

# Shavuos

with





# Savory

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# Hello cooks,

You know, here at Mehadrin we're pretty good at dairy. That's why Shavuot is our favorite holiday—it's our chance to taste, try, and serve our favorite cheese-y dishes. This year, Mehadrin has put together some of our latest and greatest dairy recipes for your Yom Tov table. From flavorful soups to savory salads, we're bringing you plenty of exciting, tasty, and oh-so-creamy recipes that are sure to be crowd-pleasers. Using our most popular products and some of your favorite culinary trends, our 2019 Shavuot Recipes are baked to impress...from the first licks to the second helping.

But we also know that dairy isn't for everyone, and that's why we've included Mehadrin parve replacements wherever possible. Mehadrin parve products give you the same melt-in-your-mouth creamy taste, so you can help yourself to any of this year's recipes—completely dairy-free.

Wishing you a delicious Yom Tov,

## Mehadrin Dairy



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[www.mehadrin.com](http://www.mehadrin.com)



Recipe Development,  
Styling, & Photography

**Yossi and Malky Levine**  
[www.foodie-bliss.com](http://www.foodie-bliss.com)

Production & Design



[www.mediaotg.com](http://www.mediaotg.com)



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# Savory

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# Sweet Potato Cream Soup with Garlic Cheese Toast

## Sweet Potato Cream Soup:

**2 tablespoons Mehadrin butter**

1 onion, diced

4 cups water

4 cups milk

3 sweet potatoes, roughly chopped

2 carrots, roughly chopped

5 garlic cloves, minced

1 1/2 tablespoons salt

1/2 teaspoon cinnamon

1/4 teaspoon black pepper

**16 ounces Mehadrin sour cream**

## Garlic Cheese Toast:

Fresh baguettes, sliced

**Mehadrin garlic butter**

**Mehadrin shredded mozzarella cheese**

*The trick here is in the dairy! Adding sour cream to this soup adds a creamy, subtle flavor you won't be able to get enough of.*

## To make the soup:

- ◆ Heat the butter in a large saucepan over medium heat. Add the onions and sauté for 5 minutes.
- ◆ Add the water, milk, sweet potatoes, carrots, garlic, salt, pepper and cinnamon to the pot and bring to a boil. Cook for 45 minutes until carrots are soft.
- ◆ Remove from heat, add the sour cream and blend with an immersion blender until smooth and creamy. Add water to achieve your desired consistency.

## For the garlic toasts:

- ◆ Smear garlic butter on the baguette slices. Toast in the oven at 400F until golden.
- ◆ Before serving, add a sprinkle of cheese over the toasts and place in the oven until cheese is melted.
- ◆ Serve alongside or atop the soup.

*Yield: 10 servings*



# French Onion Cups

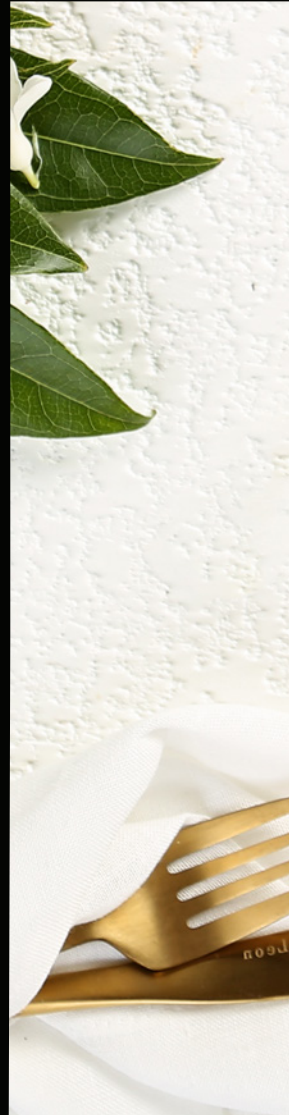
*The classic French Onion soup flavor, just bite-size! Pizza dough is our favorite time-saver, and makes these French Onion Cups super easy to put together. You can find pizza dough fresh at some pizza shops or frozen in your local supermarket.*

**1 Pizza Dough**, approximately 20 ounces  
**3 tablespoons Mehadrin butter**  
**3 onions**, sliced  
**½ teaspoon salt**  
**¼ teaspoon black pepper**  
**¼ cup Mehadrin sour cream**  
**2 cups Mehadrin shredded mozzarella cheese**



- Preheat oven to 375F.
- Grease 16 muffin tins with cooking spray.
- Heat butter in a large skillet. On low heat, add the onions, salt and pepper and sauté until caramelized, around 25-30 minutes.
- Remove from heat, add the sour cream and mozzarella cheese, and mix.
- Roll out pizza dough to flatten, until the dough is about ¼ inch thick. Cut 2 ½ inch squares and press a square into each muffin cup. Fill the cups with onion mixture and bake for 20-25 minutes until golden brown.

