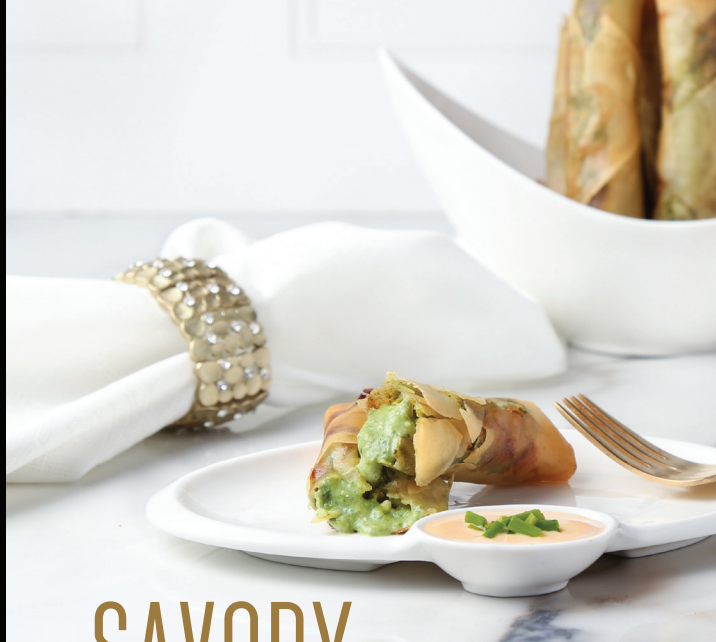


SHAVUOS WITH





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HELLO COOKS,

Time to Get Cookin' in the Kitchen!

Mehadrin is here once again with brand new recipes for your Shavuos enjoyment, so start flipping and try not to “taste-test” your results all up before Yom Tov. Pick and choose your favorite dishes from our cookbook to create the ultimate Shavuos menu. No one knows dairy like Mehadrin. We’ve been providing the Jewish community with the finest Kosher dairy for over six decades, helping homemakers create the perfect Shavuos experience. Each recipe listed here has a special Mehadrin touch—be it butter, cheese, ice cream, or one of Mehadrin’s other delicious products. Remember, it’s a three-day Yom Tov this year, which means more *excuses* time to savor these delectable dairy concoctions.

Wishing you a delightful Yom Tov,

MEHADRIN DAIRY



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SAVORY RECIPES



FOUR-CHEESE STUFFED MUSHROOMS WITH DIPPING SAUCE

When it's yom tov, you want to make something special, something a little extra that you might not normally make year-round. These cheesy stuffed mushrooms will certainly fit the bill.

24 ounces portabella mushrooms
4 tablespoons Mehadrin garlic butter
1 small onion, finely diced
1 frozen garlic cube
4 ounces Mehadrin farmer cheese
4 ounces Mehadrin feta cheese
4 ounces J&J cream cheese
½ cup cornflake crumbs
¼ cup grated parmesan cheese

DIPPING SAUCE:

2 cups marinara sauce
½ cup brown sugar
¼ cup vinegar
1 frozen garlic cube

1. Preheat the oven to 350°F.
2. Rinse the mushrooms and pat dry with paper towels. Break off the stems and chop the stems, discarding the tough ends.
3. Heat 2 tablespoons of the garlic butter in a skillet. Add the chopped mushroom stems, onion, and garlic cube and sauté until golden. Remove from the heat. Add the farmer cheese, feta, and cream cheese and mix with a fork until well combined. Fill the mushroom caps generously with the cheese mixture.
4. In a deep dish, combine the cornflake crumbs and parmesan. Dip the stuffed mushrooms into the crumbs-parmesan mixture so that the crumbs serve as a topping for the mushrooms. Place the mushrooms on a lined baking tray.
5. Melt the remaining 2 tablespoons garlic butter and drizzle over the crumb topping. Bake for 30 minutes.
5. Make the dipping sauce: In a small saucepan, combine all the ingredients and bring to a boil. Remove from the heat. Serve warm with the mushrooms.

