Noella video (1 hour)



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PROGRAMA

NOVEMBER 11 (THURSDAY)

MILLED CHEESES

On the fourth day we make a Blue Cheese, and explore the cultivation of blue fungus that gives this cheese its veins. On this day, we will also prepare rennet the traditional way.

- 09:45 Coffee + tea
- 10:00 Begin milled curd cheesess
- 11:15 Break
- 11:30 Continue milled curd make
- 13:00 Lunch
- 14:00 Cheese roundup
- 15:15 Break
- 15:30 Blue Cheese pep talk
- 17:00 Dynamics of microbial communities
- 17:30 Class ends



Duration:
5 days



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LIMITED PLACES





PROGRAMA

NOVEMBER 12 (FRIDAY)

ALPINE CHEESES

And on the fifth and final day we make an Alpine cheese, and see how one cheese can evolve in many different directions including Tomme, Raclette and Caciocavallo. With its leftover whey we prepare a batch of traditional Ricotta.

- 09:45 Coffee + tea
- 10:00 Cheese round-up
- 11:15 Break
- 11:30 The Alpine make
- 13:00 Lunch
- 14:00 Cheese cave / Alpine affinage
- 15:15 Break
- 15:30 Southern Italian segment: Caciocavallo + Ricotta
- 17:00 Cheese Party!



Duration:
5 days



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