

FETA CHEESE CRUMBLES

04/04/2012

Yield: 7.3 quarts

Shelf Life: 2 days

Equipment: White cutting board, chef knife, ruler, 1/4" x 1/4" screen, sheet tray, cooling grate, 1/6 pans with lids

Ingredients

1 Tub Feta Cheese (9 pounds - drained)

Procedure

1. **Slice the Feta blocks into 1/2" thick slabs.**
2. Place a cooling grate on top of a sheet tray, and place the slabs of feta on the cooling grate.
3. Place the sheet tray in the walk-in, and leave until the feta slabs are dry.
NOTE: Do not store the slabs of feta in the walk-in overnight.
4. Press the slabs through a 1/4" x 1/4" screen. **DO NOT GRATE!**
5. **Immediately** transfer to 1/6 pans with lids, and store refrigerated.
6. Label, Date, and Rotate.

C: Off white; 1/4" x 1/2" chunks, not powdered

T: Firm, not mushy; No big clumps; Dry

F/A: Salty cheese flavor

HR: 1/6 pan; Refrigerated

SL: 2 days