

CHEESE CELLAR

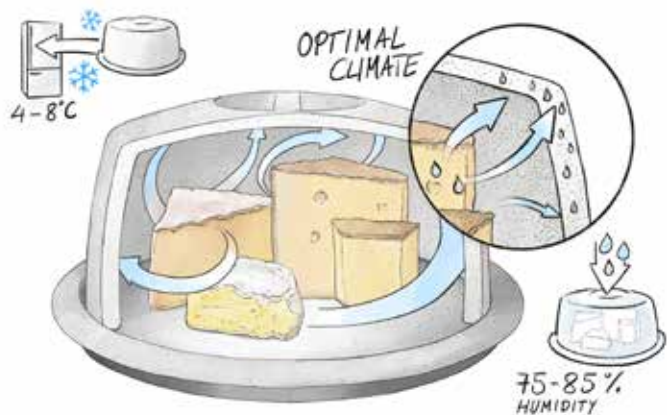
for optimal cheese storage



Optimal microclimate for storing cheese

Cheese should be stored in a cool, moist place. Ideally, this would be in the refrigerator or in a cool cellar. A temperature between 4 and 8°C and a humidity level between 75 and 85% are considered ideal. This keeps the cheese fresh and aromatic and allows it to be stored for a long time.

It is important that there is no waterlogging and that the cheese can breathe. The cheese cellar has a cover made of special Porosium® ceramic. Our material, which is patented throughout Europe, is breathable and its porosity is adjusted so that an ideal microclimate can develop under the cover.



Regulate moisture

If you mainly store hard cheese, pour approx. 20 ml (one shot glass) of water over the lid every 2 days. The ceramic absorbs the water and the humidity under the lid regulates itself automatically. Soft cheese contains sufficient moisture, so there is no need to add water.

It is best to store cheese by type.

Mixed cheeses such as hard cheese, red mould cheese or blue cheese should only be stored together for a short time. Otherwise, the mould cultures may transfer to other cheeses. Although this is not a big deal, it can change the appearance and familiar taste of the cheese.

Serving cheese in style

The cheese cellar can be served directly from the refrigerator or cellar onto the table. Remove the cover and allow the cheese to come to room temperature for approx. 60 minutes before eating. This allows the cheese to develop its full flavour.

After eating, the cheese should be covered again and returned to its storage location.





Cleaning

Porosium is food-safe. The hood can be cleaned by hand with washing-up liquid or in the dishwasher. If it is very dirty, soak the hood in hot water for a few hours and add 3 tablespoons of oxygen bleach or citric acid. Then rinse the hood thoroughly with clean water several times.

The Granicium plate can be washed by hand or in the dishwasher.

Please always wash the cheese cellar thoroughly before storing new cheese so that any cheese mould spores present cannot be transferred to the fresh cheese.

Note on Porosium: The cover is made of a porous material to ensure ideal functionality. Please place the cover carefully on the plate to prevent the edges from chipping.

Accessories

We offer a wonderfully soft wool coaster as an accessory. This prevents scratching on sensitive surfaces.

Wool mat anthracite
US30-AN | Ø 30 cm



natuar, durable
materials



Respectful treatment
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Handcrafted production
in Coburg

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