



Shavuos

with

MEHADRIN[®]
— SINCE 1950 —



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Dear Reader,

As Shavuos approaches, **Mehadrin** returns to your kitchen better than ever before.

Your kitchen is your science lab. A place where you tie up your apron, pull out your recipes and juggle rolling pins and measuring cups as you experiment with a vast array of ingredients, in the attempt to perfect your favorite dishes.

For the kings of dairy, Shavuos holds fort as the ultimate Yom Tov. An entire two days devoted wholly to the making of delicious dairy confections. Year after year as Shavuos approaches, one finds themselves with sleeves rolled up, surrounded by soft and buttery dough, whilst busily exchanging recipes, in an effort to unearth novel ways of combining ingredients and create first-class dishes. The finest cheeses are blended to form delectable pastries and cakes, earning rave reviews from privileged samplers.

From cheese braids and cheesecakes, to vegetable quiches and eggplant rolatinis, everyone eagerly awaits Shavuos. The vision of cheese oozing down the side of a delicious quiche is enough to make every mouth water. It's no wonder we all count down the days until this tasty Yom Tov.

Mehadrin has dairy 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 perfect Shavuos experience. To design the ultimate Shavuos menu, choose from **Mehadrin's** select range of cheeses, yogurts, and of course ice creams, and simply turn the oven on.

Each recipe presented here, 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,



Savory



Baked Crunchy Cauliflower & Broccoli

Serves: 6-8

This healthy appetizer will wow your guests with its buttery flavor, crunchy exterior and satisfying flavor. Best of all, you can freeze the florets and reheat at your convenience.

- 1 16 ounce bag frozen cauliflower florets
- 1 16 ounce bag frozen broccoli florets
- 2 cups flour (plus 1 teaspoons salt and pepper)
- 3 eggs beaten
- 2 cups flavored breadcrumbs
- 2 cups panko crumbs
- ¼ cup melted **Mehadrin** garlic butter
- 1 ½ cups **Mehadrin** sour cream
- 2 tablespoons vinegar
- 1 teaspoon salt
- 2 cloves garlic, crushed
- Pinch of black pepper
- 1 bunch chopped scallions

Preheat oven to 375 degrees.

Line a large baking tray with parchment paper.

Place flour (and seasoning) in one plate, eggs in a second plate and bread crumbs in a third plate.

Dip cauliflower and broccoli into flour, then egg, then bread crumbs and place on parchment lined tray.

Drizzle cauliflower and broccoli with melted garlic butter and bake for twenty five minutes until golden brown.

Combine sour cream, vinegar, garlic, salt, pepper and scallions.

Serve crunchy cauliflower and broccoli with sour cream dip.

*Mehadrin
Ingredients:*



Creamy Hot Corn Soup

Serves: 3-4

The popcorn aside, this soup is something else! Creamy, thick and full of incredible flavor. If you can't handle heat, put only a half tablespoon hot sauce.

4 cups sweet corn kernels (or 3 15 oz. cans corn)
1 tablespoon oil
2 onions, diced
2 cloves garlic, minced
1 teaspoon seasoned salt
3 cups water
2 tablespoons consommé
1 tablespoons hot sauce
3/4 cup greek yogurt

In a large pot, heat oil to medium heat then add onions, garlic, and seasoned salt. Saute for 5 - 7 minutes until onions are soft and translucent.

If using canned corn, drain well. Stir in corn and bring to a low simmer, stirring occasionally.

Pour in the water and consommé and bring water to a boil. Lower to medium heat, cover and cook for 15 minutes.

Using an immersion blender (or very very carefully with an upright blender), puree the soup until smooth. Pour the soup through a mesh sieve, to remove the corn's pulp.

stir in the greek yogurt and hot sauce, till well combined.



*Mehadrin
Ingredients:*



Mozzarella Thai Teriyaki Stir Fry

Serves: 3

Chances are that this popular dish at many cafes has become your favorite. Here is a re-created version. A beautiful medley of stir-fried veggies with a kick of teriyaki is topped with fried pieces of Mozzarella cheese. Fabulous!

