



Cheese Maker

Fresh Cheese
Queso Fresco
Fromage Frais



Healthy,
Natural & Tasty

Making your own fresh cheese
is simple, fun and delicious!

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	Recettes	

English

Fresh Cheese

Surprise yourself by making your own fresh cheese at home!

FRESH CHEESE is a very versatile product. Its flavor combines with many different preparations, both sweet and savory. We can use it with all sorts of meals: breakfast, brunch, lunch, snacks or dinner.

We can eat fresh cheese everyday! Because of its high water content, **fresh cheese has the lowest fat percentage of all cheeses.**

Your fresh cheese will have a more natural flavor and texture, without the need to add salt.

Consuming **fresh cheese** is a simple and healthy way to add dairy to your diet.

Did you know that ...

Dairy products are the main source of calcium in our diets because they meet the conditions for proper absorption.

They provide high quality proteins, similar to meat or fish.

They are an important source of soluble vitamins (A, D) and group B vitamins as well as minerals such as phosphorus, zinc and magnesium.

2 to 4 servings of dairy per day are recommended. **One serving of dairy is equal to 100 g/ 1/2 cup / appr. 4 ounces of fresh cheese.**

And, something important to remember is that making it at home is easy and quick!

CONSERVATION

The **cheese** should **always be refrigerated** (refrigerator temperature 35.6°F - 39.2°F).

It can only be kept for a few days, about 3 days maximum. Do not use expired fresh milk.

Cover the cheese as it easily absorbs odors from other foods in the fridge.

RECOMMENDATIONS

Wash product before using for the first time.

Suitable for the microwave, refrigerator and dishwasher.

Do not use the grill position in the microwave.

Do not place the product over a direct source of heat.

To handle the product when it is hot, use thermal protection (e.g. oven gloves).

Do not wash the lid with scouring pads or abrasive products.

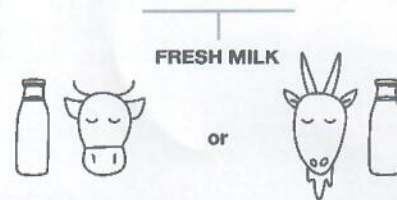
Do not use sharp utensils.

— Lid - measuring

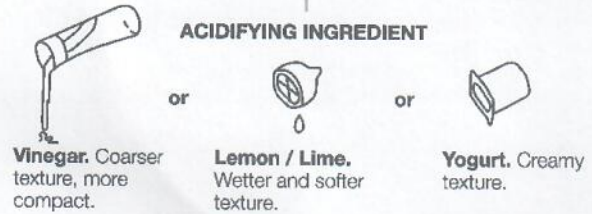
— Colander

— Base

Choose the ingredients according to the cheese flavour you desire



Fresh milk precipitates when you add an acidifying ingredient if it has reached 92°C.



Page 40 method of use.
Page. 42 recipes.



Four recipes to start

4 recetas para empezar

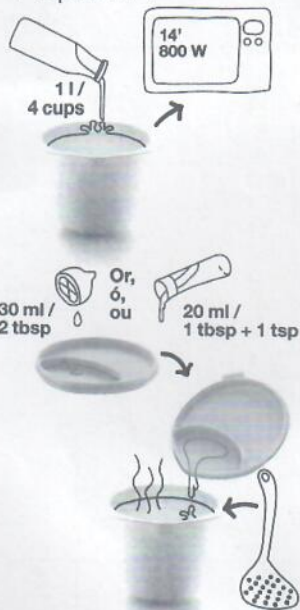
4 recettes pour commencer

Process of making fresh cheese

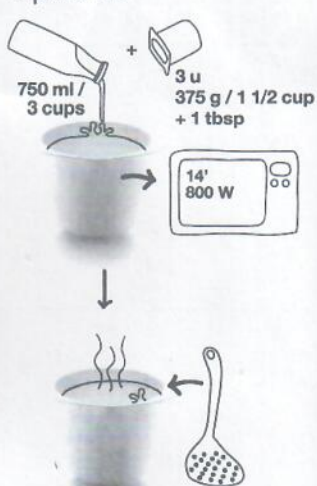
Proceso de hacer queso fresco

Processus à faire fromage frais

1 Option A



Option B



If you see that the fresh milk does not precipitate when adding the acidifying ingredient you can put it in the microwave for 1 or 2 min 800 W.

Si observas que la leche no precipita, se puede calentar 1-2 min más en el microondas a 800 W.

