

# Kraft Your Fromage: Turn Fine Cheeses Into Melty Singles



	The softies			The mediums				The hard ones		
	Ricotta	Chèvre	Blue (Stilton)	Leveled-Up American (Tillamook sharp cheddar)	Swiss (Emmentaler)	Manchego/Tomme	Gruyère	Aged Gouda	Cabot clothbound cheddar	Parmigiano-Reggiano
Firmness	soft	soft	soft	semi-firm	semi-firm	semi-firm	semi-firm	semi-firm/hard	semi firm/hard	hard
Primary cheese	300 g 62.50%	450 g 100%	400 g 100%	400 g 100%	400 g 100%	400 g 100%	400 g 100%	200 g 44.44%	200 g 44.44%	200 g 43.40%
Texture cheese	180 g 37.50%	Cheddar curds help firm up ricotta to the ideal sliceable consistency.				Low-moisture mozzarella softens up Gouda and clothbound cheddar without diluting flavor.		250 g 55.55%	250 g 55.55%	260 g 56.50%
	480 g 100%							480 g 100%	480 g 100%	480 g 100%
Milk	80 g 16.60%	80 g 20%	200 g 50%	160 g 40%	200 g 50%	125 g 31.25%	240 g 60%	250 g 55.55%	250 g 55.55%	135 g 28.30%
Sodium citrate	12 g 2.50%	14 g 0.60%	12 g 3%	12 g 3%	19 g 4.80%	12 g 3%	12 g 3%	12 g 2.60%	12 g 2.60%	13 g 2.80%
Sodium hexametaphosphate	4 g 0.80%	2 g 0.50%	1 g 0.25%	1 g 0.25%	8 g 2%	3 g 0.75%	3 g 0.75%	6 g 1.30%	6 g 1.30%	7 g 11.60%
Salt	6 g 1.20%	3 g 0.80%	4 g 1%	4 g 1%	8 g 2%	6 g 1.50%	6 g 1.50%	4 g 0.80%	4 g 0.80%	4 g 0.90%
Sodium caseinate		45 g 11.30%	40 g 10%							
Total weight	582 g	594 g	657 g	577 g	635 g	546 g	661 g	722 g	722 g	619 g

Fresh mozzarella helps turn hard Parmigiano into a silky smooth single.



Say goodbye to underwhelming grilled cheese sandwiches. Get the bold flavors of Gouda, Gruyère, and their fancy friends into silky smooth slices that are made for melting.

There's a reason those plasticky yellow squares are the go-to cheese product for melting over burgers or between two slices of toasted bread: The melting salts Kraft ingeniously incorporated into the cheese prevent fat and proteins from separating when the cheese is heated, leaving you with a 'gram-worthy cheese pull rather than an oily mess. Using those same melting salts, you can turn any cheese into a melty marvel. [Check out the simple process at chefsteps.com](https://chefsteps.com).

