

ABSTRACT

A method for producing a cheese-like food having an appropriate texture while improving the productivity of the cheese-like food is provided. The
5 method for producing a cheese-like food according to one aspect of the present invention includes: a step of providing a mixture including at least a starch including an acid-treated starch, moisture, and an oil or fat; a step of stirring the mixture while heating to emulsify the mixture; and a step of cooling the emulsified mixture for solidification, in which a mass ratio of the starch to the
10 moisture included in the mixture is 0.55 or more and 0.92 or less, and a mass ratio of the oil or fat to the starch included in the mixture is 0.25 or more and 1.80 or less.