Yield: 25–30 stuffed mushrooms



CREAMED SPINACH SPRING ROLLS WITH SPICY YOGURT DIP

Whether served as an appetizer, a side dish, or as part of a kiddush buffet, it's so much fun to have something to dip. This is finger food at its best

1 tablespoon Mehadrin butter

1 cup frozen spinach, thawed and drained
2 frozen garlic cubes
1 cup mashed potatoes

4 ounces J&J whipped cream cheese

3 tablespoons Mehadrin feta cheese, crumbled

3 tablespoons Mehadrin sour cream

½ teaspoon salt
Dash of ground black pepper

1 egg, lightly beaten

18 spring roll wraps

2 teaspoons cornstarch

1 tablespoon water

SPICY YOGURT DIP:

1 cup Mehadrin plain Greek yogurt

2 tablespoons fresh lemon juice

¼ tablespoon sriracha (use less if

you like it less spicy)

2 tablespoons honey

¼ teaspoon salt

¼ teaspoon onion powder

¼ teaspoon garlic powder

Dash of ground black pepper

2 tablespoons chopped fresh chives

1. Melt the butter in a skillet on low heat. Add the spinach, garlic cubes, and mashed potatoes and stir to combine. Turn off the heat.

2. Add the cream cheese, feta, sour cream, salt, and pepper to the skillet and mix well. Add the beaten egg and combine. Chill for 20 minutes.

3. To assemble the spring rolls, place about 2 tablespoons of the filling 2–3 inches from the bottom corner of the wrapper. Carefully fold the corner over the filling, then fold the sides inward, so they meet in the center. Roll the wrapper until it meets the opposite corner.

4. Combine the cornstarch and water, and use this mixture to seal the spring roll wraps.

5. Heat 2 inches of oil in a wok or large saucepan. Carefully place the filled spring rolls in the oil about 4 to 5 at a time and cook, turning occasionally, until golden brown, around 5–7 minutes. Transfer the spring rolls to paper towels to drain. Serve warm with the dip.

6. To make the dip, combine all the ingredients in a bowl until well combined.

Yield: 18 spring rolls

Note: Alternately, these spring rolls can be brushed with melted butter and baked at 400°F for 20 minutes until golden brown



ROASTED CAULIFLOWER & GARLIC CREAMED SOUP

Roasting the garlic and cauliflower adds a depth of flavor to this creamy soup. The extra effort is well worth it.

2 ounces Mehadrin garlic butter

1 large onion, sliced
2 zucchinis, unpeeled and sliced
2 teaspoons salt
½ teaspoon ground black pepper
3 cups milk
3 cups water

16 ounces Mehadrin sour cream

ROASTED GARLIC:

2 heads garlic
1-2 teaspoons olive oil
Salt and ground black pepper, for sprinkling

ROASTED CAULIFLOWER:

2 24-ounce packages frozen cauliflower
6 ounces Mehadrin garlic butter
2 teaspoons salt



1. Roast the garlic: Preheat the oven to 400°F. Trim about ¼ inch off the head of garlic to expose the tops of the garlic cloves. Drizzle the olive oil over the exposed surface of the garlic, letting the oil sink into the cloves. Sprinkle with the salt and pepper and wrap in aluminum foil. Roast in the oven for 30 minutes.

2. Roast the cauliflower: Spread the cauliflower florets evenly on a baking tray. Melt the garlic butter and pour the melted butter and salt over the cauliflower. Bake for 20-25 minutes until the cauliflower is roasted.

3. Heat the 2 ounces garlic butter in a soup pot. Add the sliced onion and sauté until translucent. Add the roasted cauliflower, with the drippings, the roasted garlic, zucchini, salt, and pepper. Cover the pot and continue sautéing the vegetables for 20 minutes, stirring occasionally.

4. If desired, remove some of the sautéed vegetables for garnish. Add the milk and water to the pot and bring to a boil. Remove from the heat. Add the sour cream and blend the soup with an immersion blender until creamy. Ladle the soup into bowls and garnish with the reserved vegetables.

Note: Hot water can be added to the blended soup for those who like a thinner consistency.

Yield: 8-10 servings

NECTARINE SALAD WITH BALSAMIC STRAWBERRY VINAIGRETTE

Fruit in salad never seems to get old, especially when it's nectarines combined with feta and pecans. The strawberry vinaigrette elevates this salad from good to fabulous. For an even more elegant presentation, serve the salad in "lasagna cups."