Si vous observez que le lait ne caille pas, vous pouvez le réchauffer 1-2 min de plus au micro-ondes à 800 W.

2



30 min
Resting
Reposo
Repos

Optional

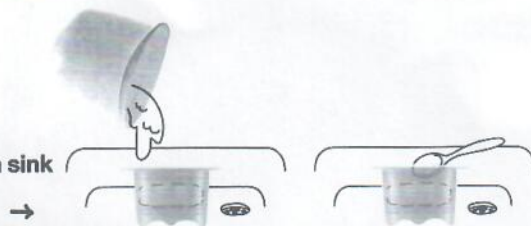


Or,
ó,
ou

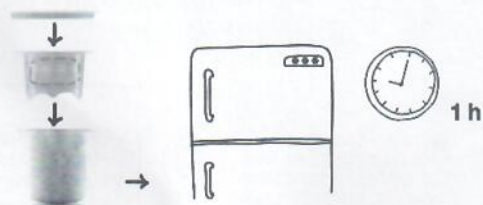


3

Kitchen sink
Pica
Évier



4



5



+ info:
www.lekue.com

Herb roll

Rulo de finas hierbas

Rouleau aux fines herbes

200g - 250g /
7,1 oz-8,8 oz



Fresh milk / Leche fresca / Llet fresca / Lait frais / Leite fresco / Latte fresco / Frische Milch / Zuurmakend ingrediënt / Свежее молоко / Frisk mælk / Tuoretta maitoa



Parsley / Perejil / Julivert / Persil / Salsa / Prezzemolo / Petersilie / Petersele / Петрушка / Persille / Persilja



Dill / Eneldo / Anet / Aneth / Aneto / Aneto / Dill / Dille / Укроп / Dild / Till



Vinegar / Vinagre / Vinagre / Vinaigre / Vinagre / Aceto / Essig / Azijn / Уксус / Eddike / Vinietikka



Chive / Cebollino / Cibulet / Ciboulette / Cebolinho / Erba cipollina / Schnittlauch / Bieslook / Шнит-лук / Purløg / Ruohosipuli

1



1000 ml /
4 cups

+



2



20 ml /
1 tbsp + 1 tsp

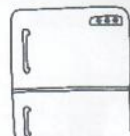


30 min
Resting
Reposo
Repos

3



4



1 h
Resting
Reposo
Repos

5



Peach and cheese skewers

Broqueta de melocotón y queso

Brochette de pêche et fromage

200g - 250g /
7,1 oz-8,8 oz



Fresh milk / Leche fresca / Liet
fresco / Lait frais / Leite fresco
/ Latte fresco / Frische Milch /
Zuurmakend ingrediënt / Свежее
молоко / Frisk mælk / Tuoretta
maitoa



Sugar / Azúcar / Sucre / Sucre
/ Açúcar / Zucchero / Zucker /
Suiker / Caxap / Sukker / Sokeria



Brown sugar / Azúcar moscavado
/ Sucre moscovat / Sucre roux /
Açúcar mascavado / Zucchero
grezzo / Mascobado-Zucker /
Muscovado-suiker / Тростниковый
сахар / Brun farin / Ruokosokeri



Lime / Lima / Lima / Citron vert
/ Lima / Lime / Limette / Limoen
/ Лайм / Lime / Limettiä

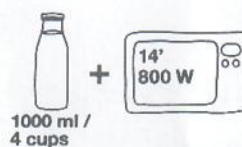


Peach / Melocotón / Préssec
/ Pêche / Pêssego / Pesca /
Pfirsich / Perzik / Персик /
Fersken / Persikka

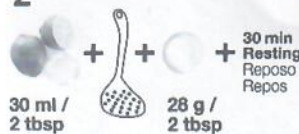


Grated lime / Lima rallada
/ Lima ratllada / Zeste de
citron vert / Lima ralada /
Lime sminuzzato / Geriebene
Limette / Geraspte limoen /
Тертая цедра лайма / Reven
limeskal / Raastettu limetti

1



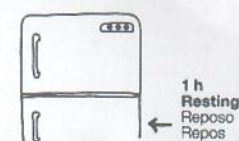
2



3



4



5



Tzatziki

Tzatziki

Tzatziki

200g - 250g /
7,1 oz-8,8 oz



Fresh milk / Leche fresca / Llet fresca / Lait frais / Leite fresco / Latte fresco / Frische Milch / Zuurmakend ingrediënt / Свежее молоко / Frisk mælk / Tuoretta maitoa



