




MEHADRIN  
*Shavuos*  
COOKBOOK

2023





For more delicious recipes and cooking tips, visit our website [www.mehadrin.com](http://www.mehadrin.com)

 All products are proudly made in the USA.



Recipe Development, Styling, & Photography by **Yossi and Malky Levine**  
@foodiebliss\_yossi  
[yossi.foodiebliss@gmail.com](mailto:yossi.foodiebliss@gmail.com)

Production & Design  
 **MEDIAOTG**  
[www.mediaotg.com](http://www.mediaotg.com)

## Savory

Italian Risotto Balls	6
Flavored Butter Board	8
Caprese Salad with Fried Mozzarella Balls	10
Mehadrin Cheese Fest	12
French Onion Gnocchi Soup	14
Poached Pear and Feta Focaccia	16
Salmon Broccoli Cigars	18
French Spinach Cheese Crepes	20

## Sweet

Waffle Cheese Dessert	24
Mocha Cheese Mini Mousse Tarts	26
Maple Pecan Muffin Cups	28
Sandwich Ice Cream Log	30
Dairy Chocolate Babka with Butter Streusel	32
Cheesecake Ramekins	34
Loaded Cheesecake Jumbo Cookies	36
Butterscotch Cookie Cake Stack	38
Apple Crumble Cheesecake	40
S'mores Ice Cream Cake	42
Pina Colada Smoothie	44
Hazelnut Truffle Shake	46

## Hello Cooks,

As the roses and peonies bloom, we're excited to present you with a new array of recipes to grace your Shavuot table.

Like every year, our goal in this cookbook is to welcome your Yom Tov with fresh cuisine ideas. We tasted, tested, and tweaked, and used the Mehadrin products you love to create dishes rich with depth.

The flavors herein are a pleasant excitement to your tastebuds; some unique, some classic, all fresh. We hope that you enjoy these dishes and desserts as much as we enjoyed creating them for you.

We look forward to being a part of your Yom Tov meal!

*Wishing you a beautifully elevated Yom Tov*  
**Mehadrin Dairy**



©2023 Mehadrin Dairy Corp.  
All Rights Reserved





Savory  
Recipes





# Italian Risotto Balls

For the artisanal restaurant chef in you. Create high end with no extra sweat and make the statement you've always been wanting to with this crispy and tasty dish.

- 4 cups water
- 1 ¾ cup arborio rice
- 4 oz Mehadrin Butter**
- 1 cube frozen garlic
- 2 teaspoons salt
- 2 eggs
- ½ cup Mehadrin Ricotta Cheese**
- 8 oz Mehadrin Shredded Mozzarella Cheese**

*Breading:*

- ½ cup flour
- 2 eggs, beaten
- 1 cup seasoned breadcrumbs
- Marinara sauce
- Grated parmesan
- Micro greens, for garnish



12 - 15 yield

1. Add the water and arborio rice to a large saucepan and bring to a boil, stirring occasionally.
2. Cook for 20 minutes and continue to stir until the water is absorbed and the rice is tender. Add the butter, garlic, and salt. Mix to combine.
3. Whisk the eggs. Add a small amount of the hot rice to the whisked eggs and stir. The eggs should be warmed slowly so that they don't scramble.
4. Add the tempered eggs, ricotta, and shredded mozzarella to the rice and mix to combine.
5. Use a 1/4 cup measuring cup to scoop the mixture onto a baking sheet. Refrigerate for 15 minutes until completely cool.
6. Place the flour, eggs, and breadcrumbs into separate bowls. Roll each rice mixture scoop into a ball, coat first in flour, then in egg, and roll into the breadcrumbs. Repeat with the egg and breadcrumbs and set aside.
7. Heat 1½ inches oil over medium-high heat.
8. Carefully add a few rice balls to the pot. Fry until golden on all sides. Repeat with the remaining rice balls. Remove with a slotted spoon and transfer to a cooling rack to drain.
9. Serve with marinara sauce and top with grated parmesan and microgreens for garnish.





# Flavored Butter Board

Kick off your meal to an interactive start with this eclectic mix of flavors, waiting to be enjoyed. Spread the joy!