*Yield: 16 cups*







# Caramelized Pear Salad with Cheesy Garlic Dressing

*Meet your new go-to salad! These caramelized pears add a not-to-beleived fruity flavor, and the cheese dressing gives a salty twist to this sweet salad.*

## Salad:

1 package mixed baby greens  
3 cucumbers, peeled lengthwise  
4 radishes, thinly sliced  
1 cup sugar snap peas, cut in half  
Candied cashews, to taste

## Caramelized Pears:

2 pears, peeled, cored and sliced  
**2 tablespoons Mehadrin butter**  
2 tablespoons brown sugar  
1 teaspoon red wine

## Dressing:

**2 slices Mehadrin muenster cheese**  
**3 tablespoons Mehadrin cottage cheese**  
1/3 cup oil  
1 garlic clove  
¼ cup vinegar  
2 tablespoons sugar  
1 teaspoon salt  
2 scallions, finely chopped

➤ To caramelize the pears, heat butter in a large skillet. Add the pears and sauté for 5 minutes. Sprinkle brown sugar over the pears, add the red wine and cook until pears are golden and caramelized, around 10-15 minutes.

➤ For the dressing, blend all ingredients except scallions, until smooth. Add scallions and mix to combine. Mix pears, salad, and dressing together immediately before serving.

*Yield: 6 servings*







# Cheese Gnocchi in Mushroom Cream

*We love this mushroom cream sauce with its blend of creamy and savory flavors. Have some picky eaters at home? Luckily, our cheese gnocchi goes great with any sauce, so just pick your favorite, pour it over, and get ready to serve seconds.*

## Gnocchi:

**16 ounces J&J whipped cottage cheese**

1 egg

1 teaspoon olive oil

1 ½ teaspoon salt

¼ teaspoon black pepper

2 cups flour, plus more for dusting

## Mushroom Cream:

**4 tablespoons Mehadrin garlic butter**

1 onion, diced

8 ounces mushrooms

**1 cup Mehadrin sour cream**

1/2 cup milk

1/2 teaspoon salt

Dash of black pepper

**Mehadrin shredded cheddar cheese, for sprinkling**



- ◆ In a medium bowl, whisk together cottage cheese, egg, olive oil, salt and pepper. Add half cup flour at a time, until a soft, sticky dough forms (about 1 ½ cups).
- ◆ In the meantime, bring a large pot of water to a boil.
- ◆ Place the dough on a floured surface and gently knead in another ½ cup flour (or more) until it doesn't stick to your hands. The dough should still be soft.
- ◆ Divide the dough into 6 pieces. Roll each piece into a rope, about ½ inch thick. Cut the rope into 1 inch squares to create gnocchi pillows.
- ◆ When the water is boiling vigorously, drop the dough pillows into the water. As they boil, they'll begin to rise to the surface. Once all of them are floating, let them boil for another minute and drain in a colander.
- ◆ Heat 2 tablespoons of Mehadrin garlic butter in a large skillet. Add the gnocchi and sauté until lightly golden, 5-7 minutes. Remove from the pan and set aside.
- ◆ Add the remaining butter and onion to the pan and sauté for 5 minutes. Add the mushrooms and sauté for an additional 5 minutes. Stir in sour cream, salt and pepper and bring to a gentle simmer.
- ◆ Remove from heat.
- ◆ To serve, place the gnocchi in a serving dish, sprinkle shredded cheddar cheese, and pour the hot mushroom sauce over it.

*Yield: 6 servings*

# Marinated Branzino Skewers with Tahini Drizzle

*A delicate white fish with a mild flavor, branzino is a welcome break from typical fish recipes. We've packed this dish with great Mediterranean flavor by marinating for a few hours (overnight, if possible), coating with shawarma spice, and drizzling with tahini. Serve alone or on skewers for a wow-worthy presentation!*

2 whole branzino fish, skinned & cubed  
Filo dough

#### Marinade:

1/3 cup oil  
2 tablespoons shawarma spice  
1 1/2 lemons, squeezed

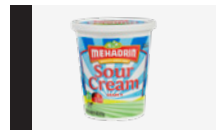
#### Coating:

1/2 cup oil  
1/3 cup flour  
2 tablespoons shawarma spice  
1/2 teaspoon baking powder

#### Tahini drizzle:

1/3 cup tahini  
**1/3 cup Mehadrin sour cream**  
1/3 cup water  
1 lemon, squeezed  
2 garlic cloves  
1/2 teaspoon salt

- Place the fish cubes in a ziploc bag and add the marinade ingredients. Marinate the fish for 2 hours or overnight in the fridge.
- Remove fish from bag, rinse in the sink and pat dry.
- Preheat oven to 400F.
- Combine the coating ingredients and toss fish in coating
- Cut 1-inch strips of filo dough along the shorter side. Cut through all the sheets to make your strips, but separate the sheets after cutting so that each strip is only 7-8 sheets thick.
- Use a large skewer to thread the filo dough and fish in a ribbon-like way as seen in photo.
- Suspend skewers over a 9x13 pan, spray with cooking spray, and bake for 20 minutes.
- In a blender, combine all the ingredients for the tahini drizzle and blend until creamy.
- Drizzle tahini sauce over baked fish skewers and sprinkle some fresh chopped parsley before serving.