Mozzarella:

6 Mehadrin Mozzarella String Cheese Sticks
½ cup flour
3 eggs
2 cups home-style bread crumbs

Vegetables:

3 tablespoons oil for sautéing
1 large onion - halved and thinly sliced
1 red pepper - cut in strips
1 orange pepper - cut in strips
½ lb. frozen broccoli florets
4oz Mushrooms, Sliced (fresh or canned)
14 grape tomatoes - halved
½ bag cut Romaine Lettuce

Sauce:

6 tablespoon teriyaki Sauce
2 tablespoon Soy Sauce
2 tablespoon dark brown Sugar
½ - ¾ cup water
1 teaspoon Cornstarch dissolved in 3T water
Kosher Salt, to taste

Mozzarella;

Cut each cheese stick into 4 pieces. Then dip each piece into flour, followed by egg (beaten), and then breadcrumbs. Then repeat with another coat of eggs and then again in the breadcrumbs. Lay all the prepared pieces of cheese in a lined pan and freeze for an hour.

Cut and slice the vegetables. In a medium pot, Sauté the onions in oil for a few minutes on high, then add the peppers. Sauté for about 8 minutes. After they are softened add broccoli and mushrooms. Sautee everything till soft. Last add the tomatoes sauté just for about a minute.

Add all Sauce ingredients, and bring to a boil. Then just simmer for about 10 minutes to incorporate all flavors. Remove Mozzarella from freezer. In a skillet Heat about 6 tablespoons oil. Once hot, fry cheese cubes on high about 2 minutes per side, till they are golden.

Put the cheese cubes into the pot with the vegetables and mix it all together. Serve warm over fresh romaine lettuce. .



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Ingredients:



Mushroom Soup

Serves: 3

Chances are that this popular dish at many cafes has become your favorite. Here is a re-created version. A beautiful medley of stir-fried veggies with a kick of teriyaki is topped with fried pieces of Mozzarella cheese. Fabulous!

Mozzarella:

- 6 Mehadrin Mozzarella String Cheese Sticks
- ½ cup flour
- 3 eggs
- 2 cups home-style bread crumbs

Vegetables:

- 3 tablespoons oil for sautéing
- 1 large onion - halved and thinly sliced
- 1 red pepper - cut in strips
- 1 orange pepper - cut in strips
- ½ lb. frozen broccoli florets
- 4oz Mushrooms, Sliced (fresh or canned)
- 14 grape tomatoes - halved
- ½ bag cut Romaine Lettuce

Sauce:

- 6 tablespoon teriyaki Sauce
- 2 tablespoon Soy Sauce
- 2 tablespoon dark brown Sugar
- ½ - ¾ cup water
- 1 teaspoon Cornstarch dissolved in 3T water
- Kosher Salt, to taste

Mozzarella;

Mehadrin
Ingredients:



Lemon Butter Baked Tilapia

Serves: 4

Bursting with spicy goodness, everybody will love this easy recipe. This is now the current leader for recipe of the year and it is FISH.

1 lb. tilapia fillets
3 tablespoons Garlic butter
2 Tablespoons lemon juice

1/2 cup flour
1 1/2 teaspoon salt
1 teaspoon black pepper

2 tablespoons Paprika, for sprinkling

Preheat the oven to 350 degrees.
Melt the garlic butter in a sauce pan or in the microwave. Add lemon juice to the melted butter and mix well together.

In another dish, mix together the flour, salt & pepper.

Dip each slice of fish in the butter mixture first, coating well on all sides. Then, dip fish into flour mixture coating well on all sides

Place coated fillets in an ungreased baking dish. Drizzle with remaining butter over fillets. Sprinkle entire dish with paprika.

Bake uncovered at 350 for about 20-25 minutes. Fish should flake easily with a fork.

*Mehadrin
Ingredients:*



Olive Garlic Malawach Pinwheels

Serves: 18-20

These are just perfect- full of flavor in flakey crisp dough. Being that they are so delicious, ad so easy to pull together, there is simply no excuse not to make 'em.

2 Malawach doughs
2 tablespoons garlic n' chives cream cheese
Salt & pepper
6 Tablespoons sliced green olives
6 Tablespoons Mehadrin shredded mozzarella cheese

Directions:

Preheat the oven to 350 and line a baking sheet with parchment paper.

