



PREPARE DIFFERENT KINDS OF CHEESES

Kefir cheese is not the only cheese you can make in Kefirko Cheese Maker. By using cheese additives and rennets you can prepare many different cheese dishes. Check the Book of recipes included with the product.

MAKE COFFEE & TEA

The Kefirko Cheese Maker can be used for preparing tea and coffee. Mind that you don't pour liquids that are boiling hot into the cold glass because the glass can break.

MAKE YOUR OWN PLANT BASED MILK

Use the jar to soak the seeds, nuts or grains to make the milk. With the help of the mesh basket you can strain the blended mix. Use the pressing spring with disc to press on the pulp to extract all of the milk.

WHEY

Liquid that strains to the Kefirko glass jar while making kefir cheese is called whey. It contains many beneficial bacteria and can also be used in various recipes.

COMPATIBLE GLASS JAR

The glass jar used with Kefirko Cheese Maker is the same as used with Kefirko Kefir Maker. You can also use the second fermentation lid with this glass.

LARGE KEFIRKO JAR 1,4 l/50 oz

Large Kefirko jar with capacity 1,4 l/50 oz can be used for making some types of cheeses (like mozzarella, cottage cheese) that produce a lot of liquids. You can also use the big Kefirko jar to make bigger amounts of coffee, tea or milk.

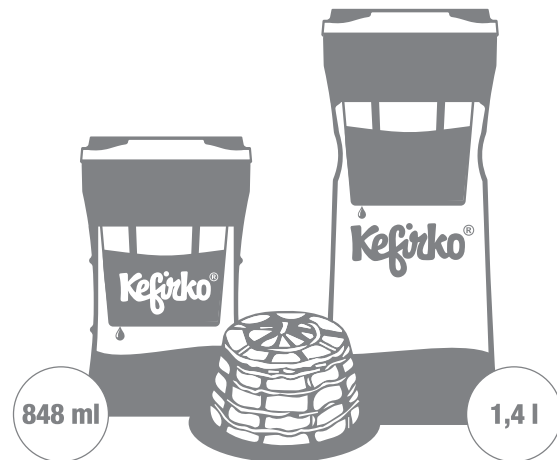


CARE FOR KEFIRKO CHEESE MAKER

- Before first use, wash all parts with warm soapy water. Make sure you wash out the detergent thoroughly.
- Hand washing is recommended for best results.
- Use the top lid as a tray for the mesh basket when taking out the cheese.
- Separate the pressing spring and pressing disc for easier cleaning.
- The nylon mesh basket has a hard plastic frame that makes it more sturdy and easier to handle.



Art. No. 2



CHEESE MAKER USER MANUAL

kefirko.com

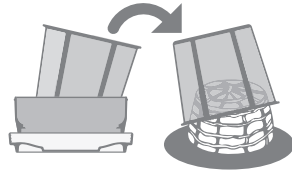
HOW TO MAKE KEFIR CHEESE



1. Pour the kefir into the Kefirko Cheese Maker mesh basket. You can pour in approximately 0,6 l (20 oz) of kefir. Cover with top lid - do not secure tightly, to allow airflow - to prevent the small pieces and flies to fall into the cheese.



2. Put the Kefirko Cheese Maker into the fridge to prevent/slow down further fermentation. Leave it for the appropriate time for it to strain and to get the desired thickness of the cheese. During the straining it can happen that some cheese dries on the edge of the ring which you can easily clean with the spoon.

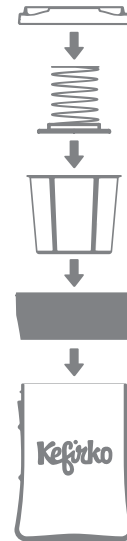


3. Take the Kefirko Cheese Maker out of the fridge and open the top lid. (You can use the pressing spring at this point to make harder cheese.) Unscrew the ring and take it off together with the mesh basket. Use the top lid as a tray for the mesh basket and drop the ring down. Take the mesh basket and turn it over the plate to take out the cheese.



4. The cheese is now ready to consume or to use in the recipes. Flavour your cheese by adding dry or fresh fruit, nuts, herbs or spices of your choice. Choose the ingredients and prepare fresh cheese the way you like it.

ASSEMBLING INSTRUCTIONS



STRAINING TIME

The longer the kefir strains, drier and thicker is the cheese. These are the estimation for the time of straining. Note, that the consistency of your cheese also depends on individual ingredients and temperature.

Few hours for a thicker kefir that can be used for dips.
Overnight for creamy cheese.
1-2 days to get semi-hard cheese.

PRESSING SPRING WITH DISC

To make semi-hard fresh cheese use pressing spring with pressing disc:

- Attach the spring to the disc.
- Put the disc on top of the cheese in the mesh basket. Make sure it's levelled with cheese.
- Secure the top lid on the ring. Make sure the pressing spring is aligned with the centre of the top lid.
- After 12-24 hrs carefully open the top lid; be prepared that the spring may push the lid to jump.
- Remove the pressing spring and gently peel of the disc to separate it from the cheese.



MEASURING THE AMOUNT OF CHEESE:

Straining one batch of kefir made in Kefirko jar (600 ml/20 oz) makes approximately 200-300 g (0,45-0,65 lb) of soft kefir cream cheese.