## 2 sticks Mehadrin Butter

### Garlic Mushroom Confit:

- 1 cup peeled garlic cloves
- 2 cups oil
- 1 teaspoon salt
- 1 cup sliced portobello mushrooms
- 2 sprigs of rosemary, optional

### Pine & Basil:

- Toasted pine nuts
- Fresh basil leaves

### Spicy Olives:

- Cocktail olives
- Hot sauce or sriracha sauce
- Grated parmesan

### Garlic/Mushroom confit:

1. Add garlic cloves to a small saucepan over medium-low heat. Pour olive oil over it, then add the salt and rosemary sprigs. Boil the garlic cloves for 40 minutes.
2. Add the sliced mushrooms and continue to boil for an additional 5 minutes. The garlic should turn golden and very soft.
3. Remove from heat and let cool.

### Assembly:

Use a butter knife to smear butter on the board, moving in random directions. Top one part with garlic mushroom confit, another with pine nuts and basil leaves, and a third with olives, hot sauce and grated parmesan. Serve with bread.







# Caprese Salad with Fried Mozzarella Balls

From simple ingredients to sublime flavor and crunch in just a few steps. Awaken those accomplished chef feelings when you get those mozzarella balls just right.

#### *Mozzarella Balls:*

#### **1 container Mehadrin Fresh Mozzarella Balls**

½ cup flour  
1 cup seasoned breadcrumbs  
2 eggs, beaten  
Oil for frying

#### *Salad:*

Heirloom or on the vine tomatoes  
Mixed greens  
Toasted pepitas and sunflower seeds  
**Mehadrin Feta Cheese, crumbled**

#### *Balsamic Maple Glaze:*

¼ cup olive oil  
¼ cup balsamic vinegar  
¼ cup maple syrup

1. Place the flour, bread crumbs, and egg in 3 separate bowls.
2. Dip the mozzarella balls in flour, then in the egg, and roll in the breadcrumbs.
3. Heat 1 inch of oil in a large pot. To test if hot enough, drop a pinch of breadcrumbs into the oil. If bubbles form immediately around the breadcrumbs and they rise to the top, your oil is ready.
4. Drop in a few balls at a time. Fry for 2 minutes, gently turning as they brown, until golden brown. Remove with a slotted spoon and place on a cooling rack to drain.
5. To assemble, slice the tomatoes and fan them in a circle on your dish. Place a generous handful of mixed greens in the center, then add the fried mozzarella balls around the greens. Top with crumbled feta cheese and toasted seeds, then drizzle with balsamic dressing.







# Mehadrin Cheese Fest

Novices at the board, this one's for you! With soft cheeses as opposed to its hard cheese counterpart, you and your guests will enjoy playing around with flavor combinations.

## On the board:

Hungarian farmer cheese  
 Truffle cream cheese  
 Garlic herb ricotta  
**Mehadrin Sliced Mozzarella Cheese**  
**Mehadrin Sliced Muenster Cheese**  
**Mehadrin Fresh Mozzarella Cheese Braid**  
**Mehadrin Fresh Mozzarella, sliced**

## Additions:

Crackers and breadsticks  
 Herbs/greens  
 Cherry tomatoes  
 Lime wedges  
 Grapes

Sliced apple  
 Blanched almonds  
 Macadamia nuts  
 Walnuts  
 Berry jam

## Hungarian Farmer Cheese:

**1 lb Mehadrin Farmer Cheese**  
 ¼ cup milk  
 1 shallot, finely diced  
 2 teaspoon paprika  
 ¼ teaspoon salt

Add all ingredients to a mixing bowl and mix or beat until fully combined.

## Truffle Cream Cheese:

**1 J&J Bar Cream Cheese**  
**½ cup Mehadrin Sour Cream**  
 ½ teaspoon truffle oil, adjust to preferred taste  
 ¼ cup chopped chives  
 ¼ teaspoon salt

Add all ingredients to a mixing bowl and mix or beat until fully combined.

## Garlic Herb Ricotta:

**1 Mehadrin Ricotta Cheese**  
 ¼ cup parsley leaves  
 1 garlic clove  
 1 teaspoon honey  
 ½ teaspoon salt  
 ¼ teaspoon ground black pepper

Blend all ingredients until smooth and creamy. Garnish with fresh herbs.





# French Onion Gnocchi Soup

This aromatic and heartwarming dish fuses familiar with current for a trending-now presentation.

## 1 stick Mehadrin Butter

10 sweet onions, thinly sliced  
2 tablespoons brown sugar  
8 cloves garlic minced or grated  
1 cup heavy cream  
8 cups water  
3-4 fresh thyme sprigs, plus more for serving  
2 teaspoons salt  
Pinch of black pepper  
8 oz potato gnocchi

## 1 cup Mehadrin Shredded Mozzarella Cheese

## Mehadrin Sliced Mozzarella Cheese

8 - 10 servings



**1.** Melt the butter in a large soup pot over medium-high heat. Add onions and brown sugar. Cook uncovered for about 15 minutes, stirring frequently until softened. Add the garlic and continue cooking. Stir often, until the onions are caramelized, about 15 minutes.

