SHAVUOS

with

Savory

Sweet

PRODUCTION:

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MEHADRIN
QUALITY SINCE 1950

Dear Reader,

The kitchen is like a science lab. Homemakers, clad in flecked aprons and juggling rolling pins and measuring cups, spend their days experimenting with different recipes and perfecting their favorite dishes to a point that makes guests line up for seconds.

For dairy authorities, Shavuos is the Yom Tov that unanimously takes the cake. An entire Yom Tov devoted to dairy confections has many a sleeve rolled up, kneading soft, buttery dough. Swapping recipes is a habit they never outgrow as they discover new and dazzling ways of combining ingredients. The finest of cheeses are blended to create delectable pastries and cakes, earning rave reviews from privileged samplers.

From cheese braids, cheesecakes, and iced coffee to vegetable quiche and eggplant rolatini, everyone looks forward to Shavuos. The image of cheese melting and oozing down the sides of a good quiche makes every mouth water. It's no wonder we all count the days to this Yom Tov.

Mehadrin has the dairy realm down to a science. For over five decades, **Mehadrin** has been providing the Jewish community with the finest Kosher dairy products, helping homemakers create the ultimate Shavuos experience. To pull off your menu, choose from **Mehadrin's** select cheeses, yogurts, and of course, ice creams, and turn the oven on.

Each of the recipes presented, whether savory or sweet, has a special **Mehadrin** touch. Shavuos is a beautiful Yom Tov. Enhance it with the foods you love.

Wishing you a wonderful Yom Tov,

Mehadrin Dairy Corp.


MEHADRIN
QUALITY SINCE 1950
חלב ישראל
CHOLOV YISROEL
Pasteurized Process
American Cheese
Easy to Separate

Savory

Vegetable Quiche

Below is a basic recipe that you can customize to suit your needs. Quiche is the ultimate dish. Served with a fresh salad, it makes a complete lunch and an incredible addition to your Shavuos buffet.

DOUGH

Make your own dough, or use frozen pie crusts instead. If you are using frozen pie crust, make sure to bake it for 10-15 minutes before you fill it to ensure a crispy (and not doughy) crust.
TIP: To make a flaky crust, keep all ingredients cold.

1.5 cups all-purpose flour

Pinch of salt

1 stick Mehadrin Butter, chilled and cut into cubes

1 to 2 Tablespoons ice water, as needed

Mix all ingredients, except for the ice water, in a food processor with an s-blade attachment.

While the machine is running, add the ice water and pulse quickly until the dough starts coming together.

Just as dough is starting to pull away from the sides of the food processor, remove dough, flatten into a disk, wrap in plastic wrap and refrigerate for at least an hour.

Roll out dough on a floured surface and place in pie pan.

Bake for fifteen minutes.

Fill with quiche filling and bake until quiche is puffed and golden.

QUICHE FILLING

Use any vegetables you prefer. For a tomato quiche; do not cook the tomatoes, as they bake nicely enough in the quiche, so refer to the tomato quiche recipe which follows.

1 onion sliced

2 Tablespoons Canola Oil

3 eggs, beaten

1/3 cup milk

2 cups Mehadrin Shredded Cheese

2 cups vegetables of choice, such as peppers, broccoli or spinach.

Preheat oven to 350 degrees.

Saute onions with oil on medium-low heat for fifteen minutes.

Add vegetable of choice.

Sauté for another five minutes.

While vegetables are sautéing beat the eggs and milk together.

Add the shredded cheese to the egg mixture.

Add the vegetables.

Pour into pie crust.

Bake until puffed and golden about 40 minutes.

TOMATO BASIL QUICHE

1 9 inch pie crust, baked until golden

3 tomatoes sliced (or enough to fill your crust)

4 frozen basil cubes defrosted or 1 Tablespoon dried basil

3 eggs, beaten

1/3 cup milk

1 cup Mehadrin Mozzarella Cheese

Preheat oven to 350 degrees.

Place sliced tomatoes in crust.

Top with basil and a pinch of black pepper and salt.

Combine the eggs, milk and cheese and pour over tomatoes.

Bake until puffed and golden, about 25-30 minutes.