Remove 2 malawach doughs from the freezer and let defrost for a few minutes. (If it's too soft, it's too hard to work with.)While it's still semi frozen roll out the dough a bit, by stretching it out about a half of an inch all around.

Spread half the cream cheese, half the mozzarella cheese and half the olives over each of the doughs, and then sprinkle with salt and pepper.

Starting at one end of the circle, roll dough jelly-roll style. Once rolled, cut each roll into about 9 pieces, using a sharp serrated knife. Place all slices cut side up on the lined baking sheet. Bake for 20-25 minutes, until the underside of pinwheels are beginning to turn golden.



*Mehadrin
Ingredients:*



Spinach stuffed shells with a Horseradish Kick

Regular stuffed shells are taken up a notch here, with a kick of horseradish flavor. If you are not a fan of spinach, feel free to omit it, it will taste great without it too. (This recipe can also be done with regular cream cheese and without the spinach, should you desire good old classic stuffed shells.) You can serve this in a 9x13 dish or in individual ramekins.



- 1 12 ounce package jumbo pasta shells, cooked according to package directions.
- 1 cup frozen spinach (defrosted, squeezed dry)
- 1 ½ cups Mehadrin farmer's cheese
- 4 oz. J&J horseradish cream cheese
- 4 oz. whipped cream cheese (plain)
- Sat & pepper, to taste
- 2 cups marinara sauce
- ½ cup milk
- 1 8 ounce package Mehadrin shredded cheese

a few minutes on high, then add the peppers. Sauté for about Put thPreheat oven to 375 degrees
Combine spinach, farmer's cheese, horseradish cream cheese salt and pepper together. Stuff about 2 tablespoons of the mixture into each shell.
In a small saucepan, bring the marinara sauce to a boil. Lower the heat and add in the plain cream cheese, whisk well till combined.
Add in the milk and whisk until a smooth sauce forms.
Place half the sauce in a 9x13 baking dish or in individual dishes. Top with the stuffed shells.
Pour remaining sauce and shredded cheese over the shells and bake uncovered for 25-30 minutes or until cheese is melted.
Serve hot out of the oven.

Mehadrin
Ingredients:



Sweet Struesel Topped Salmon

4 slices salmon fillet

Struesel:

1 cup flour

½ cup brown sugar

½ stick Mehadrin butter

1 teaspoon cinnamon, (optional)

4 Tbsp. maple syrup

In a bowl combine all streusel ingredients, till forms a crumbly mixture.

Place salmon slices in pan.

Smear each slice, well on all sides - with about 1 Tbsp.

of maple syrup. Cover

pan and let it marinate in the fridge

for at least an

hour.

Preheat oven to

425

Remove from

fridge. Top

each slice with

a generous

amount of streusel

crumbs.

Bake uncovered for about 15

minutes



Mehadrin
Ingredients:





MEHADRIN™
QUALITY SINCE 1950
0g Trans fat
Whipped Butter unsalted sweet
כשר לפסח
KOSHER FOR PASSOVER
KOSHER DAIRY
NET WT 8 OZ (227g)
חלב ישראל
CHOLOV YISROEL

Sweet

J&J KOSHER DAIRY
whipped
Cream Cheese

Carrot Cake Cheesecake

Serves: 10-12

A perfectly creamy cheesecake folded beneath moist layers of carrot cake and topped with a sweet, tangy cream cheese frosting.

Cheesecake:

1 (8-ounces each) packages whipped cream cheese, room temperature
¾ lb. farmer cheese
1/2 cup granulated sugar
2 extra large eggs
3 teaspoons corn starch
1 teaspoon vanilla sugar
1/2 cup sour cream

Carrot Cake:

1/2 cup vegetable or canola oil
¼ cup orange juice
1/4 cup packed light brown sugar
3/4 cup granulated sugar
2 extra large eggs
1 teaspoon vanilla extract
1 1/4 cups all-purpose flour
1/2 teaspoon baking soda
½ teaspoon baking powder
3/4 teaspoon cinnamon
1/4 teaspoon salt
1/2 pound finely grated carrots (1 cup or so)

Cream Cheese Frosting:

3 ounces cream cheese, room temperature
2 tablespoons butter, softened
1 cup confection sugar
1 teaspoon vanilla sugar
1 1/2 tablespoons sour cream

For the cheesecake, in a medium bowl using an electric mixer on high speed, beat the cream cheese, sugar, eggs and flour until smooth. Add the corn starch, vanilla and sour cream and mix just until blended. Set aside.

