

Traditional Cheese Co.



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Traditional Cheese Company have been supplying premium cheeses to the Irish market for over thirty years.

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 summer approaching our thoughts turn to lighter menus and easy-to-make but delicious delights. The YesChef team worked closely with Traditional Cheese Company to come up with easy to make but tasty treats that will complement any summer menu.

Our first dish is made with Italian Burrata, which means 'battered' in Italian. It is a classic Italian fresh Mozzarella with a Stracciatella cream centre. Stracciatella is a stretched curd fresh cheese which is mixed with thick cream and then enclosed in a bag of Mozzarella to make Burrata. So you can imagine slicing into the soft Mozzarella to release the fresh cream and curds - a perfect complement to both savoury and sweet dishes. Here we have used it to make a luscious dessert with summer fruits.

Our second dish is made using El Pastor sheep's cheese from Spain. Made with pasteurised milk this is a soft, creamy white cheese, with a mild flavour. Again perfect in salads, pizzas, gratins or simply as a topping this is a tasty versatile cheese. The YesChef team came up with this fritter, with its crunchy outer shell and soft centre this works beautifully as a starter with onion marmalade.



SHEEP'S CHEESE FRITTER, GOLDEN MARMALADE CHUTNEY, BEETROOT BLUSH

Serves 4

INGREDIENTS

200g El Pastor Spanish sheep's cheese
200g panko breadcrumbs
100g flour
2 beaten eggs
2 tbsp Crossogue Marmalade jam
2 tbsp Janet's Beetroot Blush
Salad leaves to dress

METHOD

Roll 50g of cheese into a sphere and place into the fridge for 30 minutes, repeat to make 4 portions. Beat the eggs in a dish, then pane the cheese balls in the flour, egg and panko bread crumbs. Set aside and repeat for the following three. Deep fry at 170°C until golden and crisp. Set aside on kitchen paper while you prepare the plate.

Place a half tablespoon of the chutney into the centre of the plate and dress with some beetroot blush. You can of course use any chutney or freshly cooked beetroot.

Place the cheese fritter onto the chutney and place some salad leaves on top to dress. This starter can be prepared in advance and served at room temperature.

**Special introductory offer El pastor sheep's cheese log for only €8 for the month of June.*



BURRATA CHEESE WITH SUMMER BERRIES, HONEY, BALSAMIC AND CRACKED BLACK PEPPER

Serves 4

INGREDIENTS

340g of Burrata cheese or one ball per person
450g of mixed berries of your choice
4 tsp honey
Balsamic vinegar
Freshly ground black pepper

METHOD

Gently slice the Burrata in half. Place on a plate and drizzle with a teaspoon of honey. Add the summer berries and dress with the balsamic vinegar. Finish with a grind of black pepper.

You can use a fruity balsamic such as raspberry or blackcurrant to complement the dish.