**2.** Add the heavy cream, water, thyme, salt, and pepper, and bring the soup to a boil. Stir in the gnocchi and let it cook for 30 minutes. Remove the thyme sprigs, add the shredded mozzarella cheese and lightly stir into the soup. (Alternatively, add the cheese when serving.)

*Optional: Before serving, preheat the oven to broil and ladle the soup into oven-safe bowls. Top evenly with sliced mozzarella cheese, place the soup bowls on a baking sheet, and transfer to the oven. Broil until the cheese is bubbly and golden brown, about 3 to 5 minutes.*





# Poached Pear and Feta Focaccia

This rush to the taste buds is deep in flavor, but not too daring for those who prefer a lighter feel. Prepared to impress the most discerning of palettes, you'll find this delight worth trying.

1 pizza dough  
**1 pkg Mehadrin Fresh Mozzarella Cheese**  
**8 oz J&J Cream Cheese**  
**8 oz Mehadrin Feta Cheese**  
Toasted pecans  
Arugula

*Poached pears:*  
2 pears, cored  
2 cups semi-sweet red wine

4 - 6 servings



1. Preheat oven to 425°F.
  2. In a small saucepan, bring the wine and pears to a boil, and cook for 25 minutes or until the pears are fork tender. Allow to cool, then cut the pears in half and then into thin slices.
  3. Divide the pizza dough into 4-6 equal parts. Roll each dough into an oval shape. Poke some holes in the dough with a fork and bake for 10 minutes. Remove from the oven and set aside.
  4. Add 2-3 spoonfuls of cream cheese to each dough randomly, then cover each spoonful with a small slice of fresh mozzarella cheese. Return the doughs to the oven and bake another 5-10 minutes until the cheese is soft. Arrange a few slices of pears and arugula on the doughs, top with crumbled feta cheese and toasted pecans.
- Optional: Drizzle with silan (date honey) before serving.*





# Salmon Broccolini Cigars

Pretty presentation, mouthwatering flavor, crisp and buttery. These'll be your go-to filler for an appetizer that's a cut above.

## Broccoli Mixture:

### ¼ stick (2 tbsp) Mehadrin Butter

1 garlic clove, minced  
1½ cups riced broccoli  
½ teaspoon salt

### 1 cup Mehadrin Shredded Mozzarella Cheese

## Cigars:

6 Phyllo dough sheets  
½ inch salmon strips  
1 stick Mehadrin Butter, melted  
Lemon pepper spice (optional)

## Lemon Butter Sauce:

1 stick Mehadrin Butter  
2 garlic cloves, minced  
¼ cup heavy cream  
juice of ½ lemon

1. Melt butter in a large skillet over medium heat. Add the garlic, broccoli, and salt, and sauté for 5-7 minutes. Remove from heat, add the shredded mozzarella cheese, and mix to combine. Set aside.
2. Preheat oven to 400°F and line a baking sheet with parchment paper.
3. Unwrap thawed phyllo dough and cover it with a slightly moist, clean kitchen towel. Keep in mind that phyllo dough dries out very quickly, so keeping it covered while you're working is essential.
4. Lay one phyllo sheet on a clean surface. Brush the sheet with melted butter and lay another sheet over it. Brush with butter and lay a third sheet over it.
5. Spoon a thin strip of broccoli mixture along the length of the dough, a half inch away from the edge. Lay salmon strips over the broccoli mixture. Roll up tightly until it's well-sealed (approximately one-third into the dough). Cut off the roll with a knife and proceed to make another roll. You should be able to make 3 rolls.
6. Repeat the process to make another 3 rolls.
7. Transfer the rolls onto the prepared baking sheet and lightly brush with more melted butter. Sprinkle with lemon pepper spice.
8. Bake for 8-10 minutes or until the tops are golden brown and crispy.
9. Allow to cool for a few minutes, then cut each roll into 4 equal pieces.
10. In a small saucepan, melt butter over medium heat. Add the garlic and stir for 1-2 minutes until fragrant. Stir in lemon juice and heavy cream. Bring sauce to a simmer. Cook 4-6 minutes until the sauce thickens enough to coat the back of a spoon.
11. Serve cigars over lemon butter sauce and garnish with lemon zest.