Grocery List

3 Cheese Mac & Cheese

This is a simple way of making a creamy pasta sauce.

TIP: Add two cups of steamed chopped cauliflower to the mix. Your kids will not know it is there and it will add flavor and nutritional value to this dish.

1 lb. macaroni

1 cup Mehadrin/J&J Cream Cheese

2 cups Mehadrin Shredded Cheese

4 slices Mehadrin American Cheese

1 Tablespoon Mehadrin Butter

1 Tablespoon hot sauce for a bit of a kick (optional)

Cook macaroni according to package instructions for al dente (with a bite).

In a saucepan, combine remaining ingredients.

Cook for 10 minutes on low heat, until creamy.

Taste cheese sauce and add hot sauce or salt and pepper if necessary.

Combine the cheese sauce with macaroni and serve.

Optional: top with toasted panko crumbs. In a frying pan heat 2 tablespoons butter and 2 cups panko. Fry until toasted and golden brown and spoon some on top of the macaroni.

Eggplant Rolatini

This is a dish that is a special treat at most upscale milchig restaurants. Here is your chance to make this at home. The crunchy eggplant, rolled with an herb flavored cheesy center and baked hot drenched in marinara sauce and gooey mozzarella cheese is a real crowd pleaser.

2 eggplant thinly sliced

1/2 cup flour

2 eggs, lightly beaten

1 cup flavored bread crumbs

Canola oil for frying

1 7.5 ounce Mehadrin Farmers Cheese

1 egg

1/2 cup J&J Cream Cheese

2 cubes frozen basil

1 cube frozen garlic

1 jar of your favorite marinara sauce

1 pack Mehadrin Mozzarella Cheese

Preheat oven to 350 degrees.
Heat 2 inches of oil in a large frying pan on medium-high heat.
Create a breading station by preparing three plates.
Pour flour into one plate, eggs in another, and bread crumbs in the third plate.
Dredge eggplant in flour, egg and bread crumbs.
Fry in pan for two minutes per side and drain on paper towel.
Combine farmers cheese, egg, cream cheese, basil cubes and garlic.
Place about two tablespoons of cheese mixture on one side of the eggplant slices and roll.
Place seam side down in pan filled with half of the jar of marinara.
Repeat process with remaining eggplants until entire pan is filled with eggplant rolls.
Top rolls with marinara. Top with Mehadrin Mozzarella cheese.
Bake for twenty minutes.

Flavored Butter

A bread and butter basket is an elegant and delicious way to start your Shavuos (or any milchig) meal. The colors are vibrant, the butter is full of flavor and spreading some on toasted bread or baguettes make for a memorable start to any meal. You can add any flavor you like based on the technique below. Add roasted garlic, olives, fresh herbs, roasted peppers or even jalapenos.

SUNDRIED TOMATO BUTTER:

2 sticks Mehadrin Butter

1/2 cup sundried tomatoes

1 clove garlic

1/2 teaspoon salt (optional)

SCALLION BUTTER:

2 sticks Mehadrin Butter

3 scallions

1 clove garlic

1/2 teaspoon salt (optional)

Technique: blend with a pinch of salt and pepper. Roll in plastic wrap. Refrigerate and slice into discs when ready to serve.

Grocery List

Greek Yogurt Dip

The cool fresh taste of yogurt makes for an incredible vegetable dip. Couple that with the creaminess of Mehadrin Greek yogurt plus the additional protein boost and you have a fun, healthy, addictive party dip.

1 container Mehadrin Greek Yogurt

4 cubes frozen dill

4 cubes frozen parsley

4 cubes frozen basil

2 cubes frozen garlic

2 teaspoons sugar (optional) or splenda

1 teaspoon salt

Pinch of black pepper

1 Tablespoon lemon juice

Combine above ingredients.

Serve with fresh cut vegetables or over romaine lettuce and croutons and a sprinkle of parmesan cheese.

Grocery List

Mexican Cheese Salad

This is a fun and easy salad and brings new unexpected flavors to your table. You can mix all ingredients in a bowl or for a special presentation, layer ingredients in trifle bowl. Adding sour cream to the dressing is what makes this dish so unique.