For the carrot cake, in a large bowl using an electric mixer, beat together the oil, orange juice, brown sugar and granulated sugar until smooth. Add the eggs and vanilla and beat until the mixture is light creamy and light. Stir in the flour, baking soda, cinnamon, and salt until just combined. Mix in the carrots.

Preheat the oven to 350 degrees F. Lightly grease a 9- or 10-inch spring-form pan with cooking spray. Spread half of the carrot cake batter into the bottom of the prepared pan. Dollop half of the cheesecake batter on top of the carrot cake layer in large spoonfuls. Don't spread or swirl together. Just dollop. Dollop the rest of the carrot cake batter on and around the spoonfuls of cheesecake batter. Spread the last half of the cheesecake batter on top of all the layers. Tap the pan on the counter a couple of times to get rid of any air bubbles.

Bake the cheesecake for 60-70 minutes. The cheesecake will puff a great deal in the oven. Take care not to overbake the cheesecake or the carrot cake bottom and sides will be dry. Keep in mind that each oven can vary in temperature so watch closely as it gets to the 60 minute mark. The top center part of the cheesecake (just about a 2- or 3-inch diameter circle) should still be slightly soft and jiggly when you take it out.

Let the cheesecake cool completely on a wire rack in the pan. While it cools, make the frosting by whipping together the cream cheese and butter until creamy and smooth. Mix in the powdered sugar a little at a time until the frosting is well-combined with no lumps. Add the vanilla and sour cream and mix well.

When the cheesecake has cooled, spread the frosting evenly over the top of the cheesecake.



*Mehadrin
Ingredients:*



Cheesecake Truffles

4 containers Mehadrin cheese snack
1/3 cup graham cracker crumbs
1/2 cup whipping cream
1 cup semisweet chocolate chips
Caramel drizzle
Chopped nuts

Combine cheese snack and graham cracker crumbs together. Using a small ice cream scoop or a tablespoon, form batter into balls. In a small saucepan, heat cream on medium heat until it comes to a simmer. Remove from heat, add chocolate chips and allow to sit in warm cream for a minute. Stir to combine so that chocolate mixture is smooth. If necessary, place back on heat for 30 seconds to warm cream. Dip cheesecake truffles into chocolate mixture and place on parchment lined cookie sheet. Drizzle with caramel and top with chopped nuts, if you would like. Serve as is, or place truffles on cake pop sticks for a fun presentation.

note: After assembling place in freezer for it to firm up.

Mehadrin
Ingredients:



Cinnamon Buns with Cream Cheese Frosting

Serves: 12 (9x13 pan)

You haven't had cinnamon buns until you've tried these. They are generously layered with cinnamon and have a sinfully delicious cream cheese frosting.

Note: They are best served warm, but also good at room temperature.

Dough:

1 cup warm milk

2 eggs

4 ½ cups all-purpose flour

1 teaspoon salt

½ cup sugar

2 ½ teaspoons dry yeast

1/3 cup butter

Filling:

1 cup brown sugar

2 tablespoons cinnamon

1 stick butter, melted

Frosting:

8 ounces cream cheese

1 box powdered sugar

1 teaspoon vanilla extract

1 Tablespoon milk

Dissolve the yeast in the warm milk. In a standing mixer with the dough attachment, mix in the sugar and butter. Slowly add in the eggs, salt & flour. Mix well. Knead the dough until smooth. Then knead into a ball, put into a greased bowl and cover the bowl with plastic wrap. Let rise for 1- 1.5 hours, in a warm place.

Roll dough into a 10x21 rectangle. Spread with the melted butter. Mix the cinnamon and sugar and sprinkle over the melted butter. Roll up the dough jelly-roll style and then cut into 12 slices. Let the buns rise for another 30 minutes. Grease a 9x13 well with cooking spray or oil, and then place the buns inside. Bake at 400 degrees for 15 minutes.