8 servings



# French Spinach Cheese Crepes

Cheese and spinach lovers, take heed. This flavor combination will keep your appetites whet from preparation to culmination.



## Crepes:

1½ cups milk  
3 eggs

**3 tbsp Mehadrin Butter, melted**

¼ teaspoon salt  
1½ cups flour

## Spinach Cheese Filling:

2 eggs  
2 cups (16 oz.) frozen chopped spinach, thawed  
**1 cup J&J Whipped Cottage Cheese**  
**2 cups Mehadrin Shredded Mozzarella Cheese**  
**8 oz J&J Whipped Cream Cheese**  
½ tsp salt

## Topping:

**8 oz Mehadrin Sour Cream**  
½ teaspoon garlic powder  
¼ teaspoon salt  
2-3 tablespoons milk

## Garnish:

Grated Parmesan Cheese  
Chopped chives

**1.** Prepare crepes. In a mixing bowl, add the milk, eggs, melted butter, and salt, and blend with a hand blender. Gradually add the flour and continue to blend until fully combined.

**2.** Heat a medium frying pan over medium-high heat and spray lightly with oil. Pour or scoop about 3 tablespoons of batter onto the pan. Tilt the pan with a circular motion so the batter coats the surface evenly. Cook the crepe for about 1 minute until the bottom is light brown. Loosen with a spatula, flip, and cook for another minute.

**3.** For the spinach filling, add all ingredients to a mixing bowl and use a hand mixer to beat until fully combined.

**4.** Preheat the oven to 350°.

**5.** Lay the crepes flat and spread a layer of spinach mixture over half of the crepe. Fold the crepe in half over the mixture, then fold again to form a quarter circle. Repeat with remaining crepes.

**6.** Transfer the crepes to a lined baking sheet and bake covered for 15 minutes. Uncover, and bake for an additional 5 minutes.

**7.** For the topping, mix all ingredients until well combined. Drizzle over the crepes before serving, or use as a dipping sauce. Garnish with grated parmesan cheese and chopped chives.

10 - 12 crepes







Sweet  
Recipes



# Waffle Cheese Dessert

6 servings

A traditional mix of sweet dairy, upped a notch with stunning presentation and all you can want in a waffle, you'll find it surprising that you can create awesome in a few simple steps.

## Waffles:

12 rectangular waffles, prepared fresh or bought frozen

## Cheese Filling:

**1 lb Mehadrin Farmer Cheese**

**½ cup Mehadrin Sour Cream**

½ cup sugar

1 teaspoon vanilla extract

## Topping:

**Mehadrin Whipped Cream**

Dark or white chocolate sauce

Caramel sauce

Brown and white chocolate balls

Nut brittle

Chocolate bar

1. Add all cheese filling ingredients to a bowl and blend with a hand blender until smooth, but still thick. Keep refrigerated.
2. To assemble, add a layer of cheese filling over a waffle, then cover it with another waffle like a sandwich.
3. Cut the sandwich on a diagonal to create 2 triangles.
4. Serve the triangles standing upright.
5. Drizzle sauces on your plate and place the waffle triangle in the center. Sprinkle nut brittle, chocolate balls, and chocolate bar strips. Top with whipped cream.







# Mocha Cheese Mini Mousse Tarts

Mini in size only, this piece of beauty is a flavor explosion in every bite. The greatest pair with your morning coffee, these impressive tarts are a cinch to prepare.

#### *Tarts:*

16 mini tart shells  
2 dairy chocolate bars, melted

#### *Filling:*

**1 J&J Cream Cheese Bar**  
2 dairy chocolate bars, melted  
½ cup confectioners' sugar  
1 tablespoon coffee, dissolved  
in 1 tablespoon boiling water

#### *Garnish:*

Chocolate leaves  
Chocolate balls

16 mini tarts

**1.** Put the melted chocolate in a small deep dish. Stick a toothpick into the center of the tart shell and dip it into the chocolate until fully coated on the outside. Transfer to a wire rack to dry.

**2.** Meanwhile, use a hand blender to blend the filling ingredients until thick and smooth. Fill the tartlets with filling and use a butter knife to flatten the top.

**3.** Place the remaining filling in a piping bag with a flat tip and pipe on top for garnish.

**4.** Add a chocolate leaf to the center, supporting it with chocolate balls.







# Maple Pecan Muffin Cups

Buttery and soft takes the cake here. Create a feast for the eyes with this delectable presentation, and prepare your taste buds for a surprise with this flavorful combination of ingredients.