**For a parve version** – substitute Mehadrin **parve** sour cream instead of Mehadrin sour cream.









# Creamy Garlic Salmon

*Salmon is the classic, loved-by-everyone dish for your dairy meals. Searing the salmon in a skillet leaves you with an unbelievable flavor and a perfectly brown crust, so it's well worth the effort!*



6 salmon fillets, room temperature  
Salt and pepper, to season  
1 tablespoon olive oil  
**2 tablespoons Mehadrin butter**  
1 onion, diced  
8 cloves garlic, finely diced  
5-6 sundried tomatoes, (optional)  
2 cups half and half  
Salt and pepper, to taste  
**1/2 cup Mehadrin shredded muenster cheese**



- ◆ Season the salmon filets on both sides with salt and pepper.
- ◆ Heat the olive oil in a large skillet over high heat. Place the salmon on the heated skillet, flesh-side down.
- ◆ Add butter and sear for 3-4 minutes on each side, until you get a crispy brown crust.
- ◆ Remove from the pan and set aside.
- ◆ Add the onion, garlic and sundried tomatoes to the leftover juices in the pan and sauté for 7 minutes. Reduce heat to low, add the half and half, and bring to a gentle simmer while stirring occasionally. Add the muenster cheese, and season with salt and pepper to your taste. Allow sauce to simmer for another minute until cheese melts through the sauce.
- ◆ Place the salmon back into the pan, spoon sauce over each fillet, and simmer for an additional 5 minutes.

Yield: 6 servings



**For a parve version** – substitute Mehadrin parve butter instead of Mehadrin butter, and omit the shredded cheese.



# Tomato Basil Galette

A galette is a delightfully flaky and crispy crust, meant to show off fruits and vegetable medleys. This Tomato Basil Galette combines classic flavors and gorgeous colors for a show-stopping side dish or starter.

## Dough:

2 cups flour  
1 J&J unwhipped cream cheese  
1 stick Mehadrin butter, cold  
2 teaspoon salt

## Filling:

1 tablespoon Mehadrin butter  
1 onion, sliced  
2 cups Mehadrin shredded pizza blend cheese  
1 tablespoon olive oil  
2 frozen basil cubes  
4 garlic cloves, minced  
4 ounces Mehadrin feta cheese, cubed  
8 ounces cherry tomato medley, halved  
Heirloom tomatoes, sliced  
1 egg, for brushing

Optional Garnishes: Roasted chopped walnuts, honey, and fresh basil leaves



- ◆ Add flour, cream cheese, butter and salt to a bowl of an electric mixer with the hook attachment. Mix until well combined. Cover the dough in plastic wrap and refrigerate while preparing the rest of the recipe.
- ◆ Heat the butter in a skillet, add the onions and sauté for 5 minutes until translucent.
- ◆ In a separate bowl combine the shredded cheese, olive oil, basil and garlic. Set aside.
- ◆ Preheat oven to 350F.
- ◆ Remove dough from refrigerator and divide into two pieces. Roll each into a 9-inch circle, approximately 1/8 inch thick. Poke some holes in the dough with a fork.
- ◆ Place the doughs on a lined cookie sheet. Top each dough with feta cheese leaving a 2-inch border. Cover the feta with fried onions, and then a layer of the basil cheese mixture. Top it with colored cherry tomato and heirloom tomato slices. Fold over the edges of the dough, pressing the bends together.
- ◆ Brush the dough with egg and bake for 45 minutes until crust is golden brown.

*Yield: 2 9-inch galettes*

**Optional** - Before serving, drizzle honey over the galettes, top with chopped walnuts and fresh basil leaves.





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# Sweet recipes

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# Chocolate Cheese Biscuit Log

*There's nothing like impressing your guests with this simple, decadent chocolate log. Chocolate meets cheese, with a dash of coffee liquor. What could be better?*

5 ounces tea biscuits  
3 bars milk chocolate, any quality brand  
6 tablespoons Mehadrin butter  
3 J&J coffee swirl cheese snacks  
2 tablespoon quality coffee-flavored liquor  
1 teaspoon vanilla extract  
2 tablespoon milk  
½ bar white chocolate, chopped  
½ cup hazelnuts, roughly chopped  
Pinch of salt

## Topping:

Pretzel sticks

Melted chocolate – dark, medium and white

Your choice of cream (hazelnut, caramel...)