1 package mixed greens
3 nectarines, sliced
1 small purple onion, sliced
1 cup candied pecans, roughly chopped
½ cup roasted sunflower seeds
4 ounces Mehadrin feta cheese, grated
6 lasagna noodles with scalloped edges (optional)

STRAWBERRY VINAIGRETTE:

½ cup frozen strawberries, thawed
¼ cup Mehadrin plain yogurt
2 tablespoons honey
1 tablespoon balsamic vinegar
¼ tsp salt
1 frozen garlic cube



1. Make the vinaigrette: Place all the dressing ingredients in a blender and blend until smooth.

2. To assemble: Place mixed greens in a bowl or desired serving dish. Add the onion, nectarines, pecans, and seeds and toss. Top with the grated feta cheese and drizzle with the strawberry vinaigrette.

3. To create the lasagna cups, heat oil in a large skillet. Place a lasagna noodle in the hot oil. Using two forks, immediately start curving the sheet to form it into a circle. Remove the lasagna noodle when fully browned. Repeat with the rest of the lasagna noodles. When done, let cool. Place each lasagna cup on an individual plate and spoon the salad in it to serve.

Yield: 6 servings





PAN-SEARED TUNA STEAK WITH LEMON DIJON SAUCE

The meaty flavor of the tuna steak pairs well with the tangy, creamy sauce. Lovely and satisfying as a main dish or a nice alternative to the usual salmon appetizer. If serving as a main dish, the steaks pair well with mashed potatoes. Serve the sauce alongside or over the steak.

4–6 tuna steaks
Kosher salt and pepper, for sprinkling
2 tablespoons Mehadrin butter
1 rosemary sprig

LEMON DIJON SAUCE:

¼ stick (2 tablespoons) Mehadrin butter
½ cup Mehadrin sour cream
½ cup heavy cream
1 tablespoon mustard
2 tablespoons honey
1 garlic cube
½ teaspoon salt
Dash of ground black pepper
Juice of 1 lemon



1. Make the lemon Dijon sauce: In a small saucepan, heat the butter, sour cream, heavy cream, mustard, honey, garlic cube, salt, and pepper over medium heat. Bring to a simmer, stirring to combine. Remove from the heat. Add the lemon juice and stir. Set aside.

2. Lay the tuna steaks on parchment paper. Generously sprinkle with the kosher salt and pepper on both sides.

3. Heat the butter in a large skillet over high heat. Add the tuna steaks and sear for 5–7 minutes on each side, depending on your desired doneness. Serve with the lemon Dijon sauce.

Yield: 4–6 servings

GARLIC-SEARED SEA BASS WITH STIR-FRIED VEGETABLES

Pan-searing is an easy method to prepare perfectly cooked fish. The outside is crispy while the flesh remains flaky and moist. But it has to be done right before serving so time your meal accordingly. With its delicate flavor, sea bass is so versatile. The greens and vegetables add freshness and flavor to this simple but elegant dish. Serve as an appetizer or a main.

20 1½-inch cubes sea bass, at room temperature
Salt and ground black pepper for sprinkling
2 tablespoons Mehadrin garlic butter
Mixed greens

STIR-FRIED VEGETABLES:

2 tablespoons Mehadrin garlic butter
1 onion, diced
1 red bell pepper, diced
1 large plum tomato, diced
1 frozen garlic cube
¼ teaspoon salt
Dash of ground black pepper
Juice of ½ lemon



1. Make the vegetable topping: Heat the garlic butter in a medium skillet. Add the onion, red pepper, tomato, garlic cube, salt, and pepper and sauté for 15 minutes. Add the lemon juice and remove the skillet from the heat. Set aside.

2. Lay the cubes of sea bass on a sheet of parchment paper. Sprinkle with salt and pepper on the top and bottom sides.

3. Heat the garlic butter in a large skillet on high heat. Add the sea bass cubes and sear until crispy and golden, 3–5 minutes. Flip the bass to the other side and sear for an additional 3–5 minutes.

4. To serve, place the sea bass cubes over the mixed greens and top with a spoonful of sautéed veggies.

Yield: 6 servings





PARMESAN POTATO STACKS

Sometimes you want to have something new, but with the same homey flavor of your familiar comfort foods. Here is a yummy, cheesy twist on the roasted potato.

4 russet potatoes, sliced ¼ inch thick
4 sweet potatoes, sliced ¼ inch thick
4 tablespoons Mehadrin garlic butter, melted
1 cup heavy cream
1 cup parmesan cheese
1 teaspoon salt
½ teaspoon ground black pepper
10 ounces Mehadrin sour cream

1. Preheat the oven to 375°F.

2. In a large bowl, combine the potato slices, melted garlic butter, heavy cream, parmesan, salt, and pepper, stirring until the potato slices are well coated.