16 servings

## Cupcake:

**2 sticks Mehadrin Butter, softened**

2 cups sugar

4 eggs

1 cup milk

2 teaspoons vanilla extract

½ teaspoon salt

2 teaspoons baking powder

½ teaspoon cinnamon

2¾ cups flour

## Frosting:

**1½ bars J&J Cream Cheese**

**1½ sticks Mehadrin Butter**

½ cup brown sugar

1 cup confectioners' sugar

¼ teaspoon cinnamon

## Glazed Pecans:

1 cup pecans, roughly chopped

**¼ stick Mehadrin Butter**

¼ cup maple syrup



**1.** Preheat oven to 350°.

**2.** Beat the butter and sugar on medium speed for 3 minutes until creamy. Add in eggs one at a time, then pour the milk in a slow stream. Add vanilla extract, salt, baking powder, and cinnamon, and mix until combined. Gradually add the flour and beat until mixture is smooth and creamy.

**3.** Line standard and mini-sized cupcake pans with 16 cupcake liners for each size. Fill the cupcake liners until two-thirds full. Bake the mini-size cupcakes for 12 minutes, and the standard-size cupcakes for 22-25 minutes, until a toothpick inserted in the center comes out clean. Allow cupcakes to cool completely.

**4.** For the frosting, beat the cream cheese and butter until light and fluffy. Add brown sugar and cinnamon, and cream for 3-4 minutes. Add powdered sugar, and continue to beat for 1 minute.

**5.** For the pecan glaze, preheat a skillet over medium heat. Add pecans and stir for about 5 minutes until fragrant. Add butter, stirring constantly to ensure that all the nuts are covered. Pour in maple syrup. The syrup will bubble instantly. Immediately turn heat to low and cook for 1 minute, stirring regularly. Remove the pan from heat. After letting it sit for a minute, give one additional stir. Allow pecans to cool.

**6.** Pipe frosting onto the standard-size cupcakes, and sprinkle glazed pecans. Top with mini cupcake and pipe frosting onto it. Top with more glazed pecans and drizzle with maple syrup (optional).



# Sandwich Ice Cream Log

A perfect way to wrap up a Yom Tov meal, you won't break your back making this beautifully presented log. Easy and delicious does it!

**2 Mehadrin Vanilla Sandwich Ice Cream**  
**2 Mehadrin Sea Salt Caramel Sandwich Ice Cream**

Waffle crisp cookies (or any thin cookie)  
Caramel cream

**Mehadrin Whipped Topping**

Chocolate shavings

6 - 8 servings



*Tip: Between each step, place the ice cream sandwiches into the freezer to prevent the ice cream from melting.*

1. Unwrap the ice cream sandwiches and place them back in the freezer.
2. Cut each sandwich in half and place them standing up on a tray.
3. Lay out 7 waffle crisps and add a smear of caramel cream on each one.
4. To assemble the log, arrange the sandwich ice cream halves in a row, alternating between the vanilla and caramel. Place a waffle crisp between each of the sandwich ice creams, adding more caramel cream on the other side of the crisp as you go along. (The caramel keeps it all together.)

*Tip: Assemble the log directly on the tray that it will be served on.*

5. Pipe the top of the log with whip and top with chocolate shavings. Keep frozen.

*Note: This log can be adjusted to any size by adding more sandwich ice cream halves.*





# Dairy Chocolate Babka with Butter Streusel

A twist on familiar, this dairy version of traditional will get you rave reviews. A soft and buttery dough that is easy to work with. Fill 'er up with chocolate, and enjoy!

## *Cake:*

1 cup milk, heated until warm  
1 tablespoon sugar  
½ oz dry yeast (2 small packets)

**8 oz Mehadrin Whipped Butter, room temperature**

**16 oz Mehadrin Sour Cream**

1 cup sugar  
2 egg yolks  
2 tablespoon vanilla sugar  
6½ cups flour

## *Cocoa Filling:*

3 cups sugar  
1 cup confectioners' sugar  
1½ cups cocoa  
2 tablespoons vanilla sugar  
1½ cups oil

**12 oz Mehadrin Sour Cream**

## *Butter Streusel:*

**1½ sticks Mehadrin Butter**

½ cup sugar  
1½ cups flour  
1 vanilla sugar

## *Topping:*

2 egg yolks, whisked  
Melted brown and white chocolate and chocolate chunks

**1.** In a bowl, mix the sugar with warm milk until dissolved.

**2.** Add the yeast into the mixture, mixing slowly until the yeast is fully dissolved. Let the yeast rest for 5 minutes until it starts to turn foamy.