- ◆ Break the tea biscuits into small pieces.
- ◆ Melt the chocolate and butter over a double boiler or in the microwave until completely smooth. Remove from heat. Add cheese snack, coffee liquor, vanilla extract, and milk. Using a whisk or spatula, mix until well combined.
- ◆ Add the white chocolate, hazelnuts, and salt, and mix again.
- ◆ Spread the mixture onto plastic wrap and shape it into a log. Roll the plastic wrap and twist the ends to seal. While holding the sealed ends, roll the log back and forth a few times to make the log round and smooth. Refrigerate for at least 2-3 hours until firm.
- ◆ Remove the plastic wrap before serving.
- ◆ To create the log topping, dip pretzel sticks at random into dark, brown, or white chocolate. Spread cream over the log and then arrange the dipped pretzels over it as seen in the photo.

**PARVE**  
(DAIRY FREE)

**For a parve version** – use quality **parve** chocolate (the higher quality, the tastier your log will be). Replace butter with Mehadrin **parve** butter and cheese snacks with 1 container of Mehadrin **parve** cream cheese and an additional 1/3 cup of sugar.









# Graham Tiramisu

*This no-bake recipe is based off the icebox cakes your grandmother used to make! Simple, sweet, and doesn't take up space in your oven on a busy erev Yom Tov...we're letting you in on a balabusta's secret with this one.*

1 ½ boxes Graham crackers

**Cream:**

**16 ounces Mehadrin vanilla pudding**

**8 ounces Mehadrin whipped cream cheese**

**1/2 cup Mehadrin sour cream**

½ cup sugar

1 vanilla sugar

1/2 lemon, squeezed

**Topping:**

Melted dark chocolate

Cinnamon, for dusting



**PARVE**  
DAIRY-FREE

**For a parve version** – replace Mehadrin whipped cream cheese, Mehadrin sour cream and Mehadrin vanilla pudding with Mehadrin **parve** equivalents.



- Line the bottom of a 9x13-inch pan with parchment paper. Cover completely with a layer of graham crackers.
- In a large bowl, combine vanilla pudding, cream cheese, sour cream, sugar, vanilla, and lemon juice. Beat until smooth.
- Spread a layer of cream over the prepared crackers and then add another layer of crackers. Repeat until you have 5 layers of cracker.
- Cover the cake with plastic wrap and refrigerate at least 2 hours before serving so the crackers are soft, or place in the freezer until ready to serve.
- This cake can be cut into triangles, as seen in photo. Use the cracker as your guide and cut diagonally from one end of the cracker to the other. Serve them standing vertically.
- You can cut this cake into squares and bars as well.

**To create the mosaic topping:**

- Spread a thin layer of melted chocolate on a lined baking sheet. When it's slightly hardened, use a square cookie cutter to cut squares. With a knife, cut each square diagonally to form 2 triangles. Sprinkle some cinnamon on some of the triangles.
- Use remaining cream or melted chocolate to stick the triangles on the cake in a mosaic pattern, cutting the edges of the triangles when necessary.

# Layered Blueberry Cheesecake

## Cake:

1 cup flour  
½ teaspoon baking powder  
½ teaspoon baking soda  
Pinch of salt  
**1 stick Mehadrin butter**  
½ cup sugar  
1 egg  
1 teaspoon vanilla extract  
**1 Mehadrin Greek blueberry yogurt**  
1 ½ cups frozen blueberries

## Cheesecake:

**1 lb Mehadrin farmer cheese**  
**1 container of Mehadrin whipped cream cheese**  
2 eggs  
¾ cup sugar  
1 tablespoon vanilla sugar  
**8 ounces Mehadrin sour cream**

## Sauce:

2 cups frozen blueberries  
1/2 cup water  
1/4 cup granulated sugar  
¼ cup orange juice  
1 tablespoons cornstarch, diluted in 2 tablespoons water



*Looking for a different way to cheesecake? We've got you covered with our Layered Blueberry Cheesecake, a delicate blueberry cake with a layer of silky cheesecake. A mix of farmer's cheese and cream cheese keeps the sweetness perfectly balanced, and the blueberry sauce adds a deliciously fruity touch.*

## For the blueberry cake:

- ◆ Preheat oven to 375 degrees, line the bottom of a 10-inch springform pan with parchment paper. Grease the side of the springform pan with butter or cooking spray.
- ◆ In a medium bowl, whisk together the flour, baking powder, baking soda and salt.
- ◆ In a large bowl of an electric mixer, beat butter and sugar on medium-high speed until light and fluffy, 3-5 minutes. Add egg, vanilla extract and Greek yogurt and beat until fluffy.
- ◆ Gradually add flour mixture to butter mixture, just until combined. Do not over mix.
- ◆ Pour the batter into the prepared pan and spread the blueberries over the top.
- ◆ Bake cake for about 30 minutes until the top is lightly golden.
- ◆ Remove from the oven.