1 bag Romaine or Iceberg lettuce

1 avocado, diced

1 cup grape tomatoes

1/2 cup chopped scallions

2 cups Mehadrin Shredded Cheese

2 cups spicy corn chips

1/4 cup mayo

1/4 cup Mehadrin Sour Cream

1/2 cup ketchup

1/4 cup lemon juice

1 teaspoon cumin

2 frozen cube garlic

Salt and black pepper to taste

Combine lettuce, avocado, grape tomatoes, scallions, and shredded cheese in salad bowl.

Mix mayonnaise, ketchup, lemon juice, cumin, garlic and salt and pepper to taste.

Pour over salad and top with crumbled spicy corn chips.

TIP: to lighten the dressing, use Mehadrin's plain Greek yogurt in place of the mayonnaise and sour cream in the dressing.

Serves: 6-8

Grocery List


MEHADRIN
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ALTED • SWEET
Original
rgarine
Perfect for Baking!
MEHADRIN
ERATED
Nutrition Facts
MEHADRIN
QUALITY SINCE
Farm
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חלב ישראל
KOSHER DAIRY
UNDER RABBINICAL SUPERVISION

Sweet

Chocolate Cheese Marble

The marble effect of this cake and the contrast of vanilla and chocolate with the addition of a cheese filling in the batter, make this bundt cake a must try.

CAKE BATTER:

4 ounce Mehadrin butter

1 1/4 cups sugar

2 1/2 cups flour

1 vanilla sugar

1 teaspoon baking soda

1/2 cup oil

4 eggs

1 1/2 teaspoon baking powder

1/2 cup orange juice

pinch of salt

1 package instant chocolate pudding

CHEESE FILLING:

8 ounce Mehadrin farmer cheese

1 8-oz container of Mehadrin sour cream

8 oz J&J whipped cream cheese

2 eggs

3 1/4 cups sugar

1 1/2 teaspoon vanilla sugar

2 Tablespoons corn starch

Grease a 10 inch Bundt pan with baking spray and sprinkle it lightly with flour.
Combine the butter, sugar, flour, and vanilla sugar in a mixer bowl and mix until crumbly.
Measure 1 cup of the crumbs and sprinkle them evenly around the center of the Bundt pan.
Add the remaining ingredients to the mixer bowl and continue mixing until smooth.
Pour half of first mixture into the Bundt pan, and reserve the remaining half.
Combine all the ingredients and mix until smooth. Pour this mixture over the cake batter in the Bundt pan. Top with the reserved cake batter.
Bake at 350°F for 1 hr. and 10 minutes.
Allow the cake to cool for 15 minutes before inverting onto a plate.

Grocery List

Layered Ice Cream Cake

36 Mehadrin mini ice cream sandwiches dairy or non dairy (IQ)

4 Tbsp. peanut butter

8 oz whipped topping

1 pack oreo cookies crushed

20 pcs nutty chews crushed

1st layer: 18 mini ice cream sandwiches.
2nd layer: peanut butter.
3rd layer: crushed oreo cookies.
4th layer: crushed nutty chews.
5th layer: 18 mini ice cream sandwiches.
6th layer: whip topping.
Garnish with crushed oreo cookies or any topping you desire.
Freeze and serve immediately.

Grocery List

Simple Butter Cookies

Butter cookies are so versatile and can be served alone with coffee or decorated with frosting to add a festive touch to your dessert offerings.

4 ounce J&J whipped cream cheese

1 cup sugar

1 scoop vanilla sugar

1 egg yolk

2 1/2 cups flour

1/2 pound Mehadrin butter

Preheat oven to 350 degrees.
Combine all ingredients.
Cut into desired shape.
Bake for 18 minutes. (Do not overbake)

Cheese Kreplach

Traditional cheese kreplach are a must to prepare for any milchig meal.
This recipe is a true winner and reflects what makes cheese kreplach so addicting.

