Çökelek cheese produced with heated, filtrated and salted yogurt is a traditional cheese belong to Turkey. In this study, Çökelek cheeses were produced from the coagulums prepared by using cultures including *Lactobacillus helveticus*, yogurt culture or the mixture of *Lb. helveticus* and yogurt cultures (1:1). The Çökelek cheeses produced with the cultures were prepared after heating of the coagulums at two different temperatures, 85°C or 95°C for 30 min. The produced Çökelek cheeses were stored at 4°C for 45 days. Therefore, in the Çökelek cheese production, using of *Lb. helveticus* (as a single or mix with yogurt starter cultures) as starter culture and heating at 85°C may be proposed.