3. Spray muffin tins with cooking spray. Stack about 10 potato slices in each muffin cup, alternating between the russet potato slices and sweet potato. Bake until the potatoes are completely browned, about 1 hour.

4. Let cool for a few minutes, push the stacks out of the muffin tins, and serve with a dollop of sour cream.

Yield: 16–20 stacks





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SWEET RECIPES



CHOCOLATE CARAMEL BARK

So simple to prepare and so lovely to present. The combination of cinnamon, graham crackers, chocolate, caramel, and almonds creates a flavor explosion in your mouth. Try to stop at just one.

1 box cinnamon graham crackers
¾ cup brown sugar
3 sticks (1½ cups) Mehadrin butter
3 (10.5 oz) dairy chocolate bars
1 cup ground coconut
1 cup whole almonds
½ cup dairy caramel cream



1. Arrange the graham crackers on 2 cookie sheets lined with parchment paper. Melt the brown sugar with the butter. Pour a tablespoon of the melted butter mixture over each graham cracker.

2. Melt the chocolate bars and place in a bag. Make a small hole in one corner of the bag and drizzle the chocolate generously over the crackers.

3. Sprinkle the crackers with the ground coconut and almonds and drizzle with the caramel cream. Cool in the fridge or freezer. Cut into squares and serve.

Note: If the caramel cream is too thick for drizzling, mix it with a bit of milk to thin it.

DAIRY WAFER CAKE

Don't you love it when a dish looks beautifully complex and also tastes delicious? Your guests and family will ooh and ah at this deceptively difficult-to-assemble dessert. They'll be even more impressed when they taste it. Don't expect leftovers.

CAKE:

- 4½ cups flour
- ½ cup sugar
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 sticks (1 cup) Mehadrin butter, softened**
- 2 egg yolks
- 1 egg
- 1 cup boiling water

CREAM:

- 5 sticks (2½ cups) Mehadrin butter, softened**
- 5 egg yolks
- 3 eggs
- 16 ounces dairy chocolate
- 3 heaping tablespoons coffee
- ½ cup boiling water
- ½ cup sugar
- 2 tablespoons vanilla sugar



1. Prepare the cream: In the bowl of an electric mixer, beat the butter until creamy. On low speed, add the yolks and eggs, one at a time, until well combined.

2. In a double boiler, melt the chocolate. In a small bowl, dissolve the coffee in the boiling water. Add the sugar and vanilla sugar to the coffee and stir until dissolved. Pour the coffee mixture into the melted chocolate and mix well.

3. Add the chocolate mixture to the butter and beat until well combined and creamy. Set aside. Cream will harden as it sits.

4. To make the cake dough, combine the flour, sugar, baking powder, and baking soda in the bowl of an electric mixer. On low speed, add the butter, yolks, egg, and boiling water, beating until a smooth dough forms.

5. Preheat the oven to 350°. Divide the dough into 6 equal parts. On a floured surface, roll out one part into an 11x17-inch rectangle. Place it on an overturned 11x17-inch metal baking pan and bake until edges are just beginning to brown, 12-15 minutes. Carefully slide the cake layer onto a lined cookie sheet. Let it cool for 2 minutes and then spread a thin layer of cream over it. Repeat with the second part of the dough.

6. Once the second cake layer is baked, slide it directly over the cream on the first layer. Let it cool for 2 minutes and then spread a thin layer of cream over the second layer. Do the same with the rest of the dough, until you have 6 layers, ending with a layer of cream.

7. To create the wafer cake log, cut the cake into 4 parts along its length. The width of each section should equal the cake's height so they are square. Arrange the 4 strips, varying the positions, as seen in the photo. Cut the front and back edges and then cover with the remaining cream.

CHOCOLATE-CHEESE BABKA ROLLS

Chocolate and cheese are a potent combination that's too hard to resist. These individual babkas are perfect for Shavuot morning kiddush or as an easy-to-serve but elegant dessert after your dairy meal. You'll want to put a few aside for breakfast the morning after to have with your tea or coffee...