While baking, make the frosting. Mix all frosting ingredients well till smooth, then pour frosting over the ready buns.

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Ingredients:



Fruity Empanadas

Serves: 10-12

Serve these hot out of the fryer with a scoop of ice cream rolled over it, then crush the center of the empanada open, right in it's swollen center, the fruit will ooze out together with the sauce and some of the ice cream will melt right in with the sauce. Nothing else needed, but bowls and spoons. These can be made with almost any type of fruit and are superb.

Note: For best results use an empanada sealer..

Dough:

3 cups all-purpose flour
3 tablespoons sugar
¾ teaspoon salt
1 stick butter
1 extra large egg, beaten
½ cup sour cream
½ cup water

Filling:

1 lb. apples, peaches, plums or apricots - diced (here we used nectarines)
½ cup sugar
½ teaspoon salt
2 tablespoons lemon juice
1 teaspoon cornstarch

Vegetable oil, for frying

To make the dough; combine the flour, sugar, salt and butter in a food processor or mixer and pulse 10-15 minutes, until the mixture resembles coarse crumbs. Add the beaten egg, stirring gently with a fork. Then add the sour cream & water, until it all comes together. Form the dough into a ball and wrap it in plastic wrap, refrigerate for at least an hour.

To make the filling; combine the diced fruit, sugar, salt, lemon juice and cornstarch in a medium saucepan and cook over medium heat, stirring until the mixture has a thickened slightly. Remove from the heat and allow to cool.

To assemble the empanadas; on a floured surface , roll the dough into a large rectangle about a 1/8 inch thick. Use a 4 or 5 inch biscuit cutter to cut 10-12 circles. Loosely gather any leftover scraps, knead lightly till the dough comes back together, and make additional circles. Repeat as needed.

Place about 2 tablespoons of fruit filling into the center of each round of dough. Fold the dough in half and crimp the edges to seal.

Heat (about a half inch of oil) the oil to 365 F in a large deep saucepan Working in batches, fry the empanadas, turning once, for a minute or two per side, till the dough is rich golden brown. Drain on a paper towel and then transfer to a plate in a warm oven while you cook the rest. Serve warm.

Mehadrin
Ingredients:



Milk Chocolate Cheese Bites

Serves: 8-10

7 ounces milk chocolate
2-3 packages Mehadrin Greek yogurt cheese snack

Melt chocolate in a double boiler. Place a heatproof bowl over a pot of simmering water, making sure bottom of bowl doesn't directly touch the boiling water.

Once chocolate is melted, pour 1 tablespoon into mini muffin trays lined with paper muffin holders.

Top with one teaspoon cheese snack.

Top with 1 tablespoon melted chocolate.

Repeat.

Refrigerate, covered and served once set.

Top with fruit or any topping of your choice.



*Mehadrin
Ingredients:*



Creamy Oreo Cheesecake

Serves: 9" cake

Two favorites combined. Cheesecake plus milk's (and yours) best friend - Oreos. Need we say more?

22 Oreo cookies, coarsely chopped
¾ stick Mehadrin butter, at room temperature
1 pound (2 8-ounce packages) Mehadrin cream cheese, at room temperature
½ cup granulated sugar
1 teaspoon vanilla sugar
2 large eggs, at room temperature
3.5 tablespoons corn starch
½ cup Mehadrin sour cream
1/8 teaspoon fine salt

Topping Cream:

8-ounce (½ container) Mehadrin sour cream
1 ½ tablespoon sugar
½ tablespoon vanilla sugar

Oreo cookies, for decoration (optional)

In a food processor, coarsely grind the Oreo cookies. Remove ¾ cup of crumbs, and set aside for later. Put in the butter and process a bit to combine with remaining crumbs. Press the crumb and butter mixture into the bottom of a 9 inch pan to form a crust.

Preheat the oven to 350°F.

In a large bowl, or an electric mixer to beat the cream cheese until smooth. Add the sugar and beat until combined. Beat in the vanilla, cornstarch, then add the eggs, one at a time, beating until combined. Beat in the sour cream and salt. Do not overmix. Stir in the ¾ cup of Oreo crumbs.