**3.** In a standing mixer on medium speed, cream the butter, sour cream, sugar, yolks, and vanilla sugar. Add the activated yeast and gradually add the flour. Mix until the dough is soft.

**4.** Cover the bowl with Saran wrap and put it in a dark, dry place (like a closed oven). Let the dough rise for 2 hours until about double in size.

**5.** Meanwhile, for the filling, mix the sugars and cocoa and set aside. Separately, blend the oil and sour cream and set aside.

**6.** Add all streusel ingredients to a Ziploc bag. Seal the bag and knead until combined.

**7.** Once the dough is ready, divide it into 3 equal parts. Roll out each dough to quarter-inch thick large rectangles.

**8.** Spread one cup of sour cream mixture and sprinkle 1¾ cups of cocoa mixture on each dough. Roll up the dough lengthwise, jelly-roll-style. Cut the roll in half and twist the two halves together tightly.

**9.** Spray 3 loaf pans with oil spray and place the babkas inside.

**10.** Brush the loaves with whisked egg yolks and top generously with streusel.

**11.** Bake for 1 hour and 20 minutes. Let cool completely before removing from the pan. Drizzle with melted chocolate and top with chocolate chunks.



3 babka loaves



# Cheesecake Ramekins

Dress up the cream of the crop and impress your guests. Individually sized for the ultimate dessert, just leave the secret of what's behind it between you and the minimal kitchen utensils used.

## 6 Mehadrin Cheese Snacks

### White Chocolate Glaze:

2 bars white chocolate, chopped  
¼ cup heavy cream

### ¼ cup Mehadrin Butter

½ cup confectioners' sugar  
½ teaspoon vanilla extract

### Topping:

Cookie crumbs  
White Chocolate

### Lotus Glaze:

1 cup lotus cream

### ¼ stick Mehadrin Butter

### Topping:

Lotus cookie  
Lotus cookie crumbs

### Sour cream glaze:

### 4 oz Mehadrin Sour Cream

¼ cup sugar  
1 tablespoon vanilla sugar  
1 teaspoon lemon juice

### Topping:

Graham cracker crumbs  
Mint  
Fresh berries

### White Chocolate Cheesecake Ramekins:

1. Fill 6 ramekins with a layer of cookie crumbs.
2. Use a knife to remove the cheese snack from the packaging and transfer to ramekins.
3. For the glaze, place white chocolate and heavy cream into a small glass bowl. Microwave on high for 1 minute. Stir well. Add butter and microwave on high for 30 seconds. Stir well. Stir in confectioners' sugar and vanilla extract until smooth.
4. Pour the glaze over the cheese snacks and top with cookie crumbs and a piece of white chocolate.

### Lotus Cheesecake Ramekins:

1. Fill 6 ramekins with a layer of crushed lotus cookies.
2. Use a knife to remove the cheese snack from the packaging and transfer to ramekins.
3. For the glaze, place the lotus cream and butter in a small glass bowl. Microwave on high for 30 seconds, and stir well.
4. Pour the glaze over the cheese snacks and top each with a lotus cookie.

### Cream and Berry Cheesecake Ramekins:

1. Fill 6 ramekins with a layer of graham cracker crumbs.
2. Use a knife to remove the cheese snack from the packaging and transfer to ramekins.
3. For the glaze, mix all ingredients until combined.
4. Spread the glaze over the cheese snacks and top each with fresh berries and mint.



6 servings





# Loaded Cheesecake Jumbo Cookies

Here's a description of the mouthful you're about to experience: softbite cookie, rich and supple cheesecake, and chewy chocolate chunks. Hooked? Wait till you and your family taste them. Prepare the refills.

## Cheese Filling:

### 4 oz J&J Whipped Cream Cheese

1/3 cup confectioners' sugar  
1/4 teaspoon vanilla extract

## Cookies:

### 2 sticks Mehadrin Butter

1 cup sugar  
1 cup brown sugar  
2 eggs  
1 tablespoon vanilla sugar  
2 cups flour  
2 teaspoon baking powder  
2 teaspoon baking soda  
1 teaspoon cinnamon  
1/2 teaspoon salt  
2 cups oats  
1 cup shredded coconut  
1 cup chopped pecans, toasted and roughly chopped  
1 bar brown chocolate, roughly chopped  
1 bar white chocolate, roughly chopped

1. Beat filling ingredients until smooth and place in the freezer until ready to use.

2. Preheat oven to 350°. Line 2 baking sheets with parchment paper.

3. Using a standing or hand mixer, cream the butter and sugars for 2-3 minutes. Add eggs and continue mixing. Add the vanilla, flour, baking powder, baking soda, cinnamon, and salt, and mix until smooth. Add the oats, coconut, and pecans, and mix until combined.

