



## Cheese

People have been tinkering with that basic recipe ever since then, and there are now hundreds of different kinds of cheeses. Cheese-makers impart different flavors and textures into their cheeses by using different milks, adding various bacteria and molds, aging for different lengths of time, and so forth.

The pate, or inner portion, of a cheese is normally encased in a rind. Natural rinds can be covered or mottled with mold, and they're often edible, though many people find them bitter and salty. Waxy rinds shouldn't be eaten.

### Tips :

- 1 Always bring a table cheese to room temperature before serving it--the flavor is much better.
- 2 Younger cheeses tend to be mild, soft, and moist. As cheeses age, they become more pungent, hard, and crumbly.
- 3 Many cheeses become rubbery when cooked too long or at too high a temperature. If you
- 4lan to cook with a cheese, select a heat-tolerant one like mozzarella or Emmental.
- 5 It's usually best to keep cheese in its original packaging. If the cheese has been cut, wrap it
- 6tightly in plastic wrap to hold in the moisture. If it hasn't been cut, wrap it first with waxed
- 7paper and then with plastic wrap--this allows the cheese to breathe.
- 8 Store cheese near the bottom of the refrigerator, where temperature fluctuations are minimal.
- 9 Harder cheeses have a longer shelf life than soft, moist ones.
- 10 Don't freeze cheese--it ruins the flavor.

### CHEESE AND YOGURT CAKE WITH LEMON ZEST

#### Ingredients

- 1/2 pound (250 g) unsalted white cheese (I used part skim milk cheese. If you are in Azerbaijan, use kesmik/tvoroq)
- 1/2 cup (4 oz/113 g) butter, melted
- 5 eggs, at room temperature
- a pinch of vanilla powder
- 3/4 cup all-purpose flour
- 1 1/4 cup granulated sugar
- 1 cup plain yogurt
- coarsely grated zest of one lemon
- confectioners' sugar, for dusting



#### Cheese Nutrition :

Made from pure vegetarian source of rennet Amul Processed Cheese has following nutrients:

- Protein - 23%
- \* Fat - 30%
- \* Moisture - 40%
- \* Vitamin A
- \* Calcium.



Since Cheese is a produce obtained by the enzymatic ripening of milk, it is also one of the easiest food substances to digest. You will agree that it is just what growing children need, specially the ones who never seem to want those necessary cups of milk.

### **Taj Cheese Prices :Rates in Rs. 80/90 (per Kg.)**

Note :- Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order



#### Contact Us

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