Pour batter into the pan. Bake for 40 minutes.

Transfer to wire racks to cool completely.

Meanwhile combine the topping ingredients in a small bowl. Once cake is cool, smear a layer of topping.

Decorate with pieces of Oreos.

Refrigerate at least 4 hours, or overnight, before serving.

*Mehadrin
Ingredients:*



Chocolate Peanut butter Ice Cream Cupcakes

Serves: 10-11

This Peanut Butter Chocolate Mousse Cake starts with a layer of brownie topped with caramel sauce, filled with chocolate fudge ice cream and finished off with a big swirl of peanut butter mousse. It is rich, delicious, and yet light because of the mousse. Absolutely to die for!

Chocolate Cake:

1/4 cups sugar
1/4 cup oil
1/3 cup flour
1/4 teaspoon baking powder
1/3 cup cocoa
1/2 teaspoon vanilla sugar
2 eggs

1/2 cup Caramel Sauce (preferable Dairy)

About 3 cups Mehadrin Chocolate fudge dairy ice cream

1/2 cup Crisp rice cereal, for topping

Peanut butter Mousse:

1 16 oz. Whipped topping
5 tablespoons creamy peanut butter
3 Tablespoons Maple syrup

1/4 cup Chocolate chips

Preheat oven to 350.

Prepare cake by mixing all ingredients together in a mixer, till the batter is smooth. Line muffin tin with cupcake liners. Pour one tablespoon of cake batter into each muffin tin; bake for 10-12 minutes.

Remove from oven and cool. Once cooled, spread one teaspoon of caramel sauce on top of each brownie.

Spread the vanilla fudge ice cream on top of each brownie, till the top of the cupcake holder.

With an offset spatula level the ice cream at the top of each cupcake. Place in freezer to set.

Meanwhile, using a mixer beat whipped topping till stiff. Add peanut butter, then maple syrup.

Don't overmix.

Use a piping bag (with a large star tip), pipe peanut butter mousse on top of cupcakes. Garnish with rice crispies, (which will add an awesome crunch to the mousse).

Freeze cupcakes, till ready to serve.

Meanwhile combine the topping ingredients in a small bowl. Once cake is cool, smear a layer of topping. Decorate with pieces of Oreos.

Refrigerate at least 4 hours, or overnight, before serving.

*Mehadrin
Ingredients:*



Cinnamon Roulade with Cheese Filling & Strawberries

**A real treat. This roulade is filled with a delicious creamy filling that will be loved by young and old. A real crowd pleaser.
The combination of cinnamon and strawberries is divinely delicious. Yet, you can make this without the cinnamon or strawberries as well.**

Cake Ingredients:

5 eggs
¾ cup sugar
1 cup flour
1 tablespoon vanilla sugar
1 tablespoon baking powder
3 tablespoons oil
¾ teaspoon cinnamon, (optional)

Filling Ingredients:

1 ½ cups Mehadrin Vanilla Greek Yogurt
4 ounces Mehadrin Cream Cheese, softened
1 ½ sticks Mehadrin unsalted butter, softened
1 cup confectioners' sugar
¾ teaspoon vanilla extract
8 oz. strawberries, cleaned & sliced very thinly

Confection sugar, for dusting

Preheat oven to 350°F.

In a mixer, beat the eggs and sugar on high speed until fluffy. Add in the rest of the ingredients one by one till batter is smooth and well combined. Pour the batter into a lined cookie sheet and spread out with spatula, to form an even layer.

Bake at 350 for 20 minutes.

For the filling, beat together the Greek yogurt, cream cheese and butter with sugar and vanilla till smooth. Cover and refrigerate.

While cake is baking, spread out a clean kitchen towel onto the counter and sprinkle with confection sugar.

When the cake is finished baking, invert the hot cake onto the prepared towel.

Carefully peel off the baking paper.

Starting from one edge, roll up the cake and the towel together, jellyroll style.

Set aside and let cool.

Unroll the cake and spread filling evenly. Top with one layer of sliced strawberries. Re-roll. Cover with plastic or silver paper and refrigerate till firm.

*Mehadrin
Ingredients:*





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