DOUGH:

2½ teaspoons yeast
¼ cup warm water
4½ cups flour
½ cup sugar
1 teaspoon salt
½ teaspoon cinnamon
4 egg yolks
1¼ sticks (½ cup + 2 tablespoons) Mehadrin butter
1 cup milk
2 teaspoons vanilla extract
Beaten egg, for brushing

CHOCOLATE FILLING:

6 ounces dairy chocolate
3 ounces dark chocolate
1/8 cup coffee
½ cup boiling water
½ cup sugar

CHEESE FILLING:

8 ounces Mehadrin farmer cheese
8 ounces J&J cream cheese
½ cup sugar
1 egg
1 tablespoon vanilla sugar

1. Prepare the dough: In a small bowl, place the yeast in warm water and let it dissolve.

2. In the bowl of an electric mixer, combine the flour, sugar, salt, and cinnamon. On low speed, add the yeast, yolks (one at a time), butter, milk, and vanilla and beat until a firm dough forms. Cover with a towel and let the dough rise until double in size, about 1 hour.

3. While the dough is rising, make the chocolate filling: In a double boiler, melt the dairy and dark chocolate. In a small bowl, dissolve the coffee in the water. Add the sugar and stir until dissolved. Add the coffee mixture to the chocolate and stir until combined. Set aside.

4. To make the cheese filling, place all the ingredients in a bowl and beat until smooth.

5. Divide the dough into 16 equal parts. On a floured surface, roll out each part 1/8- to ¼-inch thick, forming a rectangle approximately 4x8 inches. Spread a layer of chocolate filling on 8 of the rectangles and cheese filling on the other 8, leaving ½ inch space on either of the 2 short sides of the rectangles.

6. Preheat the oven to 350°. Roll each rectangle of dough jelly-roll style, on its length. Cut each roll in half, lengthwise. Pair a chocolate-filled half with a cheese-filled half and pinch the ends together on one side. Braid the two halves 2 to 3 times, pinch the other ends closed, and bring them around to form a circle.

7. Grease 16 large muffin cups and place a babka roll in each cup. Brush with the beaten egg and bake for 20–25 minutes until the tops are golden.

Yield: 16 babkas

Tip: Place the bowl of dough in a closed oven while letting it rise.



DOUBLE CHOCOLATE MOUSSE TRIFLES

The classic mousse is given an elegant lift in this dessert, with its decadent double chocolate layers and the added texture of the sweet, crunchy oats.

2 cups oats
¼ cup brown sugar
1 stick (½ cup) Mehadrin butter
Dark chocolate, for garnish

DARK LAYER:

1 bar (3.5 ounces) dairy chocolate
2 tablespoons Mehadrin butter
16 ounces Mehadrin chocolate pudding

WHITE LAYER:

1 bar (3.5 ounces) dairy white chocolate
1 tablespoon Mehadrin butter
8 ounces Mehadrin vanilla pudding
1 8-ounce container J&J whipped cream cheese
½ cup confectioners' sugar

Preheat the oven to 350°. Place the oats, brown sugar, and butter in a baking pan and bake until the butter is melted. Remove from the oven, stir with a fork, and bake for an additional 7–10 minutes. Let cool and then spoon a layer of the oats into 16 shot glasses.

2. Make the dark layer: Melt the chocolate and butter and combine with the chocolate pudding. With a piping bag, pipe a chocolate layer over the oats. Spoon another layer of oats over the dark layer.

3. Make the white layer: Melt the white chocolate and butter. In a bowl, combine the pudding, cream cheese, confectioners' sugar, and melted chocolate. With a piping bag, pipe a white layer over the second oat layer. Garnish with the remaining oats, crushed nuts, drizzled chocolate, caramel, or any garnish of your choice.

4. To create the chocolate garnish seen in the photo, melt dark chocolate. Place the melted chocolate in a bag and cut a tiny hole in a corner. On a sheet of parchment paper, pipe the melted chocolate in your desired design. Let cool and stick the hardened chocolate into the top layer of your cups.

Yield: 16 trifles





CARROT-PECAN COOKIES WITH CREAM CHEESE FROSTING

Everything you could possibly want in a cookie: moist richness from the carrots, crunch from the pecans, and creamy deliciousness from the cream cheese frosting.

2 sticks (1 cup) Mehadrin butter

1 cup sugar
½ cup brown sugar
2 eggs
1 teaspoon vanilla extract
2 teaspoons cinnamon
1 teaspoon baking powder
1 teaspoon baking soda
½ teaspoon salt
3 cups flour
2 cups grated carrots
2 cups chopped pecans

CREAM CHEESE FROSTING:

16 ounces J&J whipped cream cheese
2 sticks (1 cup) Mehadrin butter
1 teaspoon vanilla extract
1 cup confectioners' sugar



1. Preheat the oven to 375°. In the bowl of an electric mixer, cream the butter and sugars until light and fluffy. Beat in the eggs and vanilla.