## For the cheesecake:

- ◆ In a large bowl, beat all ingredients until well combined. Pour mixture over the blueberry cake and bake for 1 hour. Close the oven and leave the cheesecake in there to cool with a slightly open oven door.

## For the sauce:

- ◆ Combine the blueberries, water, sugar, lemon juice and orange juice in a small-sized saucepan over medium-high heat. Bring to a boil, and then lower heat to a gentle simmer.
- ◆ Stir diluted cornstarch into blueberry sauce. Continue to simmer while stirring occasionally, until the sauce begins to thicken.





# Caramel Cookie Sandwich

*So pretty, so charming, so easy! These Caramel Cookie Sandwiches are our favorite way to impress this Yom Tov. All they need is a few minutes and a steady hand- and you'll have all the oohs and ahhs you could ask for.*



1 package 3-inch round cookies  
Optional: gold pearl sprinkles to decorate the cookies

Caramel Cream:  
1 stick Mehadrin butter  
1 J&J unwhipped cream cheese  
¼ cup sugar  
1 tbsp vanilla sugar  
½ cup dairy caramel cream



◆ Cut a small piece off the side of each cookie to create a straight, flat bottom for the sandwiches to stand upright.

For the cream:

◆ Add all ingredients to a bowl and beat until smooth, but stiff. You can add a bit of instant vanilla pudding to stiffen it more.

To assemble:

◆ Place the cream in a piping bag with a line tip. Pipe a layer of cream on the back of half of the cookies. Place a cookie over each to create a sandwich. Pipe a ribbon-like strip around the edges of the cookies as seen in the photo.



For a parve version – replace butter and cream cheese with Mehadrin parve equivalents.





# Cherry Cheesecake Popsicles

*There's a new way to dessert this Yom Tov! Creamy, milky, and refreshing, these frozen treats won't last long in the freezer – so you might want to double the batch.*

**4 ounces J&J cream cheese, room temperature**

**1/4 cup milk**

**1/4 cup Mehadrin Greek yogurt**

**1/2 teaspoon vanilla extract**

**1 cup powdered sugar, sifted**

**1 1/2 cups sour cherries**

**3 tablespoons Mehadrin butter, melted**

**1/2 cup crushed graham crackers**



- ◆ Mix cream cheese, milk, yogurt and vanilla extract in a food processor until smooth. Add powdered sugar and continue mixing until combined.
- ◆ Add half of the cherries and mix until smooth. Add the other half and pulse 2-3 times so that there are cherry chunks. Pour into popsicle molds leaving about 1 inch of space. Set aside.
- ◆ Combine the melted butter and graham cracker crumbs. Pack a 1/2 inch layer on top of each filled popsicle mold, and add the popsicle sticks. Freeze for at least 4 hours before serving.

*Yield: 8 popsicles*



# Flower Cookie Tart

*Cookie cakes are everyone's favorite this season, and who can blame us? With the timeless appeal of a sugar cookie base and delicious cream, the only thing better than the taste of our Flower Cookie Tart is the gorgeous impression it makes!*

## Cookie:

2 cups flour  
3/4 cup almond flour  
1/4 cup cocoa powder  
1/2 teaspoon salt  
**1 stick Mehadrin butter, softened**  
1 1/4 cup powdered sugar  
1 egg  
1 egg yolk  
1 tablespoon milk, if needed

## Cream:

**2 containers J&J cream cheese**  
**2 sticks Mehadrin butter**  
1/2 package instant vanilla pudding,  
plus more if needed  
3/4 cup sugar  
1 teaspoon vanilla extract



## For the blueberry cookie:

- ◆ In a bowl, whisk together the flour, almond flour, cocoa powder and salt. Set aside.
- ◆ Beat the butter and powdered sugar in the bowl of a stand mixer with the paddle attachment until light and fluffy. Beat in the egg and yolk one at a time, mixing until completely combined before adding the next. Scrape the sides of the bowl if necessary.
- ◆ With the mixer on low speed, beat in the flour mixture just until the dough comes together and there is no more visible flour. The dough should be able to be pressed together between your fingertips and hold when done. If the dough appears dry or doesn't hold together, lightly mix in up to 1 tablespoon milk.
- ◆ Roll the dough out to 1/8" thick on a piece of parchment paper. Use a template to cut your desired shapes. This dough makes 3 8-inch flowers.
- ◆ Transfer your shapes to a cookie sheet and chill in freezer for 10 minutes before baking.
- ◆ Bake at 350 for 10- 13 minutes.
- ◆ Cool completely before assembling tart.

