



CHEERS FOR CHEESE

An Irish, independently owned company, Traditional Cheese Company have been supplying premium cheeses to the Irish market for over thirty years. Set up in 1984 by Eugene Carr, to promote Irish farmhouse cheeses, the company has gone from strength to strength, and was recognised as Dairy Supplier of the Year 2016 at The Food Awards.

As well as supplying Irish cheeses to both the retail and foodservice markets, they are also one of Ireland's largest importers of European cheeses. With a focus on delivering premium products of the highest quality they are a customer focussed company delivering both product and service promptly. With depots in Dublin, Cork and Galway they are well placed to meet the needs of customers across Ireland in the retail and foodservice sectors.

Irish cheese is amongst the best in the world and Derek Cahill, Sales Director, believes that the Irish customer is a

discerning one 'people are informed about cheese, there is a move here in Ireland away from processed products and people are interested in eating healthy, natural products. Programmes like Operation Transformation have also helped to promote cheese as the healthy option in a diet conscious environment.'

Traditional Cheese Company's award winning cheeses also include varieties from across Europe. The YesChef kitchen team created these recipes to showcase both their Irish and European cheeses. The Lisheen goat's cheese by Cooleeney, was perfect for this whipped goat's cheese recipe, great for canapes or tasty bites and the classic Italian Gorgonzola by the Arrigoni family with its creamy, piquant finish adds an extra edge to the risotto.

Unit 244 Holly Road, Western Industrial Estate, Dublin 12
T: +353 1 40 90 400 E: info@traditionalcheese.ie
www.traditionalcheese.ie

OATCAKE CUPS WITH LISHEEN GOAT'S CHEESE, SMOKED SALMON

INGREDIENTS

110g medium oatmeal
40g flour
¼ tsp bicarbonate of soda
½ tsp salt
25g butter, melted
boiling water to mix
2 tbsp Lisheen goat's cheese
sliced smoked salmon
dill to garnish

METHOD

Preheat the oven to 180°C
Sift the flour, bicarbonate of soda and salt. Mix the oatmeal with the mixed dry ingredients, then add the melted butter and mix through with a round-bladed knife.

Pour in enough boiling water and mix to form a dough. Roll the dough thinly and cut out small discs to fit a greased mini muffin tray. Cook for about 4-5 minutes. Remove from the oven and allow to cool.

Add a tsp of Lisheen goat's cheese to each oatcake cup and half a slice of smoked salmon, rolled into a rose. Decorate with a sprig of dill before serving.

fiftyTWO



GORGONZOLA, GUANCIALE AND PEA RISOTTO

Serves 4

INGREDIENTS

3 tbsp olive oil
2 shallots, finely chopped
275g arborio rice
100ml dry white wine
850ml chicken stock, hot
4/6 slices of guanciale
75g Gorgonzola, cut into cubes
100g peas
2 tbsp crème fraîche
salt and freshly ground black pepper

Cooking tips

If your risotto is too thick when finished, add some stock to loosen.

Guanciale is an Italian cured meat made from pork jowl or cheek, rubbed with salt, spices and sugar and cured for about three weeks, it adds a lovely depth of flavour to dishes. If you can't get hold of it substitute with your favourite bacon.

METHOD

Heat the oil in a deep frying pan then add the shallots and cook over a low heat for 3 minutes. Add the rice and stir with a wooden spoon until it becomes translucent and the grains have absorbed most of the oil.

Next, pour in the wine and stir constantly until it is absorbed. Add a ladle of hot stock – enough to cover the rice, cook until the liquid is absorbed, stirring occasionally. Repeat this process until your stock is all used up.

Add a couple of thinly sliced pieces of guanciale to a hot pan, cook until golden brown, remove and drain on kitchen paper.

Cook the peas in boiling water and drain. Add the peas to the risotto, followed by the Gorgonzola and crème fraîche. Season with salt and pepper to taste.

Roughly chop the cooked guanciale and sprinkle over the risotto.

