

## **Square cheese mould, 11x11x8,5, 500 g (SKU: 411313)**

The square cheese mould is a great tool if you want to prepare cheese at home. Thanks to its large rectangular size, it is suitable for such kinds of cheese as feta, ricotta or cottage cheese. The mould is made with durable plastic which has been approved for food contact. The material contains no dyes so it doesn't alter the colour of food. The mould has openings for whey drainage, which facilitate the production of cheese.

Product details:

- Plastic cheese mould
- Made from durable materials
- Dimensions: 11 x 11 x 8.5 cm
- For 500 g of cheese
- Shape: square
- For feta, ricotta, cottage cheese and so on
- Easy whey drainage

### **How to use the square cheese mould?**

The square cheese mould is one of the most handy gadgets when it comes to cheese production. It helps you shape your cheese and get rid of liquid whey. Put the cheese curd inside the mould and press it forcefully. The residual whey will drip through drainage holes. To make things easier for you, the mould can also be used with a wooden cheese press or with another identical square mould serving as a cover.

## Heart-shaped cheese mould 400 g (SKU: 411318)

The heart-shaped cheese mould will make it easier for you to prepare cheese at home. It can be used to produce various types of rennet cheese, especially soft and semi-soft types. The mould is made from durable white plastic which doesn't alter the taste and colour of your cheese. The product has been approved for food contact so it is safe to use. The mould contains small drainage holes for whey drainage.

Product details:

- Plastic cheese mould
- Made from durable plastic
- Dimensions: 11.7 x 11.7 x 8.5 cm
- For 400 g of cheese
- Shape: heart
- For all kinds of rennet cheese
- With convenient drainage holes

### How to use the heart-shaped cheese mould?

The heart-shaped cheese mould allows you to produce homemade cheese without effort. It lets you to obtain heart-shaped cheese that looks just stunning. Put the cheese curd inside the heart-shaped mould and press it with great force until the residual whey drips out. You may do it manually or using a wooden cheese press.