## For the frosting:

- ◆ Beat all ingredients until smooth and stiff. You want this to be extra stiff so the cookies will hold nicely on it. Add more instant pudding, a bit at a time, if necessary.

## To assemble:

- ◆ Place frosting in a piping bag with a 1/2 inch circle tip. Pipe round kisses to fill the first cookie, top with another cookie and repeat, ending with a layer of piped kisses.
- ◆ For topping, use your creativity to add your favorite chocolate bars, wafer rolls, nuts, chocolate balls, pretzels, popcorn... the options are endless!



**For a parve version** – replace butter and cream cheese with Mehadrin **parve** butter and Mehadrin **parve** cream cheese.









# Kif Kef Cheesecake Bars

*Kif Kef bars are an Israeli classic for a reason! A dairy chocolate bar with wafer filling, Kif Kefs add a chocolate-y crunch to this cheesecake recipe. Prefer your favorite chocolate bars? This recipe goes well with any light chocolate bars, so let your creativity blossom!*

7 ounces graham crackers  
1 stick Mehadrin butter, melted  
12 ounces Mehadrin whipped cream cheese, softened  
½ cup sugar  
1 teaspoon vanilla extract  
2 eggs  
1/2 cup Mehadrin Greek yogurt  
8 double Kif Kef chocolate bars

Caramel cream and extra Kif Kef bars, for garnish

**Optional:** Drizzle with caramel cream and top with chopped Kif Kef.



- ◆ Preheat oven to 300F. Line an 8-inch square pan with parchment paper, allowing the edges to overhang.
- ◆ Process the graham crackers in a food processor until finely crushed. Add butter and process until combined. Transfer to the prepared pan, and press the mixture down in an even layer.
- ◆ Use an electric mixer to beat cream cheese, sugar and vanilla in a bowl for 2-3 minutes until smooth. Add the eggs one at a time, beating well after each addition. Add yogurt and beat until just combined.
- ◆ Arrange the Kif Kef chocolate bars in a single layer over the graham cracker crust. Pour over the cheesecake mixture and bake for 35 minutes until it's just firm to the touch.
- ◆ Turn oven off and leave cheesecake to cool in the oven for 1 hour. Chill overnight in fridge or freeze until serving.
- ◆ Remove cheesecake from the pan and cut into squares.

# Mini Viennese Donut Log

*Don't worry, we didn't get our holidays mixed up. These dairy donuts with coffee glaze are so creamy and sweet, no one will forget it's Shavuot!*

## Donuts:

- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon salt
- 1 cup J&J whipped cottage cheese**
- 1/2 cup milk
- 2 large eggs
- 3/4 cup sugar
- 4 tablespoons Mehadrin butter, melted**

## Viennese Frosting:

- 1 stick Mehadrin butter**
- 1 Mehadrin whipped cream cheese**
- 1/4 cup sugar
- 1 tablespoon vanilla sugar
- 5 Viennese crunch bars, crushed

## Coffee glaze:

- 4 ounces J&J cream cheese, softened**
- 1 teaspoon espresso or coffee powder
- 1 teaspoon vanilla extract
- 1 cup powdered sugar
- 2 tablespoons coffee liquor, such as Bailey's or similar
- 1 tablespoon milk

## Additional Toppings:

- 2 bars milk chocolate, melted
- Nut brittle
- Chocolate curls

## To make the donuts:

- Preheat your mini donut maker.
- In a medium bowl, whisk dry ingredients and set aside.
- In a separate bowl, beat cottage cheese, milk, eggs, and sugar. Gradually add dry ingredients to the cottage cheese mixture, stirring only until the dry ingredients are incorporated. Stir in butter.
- Spray donut maker with cooking spray and spoon a teaspoon of batter into each donut. Close the lid and bake until browned, 3-4 minutes. Place ready donuts on a cooling rack while continuing with the rest of the batter.
- Tip: Place batter in a piping bag with a round tip. Pipe the batter into the donuts instead of using a spoon.

*Yields about 50-60 donuts*

## For the cream:

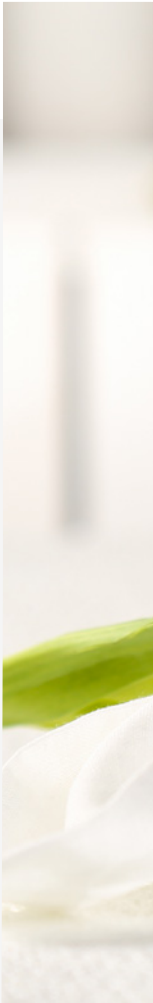
- Beat together butter, cream cheese, sugar and vanilla sugar until smooth. Add the Viennese crunch and mix until combined.

