

Smoked Camembert Cheese

Cuisine: Chinese

Food category: Side dishes



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Company: Retigo Asia



Program steps

1	Hot air	0 %	Termination by time	01:00 hh:mm	30 °C	60 %	
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Ingredients - number of portions - 1

Name	Value	Unit
camembert cheese	200	g

Nutrition and allergens

Allergens:

Minerals:

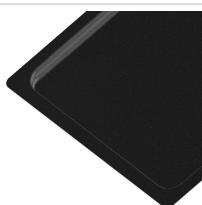
Vitamins:

Nutritional value of one portion	Value
Energy	594 kJ
Carbohydrate	4 g
Fat	46 g
Protein	42 g
Water	0 g

Directions

- ◊ Add the smoker box to the wood chips and steam oven and preheat for 15 minutes at the same time to prepare for smoking
- ◊ After the oven compartment is filled with smoke, put the cheese in. It is recommended to use a baking tray for the cheese to soften when heated.
- ◊ The smoking box is placed on the grill, and the grill is better than the grill to help the overall smoked air convection
- ◊ The smoker box is placed on the uppermost layer of the furnace cabin to avoid overcooking of the ingredients above the smoker box
- ◊ Wood chips/chips do not need to be soaked in advance, which will cause delayed pyrolysis and fumigation
- ◊ Slow and stable long-term low-temperature smoking cooking is the secret to the best flavor

Recommended accessories



Vision Bake



GN container Stainless steel full