









# Melty Cheese Slices

## Ingredients

**300 g** *Sharp cheddar cheese*  
**120 g** *Milk*  
**30 g** *Clarified butter*   
**9 g** *Sodium citrate*   
**4 g** *Salt*   
**0.75 g** *Sodium hexametaphosphate* 

## Equipment

*Sous vide setup*   
*Sous vide bag(s)*   
*The Super Q™ Blender*   
*Ring mold, 4" (105 mm) diameter (optional)* 

## Timing

*Up to 13 hr total; 45 min active*

## Yield

*460 g of cheese that turns to gooey goodness when it melts.*

## 1 Heat Joule to 167 °F / 75 °C

### I think I need Joule!

Yes, you do! ChefSteps cooks sous vide with Joule, the sous vide tool created by our in-house team of chefs, designers, and engineers. Compact and gorgeous, Joule is a WiFi-connected device you control easily with your smartphone. [Learn more about Joule and sous vide](#), and you'll be whipping up amazing creations like this in no time.

300 g *Sharp cheddar cheese, cubed*  
120 g *Milk*  
30 g *Clarified butter* 🛒  
9 g *Sodium citrate* 🛒  
4 g *Salt* 🛒  
0.75 g *Sodium hexametaphosphate* 🛒

## 2 **Combine ingredients**

Combine cheese, milk, butter, and salts in a zip-lock style bag.

CHEF'S TIP: Dry blending the salts before you combine them with the rest of the ingredients will help with dispersion.

## 3 **Heat**

*Place bag in the bath and heat until cheese is completely melted.*

## 4 **Blend**




Immediately transfer contents to a blender and blend until completely smooth and emulsified.




## 5 **Mold, then chill (optional)**

*Cast into desired mold and chill for eight hours.*

## 6 **Slice (optional); serve**

This cheese works great on a burger, inside a grilled cheese, or chopped up in some mac. Go crazy.

300 g *Swiss*  
150 g *Milk*  
14.5 g *Sodium citrate*   
g  
12 g *Salt*   
6 g *Sodium hexametaphosphate* 

150 g *Gruyère*  
150 g *Provolone*  
180 g *Milk*  
9 g *Sodium citrate*   
8 g *Salt*   
1.8 g *Sodium hexametaphosphate* 

## Other Cheeses

### Swiss

Prepare a 167 °F / 75 °C water bath.

Cut cheese into cubes. Combine cheese, milk, and salts in a sous vide bag. Place bag in the bath and heat until cheese is completely melted.

Remove from bath and immediately pour contents into a blender. Blend until smooth. Cast and chill if desired.

### Gruyère

Prepare a 167 °F / 75 °C water bath. Cut cheese into cubes. Combine cheese, milk, and salts in a sous vide bag.

Place bag in the bath and heat until cheese is completely melted.

Immediately transfer contents into a blender and blend until smooth and completely emulsified.

If molding, cast into desired mold and refrigerate for at least eight hours before slicing.

90 g *Milk*  
5 g *Aleppo pepper* 🛒  
200 g *Pepper Jack*  
100 g *White cheddar*  
25 g *Clarified butter* 🛒  
9 g *Sodium citrate* 🛒  
3 g *Salt* 🛒  
0.75 *Sodium*  
g *hexametaphosphate* 🛒

### Pepper Jack

Prepare a 167 °F / 75 °C water bath. On the stovetop, heat milk to 194 °F / 90 °C, add chili peppers, and cover. Allow to steep for 10 minutes, then strain out peppers and reserve milk.

Cut cheese into cubes. Combine infused milk, cheese, butter, and salts in a sous vide bag.

Place bag in the bath and heat until cheese is completely melted.

Immediately transfer contents to a blender and blend until smooth and emulsified.

If molding, cast into desired mold and refrigerate for at least eight hours before slicing.

300 g *Blue cheese, Oregon Blue* 🛒  
150 g *Milk*  
30 g *Sodium caseinate* 🛒  
9 g *Sodium citrate* 🛒  
6 g *Salt* 🛒  
0.75 *Sodium*  
g *hexametaphosphate* 🛒

### Blue Cheese

Prepare a 167 °F / 75 °C water bath.

Cut cheese into cubes. Combine with milk and salts, and mix well. Pour into a sous vide bag.

Place bag in the bath and heat until cheese is completely melted.

Immediately transfer contents into a blender and blend until completely smooth. Cast and chill if desired.

400 g *Chèvre*  
40 g *Sodium caseinate* 🛒  
12 g *Sodium citrate* 🛒  
4 g *Salt* 🛒  
2 g *Sodium  
hexametaphosphate* 🛒  
20 g *Butterfat*

## Chèvre

Prepare a 167 °F / 75 °C water bath.

Cut cheese into cubes. Combine cheese with salts and butterfat, and mix well. Pour into a sous vide bag.

Place bag in the bath and heat until cheese is completely melted.

Immediately transfer contents into a blender and blend until completely smooth. Cast and chill if desired.

**Got a need for cheese?**