4. Scoop out half cup of dough, roll it into a ball and flatten the center. Add a tablespoon of cheese filling to the center. Form the dough into a ball around the cream cheese, making sure it's sealed inside.

5. Place the cookie dough balls onto the baking sheet, 3 inches apart. Flatten slightly and bake for 15 minutes. Remove from the oven, and while it's hot, top with some brown and white chocolate chunks

6. Allow the cookies to cool completely. Store airtight in the refrigerator, or freeze until ready to use.



12 jumbo cookies





# Butterscotch Cookie Cake Stack

Here's a challenge, what can be better than a chewy, tasty cookie, a delectable cheese combination, and a how-did-you-even-do-this presentation? Nothing, folks, but this recipe right here. Go ahead, and polish slice by gorgeous slice.

## Cookie:

**2 sticks Mehadrin Butter, room temperature**

1 cup sugar  
1 cup brown sugar  
1 egg  
2 teaspoons vanilla extract  
2½ cups flour  
2 teaspoons baking soda  
¼ teaspoon salt  
1 tablespoon lemon juice

## Cream:

**3 bars J&J Cream Cheese**  
**3 sticks Mehadrin Butter**

1 package instant vanilla pudding  
1 cup sugar  
1 teaspoon vanilla extract

## Topping:

White chocolate curls  
White chocolate leaves

## Glaze:

**1 stick Mehadrin Butter**

1 cup heavy cream  
¼ cup sugar  
½ teaspoon vanilla extract



**1.** Preheat oven to 325°.

**2.** With a standing or hand mixer on medium speed, cream the butter and sugars for 3 minutes. Add the egg and vanilla. Add the rest of the ingredients and mix until a dough forms.

**3.** Take a piece of dough and roll it out on a parchment paper, approx one-eighth inch thick. Use any round household item that is 5-6 inches in diameter to cut equally-sized large cookies. Bake 2 cookies on a lined cookie sheet for 9-11 minutes until slightly golden. Repeat with remaining dough.

**4.** For the cream, beat all ingredients together until smooth and stiff.

**5.** Once all cookies have cooled, stack them up, smearing a layer of cream over each cookie.

**6.** For the butter sauce, combine the butter, heavy cream, sugar, and vanilla extract in a saucepan over medium heat. Bring to a boil, stirring constantly, then reduce the heat to low and continue to cook, stirring regularly until thick, about 10-15 minutes. Pour the sauce over the cake, letting it drip down a bit on the sides. Top with white chocolate leaves and curls.

Note: The butter sauce will thicken as it cools. Re-warm the sauce as needed if not topping immediately.

**7.** To create white chocolate leaves, pour half a teaspoon of melted white chocolate on a parchment paper and use a spoon to spread it lengthwise. Repeat for more leaves. Let cool completely before removing from the paper. (You can refrigerate or freeze for faster cooling.)







# Apple Crumble Cheesecake

Merge the sweet and tangy of caramelized apples with a heavenly silky bite of creamy cheese. This combination gets bonus points for the crunch of the crumble in between bites. It's heaven in a bite, only much better.

## *Crumble:*

- 1½ cups flour
- ½ cup oats
- ½ cup sugar
- ½ cup brown sugar
- ½ teaspoon cinnamon

**1¼ sticks Mehadrin Butter, room temperature**

## *Caramelized Apples:*

- 3 tablespoons Mehadrin Butter**
- 6 Granny Smith apples, peeled and cut into cubes
- 2 tablespoons lemon juice
- ⅓ cup dark brown sugar
- ½ teaspoon cinnamon

## *Cheesecake:*

- 32 oz J&J Whipped Cream Cheese, room temperature**
- 1½ cups sugar
- ½ teaspoon salt
- 1 teaspoon vanilla extract
- 2 tablespoon lemon juice
- 4 eggs, whisked
- ½ cup heavy cream
- 1 cup Mehadrin Sour Cream**
- 1 tablespoon cornstarch



**1.** Preheat oven to 350°.

**2.** Add all crumble ingredients to a Ziploc bag. Seal the bag and knead with your hands until combined. Fill the bottom of a 9" Springform pan with crumble to create a crust, using the back of a spoon to spread it evenly across the bottom of the pan (approximately ¼ inch thickness). Crumble the rest of the mixture onto a lined cookie sheet in a single layer. Place the springform pan and the cookie sheet in the oven and bake for 10 minutes. Set aside.