2. Add the cinnamon, baking powder, baking soda, and salt. Add the flour and mix until combined, then add the carrots.

3. Scoop balls the size of 2 tablespoons onto a lined cookie sheet. Flatten them a bit with a spoon and bake until golden brown around the edges, 13–15 minutes. Allow the cookies to cool.

4. Make the frosting: Beat the cream cheese, butter, and vanilla until blended. Add the confectioners' sugar and mix until smooth.

5. To assemble: With a butter knife, apply a layer of frosting onto the cooled cookies and arrange the chopped pecans around the edges.

Yield: 30 cookies

MINI JAPANESE CHEESECAKE

A fluffier, more sponge-like version of the classic cheesecake, these mini cheesecakes will literally melt in your mouth.

- 10 ounces J&J unwhipped cream cheese
- ½ stick (¼ cup) Mehadrin butter
- ¼ cup heavy cream
- 1 cup sugar
- 6 eggs, separated
- ½ cup flour
- Juice from ½ lemon
- Caramel sauce and chocolate mint leaves, for garnish (see note)



1. Heat the cream cheese, butter, heavy cream, and ½ cup sugar in a double boiler until soft, then whisk to combine. Remove from the heat.

2. Add the 6 egg yolks, one at a time, and continue whisking until well blended. Sift the flour and add it to the batter. Add the lemon juice and whisk well to combine. Set aside.

3. Preheat the oven to 350°. Using a stick of butter, grease 18 muffin cups.

4. Place a cookie sheet in the oven. Fill it with ½ inch of hot water and close the oven.

5. Beat the egg whites, slowly adding the remaining ½ cup sugar, until stiff. Gently fold the egg whites into the yolk batter one-third of the whites at a time. Pour the batter into the buttered muffin cups and place them in the cookie sheet with the water.

6. Reduce the oven temperature to 300° and bake until the tops of the cheesecakes are golden brown, 25 minutes. Leave the cakes in the oven to cool, oven door closed, for an additional 15 minutes.

7. Carefully remove the cakes from the pans. Drizzle caramel sauce over the cakes and decorate with mint chocolate leaves.

Yield: 18 cheesecakes

Note: To create the the mint chocolate leaves you'll need melted chocolate (dark and white), mint leaves, and a small paintbrush. Using the paintbrush, coat the underside of one leaf with a thick layer of chocolate. Drape the leaf, chocolate side up, over a skewer set on a parchment-lined baking sheet. Repeat with more leaves. Refrigerate until set, about 10 minutes. When the chocolate is set, gently peel the leaf from chocolate.

CINNAMON CREAM CHEESE BUN CAKE WITH CARAMEL SAUCE

The richness of cream cheese and spicy kick of cinnamon combine with drizzles of caramel sauce to make this dessert a guaranteed favorite. Accompany this cake with a scoop of vanilla ice cream and your day is complete.



CAKE:

8 ounces J&J cream cheese
¾ cup confectioners' sugar
½ cup milk
1 teaspoon vanilla extract
28 slices mezonos bread
1½ sticks (¾ cup) Mehadrin butter
3 tablespoons sugar
2 teaspoons cinnamon
1 cup pecans
Mehadrin Vanilla ice cream

CARAMEL SAUCE:

1½ sticks (¾ cup) Mehadrin butter
1 cup brown sugar
1 teaspoon salt
1 teaspoon vanilla extract
¾ cup honey

1. With a hand mixer, combine the cream cheese, confectioners' sugar, milk, and vanilla until smooth. Set aside.

2. Cut the crusts off the bread slices to make squares or rectangles. Lay out 4 pieces of bread in a line so the edges are slightly overlapping. Press the overlapping edges together so that they stick to each other. Repeat with the rest of the bread, until you have 7 strips each made of 4 slices of bread.

3. In a small saucepan, melt the butter. Add the sugar and cinnamon and stir to combine. Brush the cinnamon butter mixture over the strips of bread. Spread the cream cheese filling over the butter mixture.

4. Roll one of the strips of bread. Place the roll at the edge of another strip and continue rolling. Repeat until all of the strips have been rolled up into one large roll.

5. Make the caramel sauce: In a small saucepan over medium heat, combine the butter, brown sugar, salt, vanilla, and honey until melted. Remove from the heat.

