


# Smoked Camembert Cheese

Cuisine: **Chinese**  
Food category: **Side dishes**





Author: **Gary CHIU**  
Company: **Retigo Asia**





## Program steps


1


 Hot air


 0 %

 Termination by time

 01:00 hh:mm

 30 °C

 60 %



Ingredients - number of portions - 1		
Name	Value	Unit
camembert cheese	200	g

Nutrition and allergens	
Allergens:	
Minerals:	
Vitamins:	
Nutritional value of one portion	
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