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Lekue Cheese Maker Instruction Manual

Model: 0220100V06M017

PRODUCT OVERVIEW

The Lekue Cheese Maker is designed to simplify the process of making fresh cheese at home. This innovative tool allows you to create cheeses with natural flavor and texture using basic ingredients like milk and an acid (lemon, vinegar, or yogurt). It promotes a healthier lifestyle by enabling the creation of fresh cheese with high biological value protein, easily absorbed calcium, and essential minerals and vitamins, all with minimal fat content. The practical and elegant design ensures ease of use and a pleasant culinary experience.

- Achieve natural flavor and texture without added salt.
- Practical and elegant design for easy use and display.
- Supports healthier cheese making at home.
- Requires only fresh milk and an acid (lemon, vinegar, or yogurt).
- Includes a recipe guide for various cheese types.

COMPONENTS

The Lekue Cheese Maker consists of three main parts:

1. **Base Container:** A white, heat-resistant container used for heating milk and mixing ingredients.
2. **Colander/Strainer:** A green, perforated basket that fits inside the base container, used for straining the cheese curds from the whey.
3. **Lid:** A green lid that covers the colander and base container. It features two convenient measurement lines for precise acid measurement (lemon or vinegar).



Image: Lekue Cheese Maker components including the white base, green colander, and green lid.



Image: The Lekue Cheese Maker assembled, showing the green colander nested within the white base container.

SETUP

Before first use, wash all components of the Lekue Cheese Maker with warm soapy water and rinse thoroughly. Ensure all parts are dry before assembly. The colander fits directly inside the base container. The lid then rests on top of the colander and base container.

OPERATING INSTRUCTIONS

Follow these steps to make fresh cheese using your Lekue Cheese Maker:

Step 1: Heat the Milk

1. Remove the lid and the green colander from the white base container.

2. Pour 4 cups (1 liter) of fresh milk (cow's milk, goat's milk, or soy milk) into the white base container.
3. Place the base container with milk into the microwave. Heat for approximately 14 minutes at 800W, or until the milk reaches the desired temperature (without the lid).

Step 2: Add Acid

4. Once the milk is heated, remove the base container from the microwave.
5. Use the green lid to measure your chosen acid. The lid has two lines: one for lemon juice and one for vinegar. Fill to the appropriate line.
6. Pour the measured acid into the hot milk in the base container.
7. Stir the mixture gently with a spoon. You will observe the milk immediately beginning to separate into curds and whey.



Image: Mixing the milk and acid in the base container, showing the separation into curds and whey.

Step 3: Add Flavorings (Optional)

8. If making plain cheese, skip this step. For flavored cheese, add desired ingredients such as 1 teaspoon of salt, crushed garlic, or sautéed spinach (as demonstrated in the video).
9. Stir the flavorings into the curd mixture.

Step 4: Rest

10. Allow the mixture to sit uncovered on your countertop for 30 minutes. This allows the curds to fully form and separate from the whey.

Step 5: Strain the Cheese

11. Place the green colander over a sink.
12. Carefully pour the curd and whey mixture from the white base container into the colander. The whey will drain through the perforations, leaving the cheese curds behind.
13. Use a spoon to gently flatten the top of the cheese curds in the colander.

Step 6: Mold and Chill

14. Insert the colander containing the cheese curds directly back into the white base container.
15. Place the green lid on top of the assembled cheese maker.
16. Refrigerate for at least one hour to allow the cheese to firm up and set its shape.

Step 7: Serve

17. Once chilled, remove the cheese maker from the refrigerator.
18. Invert the colander onto a serving plate.
19. Gently squeeze the sides of the flexible green colander to release the molded fresh cheese.
20. Your homemade fresh cheese is now ready to be enjoyed!



Image: A beautifully molded fresh cheese, ready for serving, alongside the Lekue Cheese Maker.

OFFICIAL PRODUCT VIDEO GUIDE

[REDACTED]

Video: A detailed demonstration of how to use the Lekue Cheese Maker, from heating milk to serving the finished cheese. This video provides visual guidance for each step of the cheese-making process.

MAINTENANCE AND CLEANING

The Lekue Cheese Maker is designed for easy cleaning. All components are dishwasher safe. For best results and to maintain product longevity, it is recommended to rinse the components immediately after use to prevent cheese residue from drying.

- **Dishwasher Safe:** All parts can be safely cleaned in a dishwasher.
- **Hand Washing:** For hand washing, use warm water with a mild dish soap and a soft sponge. Rinse thoroughly and allow to air dry or dry with a clean cloth.
- **Storage:** Store all components together in a clean, dry place.

TROUBLESHOOTING

If you encounter any issues while using your Lekue Cheese Maker, consider the following common solutions:

- **Curds not forming:** Ensure the milk was heated to the correct temperature and that the correct amount and type of acid was used. Different milk types may react differently.
- **Cheese is too soft/crumbly:** This can be due to insufficient draining time or not enough chilling time. Ensure the cheese is pressed gently and allowed to chill for at least one hour.
- **Difficulty releasing cheese from colander:** Gently squeeze the flexible colander sides to help release the cheese. Ensure the cheese is adequately chilled.
- **Unusual taste:** Always use fresh milk and acid. Ensure all components are thoroughly cleaned before each use.

SPECIFICATIONS

Brand	Lekue
Model Number	0220100V06M017
Material	Plastic
Color	Green
Capacity	1 Liters
Product Dimensions	6.7"W x 5.1"H
Item Weight	8.2 ounces
Dishwasher Safe	Yes
UPC	735343425455

WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about additional recipes and accessories, please visit the official Lekue website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

Official Website: www.lekue.com