DOUGH:

1 lb Mehadrin Sour Cream

8 oz J&J Cream Cheese Bar

2 eggs

1 Tbsp Oil

pinch salt

4 C Flour

FILLING:

1 lb Mehadrin Farmer Cheese

1 Stick Mehadrin Butter

3 Egg Yolks

1 1/2 teaspoon Flour

1/2 teaspoon Salt

dash pepper

COATING:

2 Tbsp Butter

1 Cup Bread Crumbs

Combine dough ingredients and knead until smooth. Divide dough into 4 parts.
Roll out each part to 1/4" thick and cut into 3x3" squares.
Combine filling ingredients.
Place 1 tablespoon filling in each square.
Bring 6 quart pot of water with a little oil to a boil. Drop Kreplach into water.
Cook until they float to top (approx 15-20 min).
Remove from water. (make sure there is no excess water)
Toast bread crumbs with butter.
Heat Kreplach in crumbs coating well.
Serve with Mehadrin Sour Cream.

Serves: 60 Kreplach

Grocery List

Blended Iced Mocha

This drink is a combination of the best iced coffee and best milkshake you ever had. For a kid friendly version, omit the coffee.

2 cups milk

2 cup Mehadrin Coffee Ice Cream or Coffee Frozen Yogurt

1 cup Mehadrin Chocolate Ice Cream or Chocolate Frozen Yogurt

1/2 cup prepared coffee (2 tablespoons instant coffee + 1/2 cup boiling hot water)

2 cups ice

4 Tablespoons Mehadrin Hot Cocoa Mix

Blend.

Serve immediately with chocolate sauce and whipped cream (optional).

Serves: 8

Cheesecake Profiteroles

The filling is reminiscent of a non-baked cheesecake and pairs wonderfully with the classic profiterole, also known as 'cream puffs'.

PROFITEROLE BATTER:

3/4 stick (6 tablespoons) Mehadrin butter (or margarine)
3/4 cup water
1 teaspoon salt
3/4 cup flour
1 tablespoon sugar
3 eggs

FILLING:

2 1/2 cups milk
2 packages instant vanilla pudding
1 8 ounce package J&J cream cheese, softened

CHOCOLATE SAUCE:

1/2 cup heavy cream
7 ounces milk (or semisweet) chocolate

Profiterole batter:
Preheat oven to 425 degrees. Heat butter, water and salt in a pot on high heat, and bring to a boil. While butter and water are heating, combine flour and sugar in a bowl and set aside. Once butter and water come to a boil and are fully combined, remove from heat and quickly add flour/sugar to pot. Mix with a wooden spoon until mixture pulls away from pot and is smooth. Let batter cool for a few minutes and add eggs one at a time, making sure each egg is fully incorporated before adding next egg. You can use a whisk or hand mixer to beat in eggs. Transfer mixture to piping bag. Pipe 2 inch circles onto parchment lined cookie sheet. Dip a finger in water to push down tip of profiteroles to ensure that they cook evenly and don't burn. Bake for 20 minutes or until lightly brown. Set aside to cool.

Filling:
Beat all filling ingredients together using a hand mixer, standing mixer or immersion blender. Place in fridge for twenty minutes, or until firm enough to spoon into profiteroles.

Chocolate Sauce:
Heat heavy cream in a small pot on medium heat or in microwave until it is simmering. Remove from heat and mix in chocolate.
Place back on heat for a few seconds, if necessary to fully melt chocolate.

To assemble:
Slice profiteroles in half. Spoon filling into bottom half. Gently place top on filling. Top with warm chocolate sauce. Serve.

Make in advance: Prepare each element separately, 24 hours before meal. Assemble when ready to serve.

Grocery List

all purpose Cheese Mixture

This is an all-purpose mixture that we used in two mouthwatering, decadent, yet simple recipes. This recipe makes enough to make the cherry cheese knishes and cheesecake brownies.

1 16 ounce pack Mehadrin Farmers Cheese

1 8 ounce pack J&J Cream Cheese

1 cup Mehadrin Sour Cream

2 tablespoons lemon juice

3/4 cup sugar

1 egg

Blend the farmers cheese, cream cheese, lemon juice, sugar and one egg.

Makes: about 4 cups

Brownie Cheesecake

The combination of tangy cheesecake and rich chocolate brownie is remarkable.