**3.** To prepare caramelized apples, melt butter in a large saucepan. Add diced apples, cinnamon, brown sugar, and lemon juice. Cook on medium heat, stirring occasionally, until apples are tender and a syrup has formed. Set aside.

**4.** In a standing mixer, or with a hand mixer, cream the cream cheese and sugar for 2-3 minutes on medium speed. Once combined, add the salt, vanilla extract, and lemon juice. Lower the speed and slowly add the eggs, heavy cream, sour cream, and cornstarch.

**5.** Pour half of the cheesecake mixture into the graham crust. Sprinkle half of the crumble over it. Sprinkle half of the caramelized apples on top of that, and pour the remaining cheesecake mixture over it to fill the pan.

**6.** Seal the bottom of the springform pan with 2 layers of foil to keep liquid from the water bath from seeping in. Place the springform pan in a large baking pan on the center rack in your oven. Pour water into the baking pan, about ½ inch - 1 inch high. Bake for 1 ½ hours. Once done, turn off the oven, crack the oven door open, and let it rest for 45 minutes. Remove from the oven and let it cool for 30 minutes. Refrigerate for at least 6 hours, preferably overnight.

**7.** Before serving, top the cheesecake with the remaining apples and crumble, and drizzle caramel sauce around the edges.



# S'mores Ice Cream Cake

Prepare some more for the s'more fans in your family! Enjoy a family activity creating a stageworthy cake that is fun and easy to make.

## 1 tub Mehadrin Cookie Dough Ice Cream

4 cinnamon graham crackers  
1 pack mini marshmallows  
1 cup chocolate frosting/cream  
Chocolate sauce for topping

8 - 10 servings



**1.** Remove the cover from the ice cream tub and cut it in half down the center.

**2.** Lay out the graham crackers on a lined tray to create a base. Place one half of the ice cream over the graham base and remove the carton. Repeat with the other half to create one long log, in a semicircle shape. Use the back of a spoon to smooth over and even out the ice cream. If the ice cream starts to melt, freeze it for a few minutes before the next step.

**3.** Shmear a layer of chocolate frosting over half of the ice cream and arrange the mini marshmallows over it. Freeze for a few minutes if needed and then continue with the other half.

**4.** Use a kitchen torch to toast the marshmallows and drizzle with chocolate sauce before serving. Keep frozen.



# Pina Colada Smoothie

Pina colada flavor topped with an alcohol infusion that you'll find right in your freezer. Drive away the heat with this refreshing and cool drink.

## Smoothie:

**2 cups Mehadrin Vanilla Ice Cream**

16 oz frozen pineapple

**2 Mehadrin Vanilla Yogurts (6 oz)**

2 cups coconut milk (13.5 oz can)

**2 Mehadrin Pina Colada Shot Cups**

## Topping Options:

Coconut flakes

Pineapple chunks

Fresh mint

**Mehadrin Pina Colada Shot Cups**

**1.** Blend all smoothie ingredients until smooth and creamy.

**2.** Fill your glass and garnish with coconut flakes, mint, chunks of pineapple, and add a dollop of pina colada shot cup sorbetto.



6 servings





# Hazelnut Truffle Shake

This rich and nutty piece of chocolate bliss is almost more fun to make than it is to drink it. Quick and easy to put together, with optional wow factor toppings that kick it out of the traditional shake sphere.

*Shake:*

**3 cups Mehadrin Vanilla Ice Cream**

1 cup milk

**2 Mehadrin Chocolate Pudding Cups**

¼ cup Nutella or hazelnut cream

1 hazelnut chocolate bar

*Topping options:*

Chocolate chip cookie

**Mehadrin Whipped Cream**

Hazelnut cream

Toasted hazelnuts

Hazelnut chocolate truffles & chocolate bars

4 servings

**1.** Blend all shake ingredients in a high-speed blender for 3-5 minutes until smooth and creamy.

**2.** To assemble smear a wide strip of hazelnut cream on the outside of the glass, or around the rim, and cover with toasted hazelnuts.

**3.** Fill your glass with truffle shake and place a cookie over the glass.

**4.** Top with whipped cream, hazelnut chocolate truffles, melted chocolate, and a chocolate bar.





Some desserts only have  
one ingredient



# Ice Cream Dessert

1 Mehadrin Ice Cream,  
flavor of your choice

1. Serve and Enjoy!