## For the glaze:

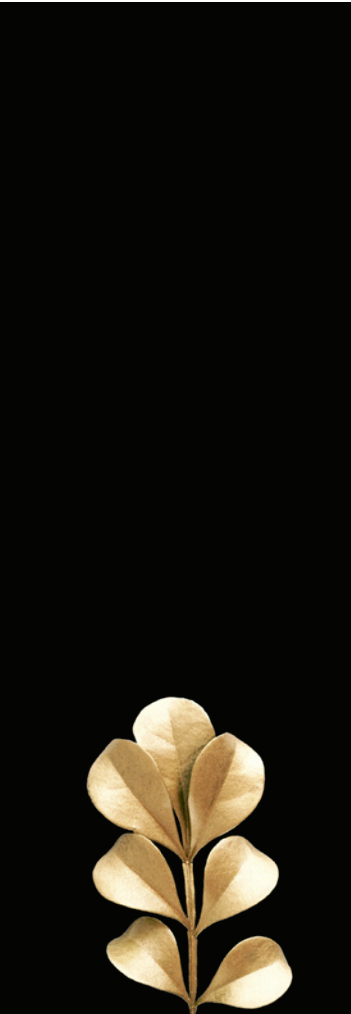
- Beat together cream cheese, espresso, and vanilla extract in a medium bowl. Gradually add the sugar, beating until combined. Add the liquor and milk and beat until no lumps remain.

## To assemble the donut logs:

- Add some frosting between the donuts and create logs of 4 donuts each.
- Mix nut brittle with melted milk chocolate and pour over the logs, letting it drip down the sides. Drizzle coffee glaze over it and top with chocolate curls.







# Mini Marble Muffin Tower

*This stunning muffin tower is sure to be a hit at your dessert table or kiddush! Even if you're running short on time, these tasty mini muffins will be snatched up in a minute—any way you serve them!*

## Muffins:

3 cups flour  
1 teaspoon baking powder  
1/2 teaspoon baking soda  
1/2 teaspoon salt  
**2 sticks Mehadrin butter**  
2 cups sugar  
2 eggs, room temperature  
**16 ounces Mehadrin vanilla yogurt**  
1 1/2 cups milk  
2 teaspoons vanilla extract  
1/2 cup unsweetened natural cocoa powder  
1/2 cup sugar

## Frosting:

**2 sticks Mehadrin butter**  
**2 J&J unwhipped cream cheese**  
1/2 cup sugar  
2 tablespoons vanilla sugar  
**4 ounces Mehadrin vanilla pudding**  
**4 ounces Mehadrin chocolate pudding**  
1 tablespoon cocoa

## Supplies:

11-inch Styrofoam cone and Toothpicks



## To make the muffins:

- ◆ Preheat oven to 350 and grease mini muffin tins.
- ◆ In a medium bowl, whisk together flour, baking powder, baking soda and salt. Set aside.
- ◆ Melt butter in a large microwave safe bowl. Stir in sugar, egg, yogurt, milk and vanilla extract until combined. Gradually stir in dry ingredients until no lumps remain.
- ◆ Remove 1 1/2 cups of batter and transfer to another bowl. Add cocoa and 1/2 cup sugar and mix until well combined.
- ◆ Spoon a teaspoon of vanilla batter into each cupcake mold, then add a bit of chocolate batter. Use a toothpick to lightly swirl the batters together. Bake for 8-10 minutes. Allow them to cool.

*Yields about 80 mini muffins*

## For the frosting:

- ◆ Beat together butter, cream cheese, sugar and vanilla until smooth. Divide the mixture in half. Add the vanilla pudding to one half and the chocolate pudding and cocoa to the other half.

## To assemble the tower:

- ◆ Wrap the Styrofoam cone in plastic wrap. Smear a generous layer of frosting on the cone. Starting from the bottom, place the mini muffins onto the cone, securing each one with toothpicks. After the first row or two, you might not need toothpicks anymore, depending on how well your muffins stick.
- ◆ Add the chocolate and vanilla frosting to a piping bag with a flower tip and fill the spaces between the muffins with frosting.