2 sticks Mehadrin Butter or trans-fat free margarine

1 cup cocoa powder

1 cup sugar

4 eggs

1 cup flour

Pinch of salt

1 teaspoon vanilla extract

2 cups all-purpose cheese recipe (see Page 34)

Preheat oven to 350 degrees.
Spray a 9x13 baking pan with oil spray.
Melt butter in microwave or pot.
Pour in mixing bowl.
Combine remaining ingredients, except for the cheese recipe.
Place spoonfuls of cheese mixture on top of brownie.
Swirl the cheese into the brownie using a toothpick of knife.
Bake for thirty minutes.

Grocery List

Cherry Cheese Knish

Follow the step by step instructions to make this incredible recipe look as amazing as it tastes. You can use any pie filling you prefer, such as blueberry, pineapple or even apple to customize this recipe to appeal to you.

2 cups all-purpose cheese mixture (see Page 34)

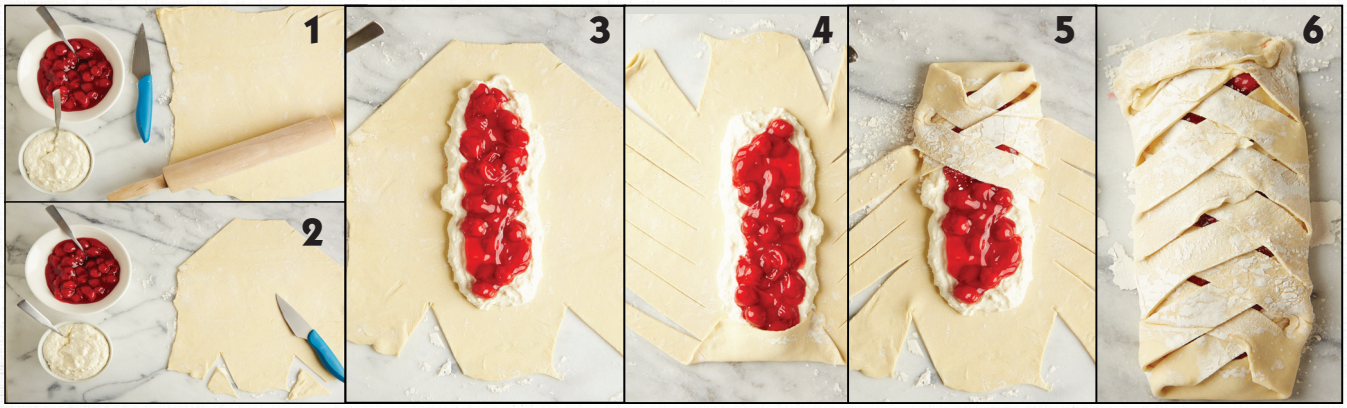
1 sheet puff pastry

1 can cherry pie filling

1 egg, lightly beaten

Preheat oven to 400 degrees.
Roll out puff pastry into a 15 x 10-inch rectangle and place on a baking sheet.
Fill center with cheese mixture.
Top with cherry pie filling.
Cut one inch strips into the dough and braid. (see step by step instructions)
Brush egg over pastry dough.
Bake for twenty minutes or until pastry is puffed and golden brown.

Serves: 8



Tiramisu Sandwich

This is a great dessert that tastes exactly like a classic tiramisu with a twist on presentation.

1 pound store bought sponge cake, cut into a long loaf
1 cup or 8 ounces of whipping cream
1 8 ounce container of J&J cream cheese, softened at room temperature
1/4 cup sugar
1/4 cup coffee liquor
1/2 cup strong coffee
1/2 cup rum

CHOCOLATE SAUCE:

1/2 cup cream
1 cup bittersweet chocolate

GARNISH:

1 bar of chocolate or coffee flavored chocolate

Thinly slice sponge cake into 16 slices to look like sliced white bread toast until lightly browned, set aside on cooling racks. Whip cream in a large bowl until stiff peaks form If using unsweetened cream add 1/4 cup sugar to bowl. If cream is already sweet do not add sugar. Mix cream cheese into whipped cream; mix for about a minute just until the cream cheese if fully incorporated. Add the coffee liquor to the cream mixture. Combine 1/2 cup strong coffee with 1/2 cup rum (if you do not want to use rum; use 1 cup coffee) in a separate bowl. Drizzle coffee mixture on one side of the toasted sponge cake. Spread chocolate sauce (recipe follows*) on toasted slices of sponge cake and fill with coffee flavored cream. Top cream with the remaining slices of cake. Shave chocolate with hand grater and sprinkle on top of sandwiches. Serve.

