



## COLD SMOKED CHEESE PROCESS

### CRES COR 767-CH-SK Smoker

#### Products needed:

- Cheese blocks cut to small dimension for more surface penetration of smoke. The smoke will penetrate only the outer most areas of the cheese. Blue cheeses can be large crumbled inside of a perforated 12x20 pan.
- Supplies of Paper Towels, Plastic wrap, CRES COR Kold Keepers™ (2), Thermometer with thermocouple, perforated 12x20 pans, Wire mesh grids, Wood chips soaked (cherry, pecan, apple, etc.)

#### Process:

- Space cheese blocks out on a wire grid with the room between the portions.
  - Soak the wood chips for 15/20 minutes, longer if you wish and then load the wet wood chips into the holder and slide into the bottom/back of the smoker oven.
  - Place two (2) of the frozen CRES COR Kold Keepers™ above the smoker wood chip container. Loading these ahead of time will help in pre-cooling the smoke chamber. These will assist in maintaining a smoke/curing environment that should not exceed 68-70°F. Solid milk fats in cheese begin to liquefy at 85°F. (Two 12"x20"x2.5" pans of ice can be used in lieu of the eutectic freezer plates.)
  - Insert the wire thermocouple into one of the cheese blocks toward the center of the grid.
  - Place the wire mesh grids with the cheese above the Kold Keepers™.
  - Make sure the door vents are closed.
  - **DO NOT** turn on the oven cooking or holding thermostats. Use the smoker heating element **ONLY** by turning the manual countdown timer to 20 minutes for a light smoke flavor. Add more time for stronger smoke penetration.
  - **DO NOT OPEN** the door during the smoking process. Allow the cheese to remain inside the cabinet for at least 15 to 30 minutes. Monitor temps via the thermocouple.
  - Remove and wrap in plastic film or cryovac and refrigerate to store and firm up for slicing or processing. Hold refrigerated for at least 24 hours to allow the smoke flavors to settle and soften. Flavors improve/mellow with time.
- NOTE:** Smokes cheeses are great on burgers, nachos, pizza or simply as an assorted cheese platter or spreads. Try cold smoking semi-soft cheeses, butter, vegetables, lettuces and fruits for signature flavor profiles.