# Sandwich Ice Cream Cube

*This Yom Tov, we're all about keeping it simple. This Sandwich Ice Cream Cube is perfect when you're short on time but still want a scrumptious touch to your Yom Tov meal or kiddush. When assembling, keep in mind that ice cream sandwiches melt quickly, so it's best to work with 2 at a time while keeping the rest in the freezer.*

## 12 Mehadrin mini ice cream sandwiches

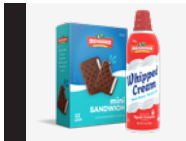
½ cup chunky peanut butter

Caramel sauce for drizzling

**NEW!** Mehadrin whipped cream

Nut crunch

Chocolate shavings



**For a parve version** – replace Mehadrin mini ice cream sandwiches with Mehadrin **parve** equivalents.



- ◆ Prepare a lined 9x13 pan in the freezer.
- ◆ To assemble, spread a thin layer of peanut butter on each ice cream sandwich and cut in half, lengthwise. Flip the right half of each sandwich on its side, with the peanut buttered side facing the center. Flip one sandwich on top of the other, again, with the peanut buttered side facing the center. Repeat with the remaining sandwiches. Cut it in half to create 2 sandwich cubes. Place ready cubes into the prepared pan, cover it and keep it frozen until serving. (These can also be assembled as you're serving)
- ◆ Before serving, drizzle caramel sauce over the cubes, top with whipped cream and sprinkle some nut crunch and chocolate shavings.

*Yield: 12 cubes*







# Chilled Summer Soup

*We love any excuse to put away our hotplates when it's warm outside! Chilled soup is a great way to start off your Yom Tov meal when temperatures are high. This light, fruity soup uses warm weather fruits like peaches and apricots to bring the taste of summer right to your table.*

5 peaches, roughly sliced  
4 soft plums, roughly sliced  
5 apricots, roughly sliced  
1/2 jar sour cherries  
1/2 cup sugar  
**2 containers of Mehadrin Greek peach yogurt**  
**Mehadrin Vanilla yogurt**, fresh cherries and blueberries for garnish



- ◆ Add peaches, plums, apricots, sour cherries and sugar to a large saucepan. Add water to cover the fruits, and bring to a boil.
- ◆ Lower heat and simmer for approximately a half hour or until the fruits are soft.
- ◆ Remove from heat, add peach yogurt and blend with an immersion blender just until the yogurt is incorporated into the soup, while leaving some bigger pieces of fruit.
- ◆ Serve with a dollop of vanilla yogurt and garnish with fresh cherries and blueberries.







# Creamy Chocolate Affogato

*Affogato is an Italian coffee-based dessert featuring a scoop of ice cream topped with a shot of hot espresso. While the Italians have it right, we made this recipe a little more kid-friendly (and chocolate-y) for a sweetly simple frozen treat. Just remember, the hot sauce will start melting the ice cream, so pour it on at the table for a mouthwatering show.*

## Affogato Sauce:

2 bars milk chocolate  
**1 Mehadrin whipped cream cheese**  
1/2 cup sugar  
4 cups milk  
2 tablespoons coffee, diluted

## 5 cups Mehadrin vanilla ice cream

Chocolate chunks  
Chopped nuts



◆ In a double boiler, melt chocolate, cream cheese and sugar until smooth. Add milk and coffee and stir together until no lumps remain. If necessary, use an immersion blender to make it smoother.


## To assemble:

◆ Place a scoop of ice cream in a glass, add some chocolate chunks and chopped nuts. Pour hot affogato sauce over the ice cream at the table or immediately before serving.

*Yield: 10 servings*

**PARVE**  
(DAIRY-FREE)

**For a parve version**  
– replace Mehadrin whipped cream cheese and Mehadrin vanilla ice cream with Mehadrin **parve** equivalents.

A photograph showing a tub of Mehadrin Vanilla Ice Cream and a tub of Parve Whipped Cream Cheese.

# Mocha Milk Munch Shake

Around here, we're big fans of a sweet shake. This Mocha Milk Munch Shake uses some of our favorite ingredients (chocolate bars! vanilla ice cream!) for a refreshing treat that hits the spot any day of the year.

## Mocha Shake:

1 cup milk

**4 cups Mehadrin vanilla ice cream**

3 Milk Munch chocolate bars, cut into pieces

2 tablespoons coffee, diluted

2 cups ice cubes

## Milk Munch Sauce:

3 Milk Munch chocolate bars

1/2 cup heavy cream

## Topping:

**NEW!** Mehadrin whipped cream

Caramel sauce

Mini milk munch bars

Chocolate curls

## To make the shake:

➤ Add milk, ice cream, milk munch chunks, coffee and ice cubes to a blender and blend until smooth.

## For the sauce:

➤ Place the Milk Munch bars and heavy cream in a microwave safe bowl. Microwave for 20 seconds and mix until smooth.

## To assemble:

➤ Pour ¼ cup sauce into the bottom of your glass, then add the shake to fill the glass.

➤ Top with dairy whip cream, mini Milk Munch, caramel sauce and chocolate sauce.



**For a parve version –** replace Mehadrin vanilla ice cream with Mehadrin IQ ice cream.





*Absolutely  
Mouth-Watering*

**INTRODUCING**  
the first  
dairy Cholov Yisroel  
whipped cream, now  
available at kosher  
supermarkets  
everywhere.



**New!**

*Real dairy.  
Real cream.  
Really irresistible.*