Cucumber / Pepino / Cogombre / Concombre / Pepino / Cetriolo / Gurke / Komkommer / Огурец / Agurk / Kurkku



Garlic / Ajo / All / Ail / Alho / Aglio / Knoblauch / Knoblook / Чеснок / Hvidløg / Valkosipuli



Yogurt / Yogur / logurt / Yaourt / logurte / Yogurt / Joghurt / Yoghurt / Йогурт / Yoghurt / Jogurttia



Oregano / Orégano / Oregana / Origan / Orégãos / Origano / Oregano / Wilde marjolein / Майоран (орегано) / Oregano / Oregano

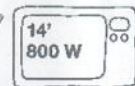


Olive oil / Aceite de oliva / Oli d'oliva / Huile d'olive / Azeite de oliva / Olio d'oliva / Olivenöl / Olijfolie / Оливковое масло / Olivenolie / Olivölj

1



+



750 ml /
3 cups

3 u / 375 g /
1 1/2 cup + 1 tbsp



2



+

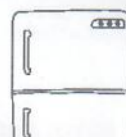
30 min
Resting
Reposo
Repos



3



4



1 h
Resting
Reposo
Repos



5

40 g /
1/2 small

+

2 cda /
2 tbsp

+

1 g /
2 cloves



Salmon and dill

Salmón y eneldo

Saumon et aneth

200g - 250g /
7,1 oz-8,8 oz



Fresh milk / Leche fresca / Liet
fresco / Lait frais / Leite fresco
/ Latte fresco / Frische Milch /
Zuurmakend ingrediënt / Свежее
молоко / Frisk mælk / Tuoretta
maitoa



Lemon / Limón / Limona / Citron /
Limão / Limone / Zitron / Citroen
/ Лимон / Citron / Sitruunaa



Salmon / Salmón / Salmó
/ Saumon / Salmão /
Salmone / Lachs / Zalm /
Лосось / Laks / Lohi



Cream / Nata / Nata / Crème
/ Nata / Panna / Sahne /
Room / Слики / Fløde /
Kermaa

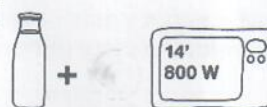


Dill / Eneldo / Anet / Aneth
/ Aneto / Aneto / Dill / Dille /
Укроп / Dild / Tili



Salt / Sal / Sal / Sel / Sal /
Sale / Salz / Zout / Соль /
Salt / Suola

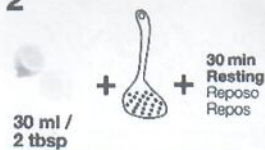
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850 ml / 150 ml /
½ cups + ½ cup +
1 ½ tbsp 1 ½ tbsp



2



30 ml /
2 tbsp

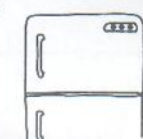
30 min
Resting
Reposo
Repos



3



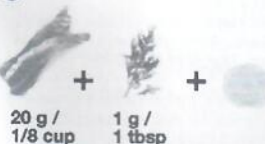
4



1 h
Resting
Reposo
Repos



5



20 g /
1/8 cup

1 g /
1 tbsp



4



5



6



Lightness
Ligereza
Légèreté

Strenght
Resistencia
Résistance

Durability
Durabilidad
Durabilité

7



8



Plastic recycling mark.

Marca de reciclaje de plásticos.

Symbole de recyclage du plastique.

Safe plastic for food contact applications.

Plástico seguro para contacto alimenticio.

Plastique sûr pour le contact alimentaire.

9

In compliance with European and FDA regulatory requirements for food contact materials.

De conformidad con la normativa europea y FDA vigente de materiales en contacto con alimentos. Núm RSIPAC: 39.05271/CAT.

Conformément à la norme européenne et à la FDA en vigueur, relatives aux matériaux en contact avec les aliments.

Characteristics and recommendations

Propiedades y recomendaciones

Propriétés et recommandations

1



Food Safe



2

BPA
FREE

3



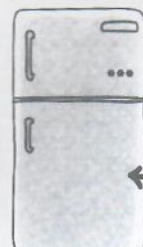
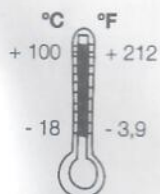
Platinum Silicone



PP



PBT



Cheese Maker

Fresh Cheese

Queso Fresco

Fromage Frais