Chocolate sauce:

In a small saucepan or in a microwave heat the cream on low until it starts to simmer. Take off heat and add chocolate, mix until completely melted.

Grocery List

Chocolate Sour Cream Bundt Cake

The most incredible aspect to this recipe is the minimal mess it makes and the ease in which it is prepared. Everything is mixed by hand in one pot; no hand mixer necessary. The glaze is so incredible and the richness of the sour cream truly comes through and makes for a special Shavuos treat.

1 cup Mehadrin Butter, plus more for the pan

1/2 cup cocoa powder

1 teaspoon kosher salt

1 cup milk or water

2 cups all-purpose flour

2 cups granulated sugar

1 1/2 teaspoons baking soda

3 large eggs

1/2 cup Mehadrin Sour Cream or Greek Yogurt

1 teaspoon pure vanilla extract

1/2 cup prepared hot coffee (2 Tablespoons instant coffee plus 1/2 cup boiling hot water)

Heat butter, cocoa powder and milk in saucepan.
Allow to come to room temperature.
Using a whisk, mix in eggs one at a time, vanilla extract and sour cream (or Greek yogurt).
Combine flour, sugar, baking soda and salt and mix into cake until fully combined.
Add hot coffee and mix to combine.
Bake for 40-45 minutes or until toothpick inserted in center comes out clean.
While cake is cooling make glaze and pour over cake.

GLAZE

4 tablespoons Mehadrin Sour Cream or Greek Yogurt
2 Tablespoons cocoa powder
2 cups powdered sugar

Combine (add a drop of milk or water to thin out glaze as necessary) and pour over cooled cake .

Fruit Drinks

POMEGRANATE DRINK:

75 oz. orange juice

1 1/2 containers J&J pomberry sorbet

Blend.

MANGO DRINK:

75 oz. pineapple juice

1 1/2 containers J&J mango sorbet

Blend.

Grocery List

Butter Muffins

4 eggs

2 cups sugar

1 large Mehadrin sour cream

2 tsp vanilla sugar

3 heaping tsp bp

2 sticks Mehadrin butter, melted (1/2 cup)

4 cup flour

1/4 cup milk

Melt butter and let it cool.
Mix next 5 ingredients, then add in the melted butter.
Add in flour. Batter will thicken up.
Add in the milk last.
Preheat oven to 350 degrees.
Grease muffin pans very well.
Pour batter into greased muffin pans.
Bake muffins 20 minutes.
Let cool and sprinkle confectioners sugar.

Optional: add chocolate chips or fresh blueberries in the batter.

Grocery List

Dipped Ice Cream Ball Pops

Ice cream ball pops are a twist on the trendy cake pops and make for a refreshing, elegant end to any meal or Kiddush.

1 Tub Mehadrin Coffee Ice Cream

20 oz Good Quality Chocolate

1.5 Tablespoons Oil

Brown Sprinkles

1 Tub Mehadrin Cookies N Cream Ice Cream

20 oz Good Quality Chocolate

1.5 Tablespoons Oil

Coconut Flakes

1 Tub Mehadrin Neopolitan Ice Cream

20 oz Good Quality Chocolate

1.5 Tablespoons Oil

Chopped Nuts

Line baking sheet with waxed paper.
Using 1 1⁄2" ice cream scoop or tablespoon, quickly scoop out 24 round balls of ice cream, placing on baking sheet.
Freeze ice cream overnight.
Place chocolate and oil in double boiler.
Stir until chocolate is melted and smooth.
Remove bowl from over water.
Cool chocolate until barely lukewarm.
Drop ice cream balls into lukewarm melted chocolate.
Using a fork, turn to coat and lift out chocolate-coated ball.
Drop ball off fork into bowl with topping, turn to coat.
Refreeze until ready to serve.

Grocery List

LEGENDAIRY

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