6. Preheat the oven to 325°F. Pour two-thirds of the caramel mixture into an 8-inch cake pan. Sprinkle the pecans on top of the caramel. Place the bread roll inside the pan, on top of the caramel. Pour the rest of the caramel over the top of the roll. Bake until the top is crisp, 40 minutes.

7. Place a large plate over the top of the cake pan. Using oven mitts, invert the cake onto the plate, and remove the cake pan. Let cool for about 10 minutes before slicing. Serve with vanilla ice cream.

Yield: 8-10 servings



CHERRY CHEESE PASTRY RINGS

Cream cheese and cherry pie filling are practically inseparable. A beautiful twist on this unbeatable flavor combination.

8 ounces Mehadrin farmer cheese

4 ounces J&J cream cheese

½ cup sugar

1 egg

1 teaspoon vanilla extract

1 package (2 sheets) semirolled puff pastry sheets

1 20-ounce can cherry pie filling

1 beaten egg, for brushing

GLAZE:

1 cup confectioners' sugar

1½ tablespoons milk

1. Beat the cream cheese, farmer cheese, and sugar until well combined. Add the egg and vanilla and mix well.

2. Roll out the pastry sheets on a floured surface to 1/8-inch thickness. Cut into triangles 1½ inches wide and 3 inches long.

3. On a parchment paper, place 7 triangles in a circle, with the pointed ends facing outward. The triangles should be slightly overlapping each other. It will resemble a star, with about a 1-inch circle left in the middle of the pastry. Press the overlapping edges to stick the triangles together.

4. Preheat the oven to 350°F. Spread dollops of the cheese mixture on the overlapped areas of triangles. Place teaspoonfuls of cherries from the cherry filling on top of the cheese. Bring the pointed ends of the triangles inward, over the filling, and into the empty circle. Tuck the points under the dough and pinch to seal.

5. Brush the pastry rings with the beaten egg and transfer to a lined cookie sheet. Bake until golden brown, for 25 minutes.

6. Combine the glaze ingredients until smooth and drizzle over the cooled pasty rings.

Yield: About 15 rings





COFFEE CHIP ICE CREAM SANDWICHES WITH CHOCOLATE DOMES

So beautiful you won't want to eat it. But of course you will. The contrast between the delicate chocolate domes and hot and cold ice cream sandwich is too intriguing to resist.

CAKE:

4 eggs
 1 cup brown sugar
 ½ cup sugar
2 sticks (1 cup) Mehadrin butter, melted
14 ounces Mehadrin plain yogurt
 4 teaspoons coffee, dissolved in 1 tablespoon boiling water
 2 cups flour
 ½ teaspoon baking powder
 ½ teaspoon baking soda
 ½ teaspoon salt
 1½ cups coffee chocolate chips
Mehadrin Vanilla ice cream
 Cream cheese frosting (see Carrot-Pecan Cookies recipe) and chocolate sticks, for garnish (see note)

CHOCOLATE DOME:

15 ounces baking chocolate
 Paintbrush
 Half-sphere silicon molds, 2.8 inch in diameter
 Nut crunch, for dipping



1. Preheat the oven to 350°F. Line a cookie sheet with parchment paper.
2. Prepare the cake: In a large mixing bowl, whisk the eggs. Add the sugars, whisking until well combined. Add the melted butter, yogurt, and dissolved coffee and whisk again to combine.
3. In a separate bowl, combine the flour, baking powder, baking soda, and salt. Fold the dry ingredients into the wet ingredients. Add the coffee chocolate chips and mix gently.
4. Pour the batter into the prepared cookie sheet and bake until a toothpick inserted into the cake comes out clean with some moist crumbs sticking to it, 25 minutes.
5. Prepare the chocolate domes: Melt 2 ounces of the chocolate. With a paintbrush, brush a thick layer of chocolate in each of the silicon half-circles. Chill in the fridge for 20 minutes. Melt another two ounces of chocolate and brush a second coat of chocolate on the half circles. Chill for 20 minutes. Place the mold, face down, on a lined baking sheet and carefully remove the chocolate domes. Repeat to create more domes.

6. Melt 4 ounces of chocolate and place in a soup bowl. Fill another soup bowl halfway with the nut crunch. Dip the edges of the chocolate domes into the melted chocolate and then into the nut crunch.

7. To assemble: Cut circles of cake using a glass with the same diameter as the domes. Heat the cakes in the oven for a few minutes. Place a scoop of ice cream on each cake and cover with a chocolate dome. If desired, garnish with cream cheese frosting, nuts, and chocolate sticks.

Note: The chocolate sticks can be created by drawing straight lines with melted chocolate on a sheet of parchment paper, using a plastic bag with a small hole cut into its corner. Let cool. Make plenty as they are very delicate and apt to break.

Cake Yield: 15 servings

PEANUT BUTTER CREAM CHEESE FLOWER TOWERS

The peanut butter and cream cheese frosting is the star of this dessert. The addition of chocolate and the impressive presentation will make the closing of your meal hard to forget. The best part? This is an easy-to-prepare no-bake dessert.

1 package Butter Thins flower cookies
3 packages chocolate Klik balls (the yellow package)
Schmerling's white chocolate praline bars, for garnish
Dark chocolate, melted, for garnish

PEANUT BUTTER CREAM CHEESE FROSTING:

2 sticks (1 cup) Mehadrin butter
8 ounces J&J whipped cream cheese
½ cup creamy peanut butter
1 tablespoon vanilla extract
½ cup sugar



1. In the bowl of an electric mixer, beat all the frosting ingredients together until smooth. Place the mixture into a piping bag with a star tip.

2. Pipe a layer of frosting onto 1 flower cookie. Arrange the chocolate balls in a circle over the frosting. Smear a small amount of frosting on the underside of the next cookie and place it on top of the chocolate balls. Pipe more frosting on the top cookie.

3. Garnish: Use a large coin, or anything round, to trace circles onto a sheet of parchment paper. Turn the paper over to the other side. Place melted chocolate in a plastic bag and cut a small hole in the corner. Trace the circles with the melted chocolate and let cool. (Tip: make lots of circles, since these are delicate and may break.)

4. Slice very thin pieces of the Schmerling's chocolate bar, lengthwise, to look like chocolate shavings. Stick a chocolate circle into the frosting and place a stack of chocolate shavings in the center.

Yield: 20 towers



STRAWBERRY SMOOTHIE

A refreshing addition to your dairy menu. Serve as a bright accompaniment to your appetizer or dessert or have a smoothie buffet with your dairy kiddush.

½ cup apple juice

3 small containers (18 ounces) Mehadrin strawberry Greek yogurt

1 banana

1 16-ounce package frozen strawberries

Egg white and ground coconut, for garnish

1. Place the apple juice, yogurt, banana, and strawberries, in that order, in a blender and pulse until smooth and creamy.

2. To garnish, dip the edges of 4 drink glasses into the egg white and then in the coconut to make a coconut rim.

Yield: 4 servings





MOCHA PEANUT BUTTER SHAKE

If you have kids at your table, there will be a lot of smiling faces when you bring out this dish. Oh, who are we kidding? The kids won't be the only happy campers. Who doesn't like a creamy, chocolaty, whipped-cream-topped shake?

1 cup milk
½ cup peanut butter
½ cup hazelnuts
4 cups Mehadrin vanilla ice cream
2 cups Mehadrin mocha fudge ice cream
1 bag Klik kariot pillows (the blue package)
Whipped cream, hazelnut brittle, caramel cream, melted chocolate, for garnish



1. Place ½ cup of the milk, the peanut butter, and the hazelnuts in a blender and pulse until the hazelnuts are chopped. Add the ice cream, kariot, and remaining milk and pulse until creamy.

2. Pour the shake into 6 glasses. Top with whipped cream, hazelnut brittle, caramel cream, melted chocolate, or any garnish of your choice.

Yield: 6 servings

CHILLED BLUEBERRY BISQUE

The vivid color of this refreshing cold soup makes this dish a beautiful start to your meal. Delicious enough to be a dessert. And what's wrong with that?

5 cups fresh blueberries
2 cups orange juice
1 cup apple juice
½ cup sugar
28 ounces Mehadrin vanilla yogurt
Mint leaves and fresh blueberries, for garnish

1. In a large saucepan, combine the blueberries, apple juice, orange juice, and sugar. Bring to a boil, stirring occasionally. Cool slightly.

2. In a blender, process the blueberry mixture with the yogurt in batches until smooth. Refrigerate until chilled. Before serving, garnish with mint leaves and fresh blueberries.

Yield: 6 servings.



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everyone's day*



Approved by:
Nutrition by
Tanya

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