



9 Day Guide



Potato Leek Cream Soup with Tomato Basil Bruschetta

Soup:

- 1 stick Mehadrin butter
- 2 leeks, thinly sliced
- 1 onion, sliced
- 4 Yukon gold potatoes, cubed
- 4 cups milk
- 4 cups water
- 1 tbsp salt
- ½ tsp black pepper
- ¼ tsp dried thyme (optional)
- 1 cup Mehadrin sour cream

Bruschetta:

- Toast rounds
- 2 cups diced tomatoes
- ½ cup diced onion
- Handful of basil leaves, cut in thin strips
- Olive oil
- Salt, to taste
- Pepper, to taste
- Mehadrin garlic butter
- Mehadrin shredded mozzarella cheese

- ◆ Add butter, leek, and onion to a stockpot over low heat, and sauté until soft (about 10 minutes).
- ◆ Add the remainder of the ingredients except sour cream, and bring to a boil. Cook for 45 minutes (potatoes should be fork-tender).
- ◆ Let cool for 10 min. Add sour cream and blend until mostly smooth.
- ◆ For the bruschetta, combine tomatoes, onions and basil. Drizzle some olive oil, and sprinkle with salt and pepper to taste.
- ◆ Place a spoonful of tomato mixture on each toast round. Top with a teaspoon of garlic butter, and sprinkle with shredded cheese. Bake toast rounds on 350°F for 5-7 minutes or until cheese is melted.
- ◆ Serve alongside the soup.



Salmon Wreath with Lemon Garlic Cream Sauce

1 side of baby salmon,
cut into 4 long strips
½ stick Mehadrin butter
2 tbsp brown sugar
Lemon pepper spice
Salt, to taste

Cream Sauce:
½ stick Mehadrin butter
3 garlic cloves, minced
4 oz J&J cream cheese
4 oz Mehadrin sour cream
1 tbsp sugar
½ tsp salt

- ◆ Preheat the oven to 400°F. Line a baking sheet with parchment paper.
- ◆ Take two strips of salmon and twist them together to form a “braid.” Place braid on lined baking sheet in a semi-circle shape. Repeat with the remaining two lengths of salmon, and place on the tray to complete the circle. Secure the connecting points with toothpicks.
- ◆ Melt butter and brown sugar in a microwave-safe bowl. Brush butter mixture over the salmon, and generously sprinkle with lemon pepper spice and salt.
- ◆ Bake for 15-20 minutes.
- ◆ For the cream sauce, add all ingredients to a small saucepan. Cook over low heat until the mixture is thoroughly melted and combined.
- ◆ Salmon and cream sauce can be served room temperature.

Yield: 8 servings

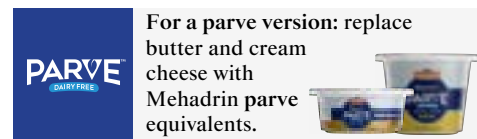


Creamy Zucchini-Salmon Rosettes

1 sheet puff pastry
2 zucchinis, thinly sliced
1 package sliced lox
4 oz Mehadrin vegetable cream cheese
2 tbsp Mehadrin butter
¼ tsp salt
Pepper, to taste
Egg, beaten (optional)

- ◆ Preheat oven to 350°F.
- ◆ Roll out the puff pastry sheet to ¼-inch-thick. (This will yield a rectangle that is approximately 10x16".) Cut rectangle into four long strips, each about 2½ inches wide.
- ◆ Smear cream cheese on the top half of each strip. Arrange a row of overlapping zucchini slices on the cream cheese, with the top half of the zucchini slices sticking out of the dough. Layer a strip of sliced lox on top of the the zucchinis.
- ◆ Fold up the bottom half of the dough, and press down. Carefully roll up the dough while ensuring the zucchini slices stay in place. Seal the edge at the end, pressing with your finger. (You may want to secure with a toothpick as well.)
- ◆ Melt 2 tbsp butter. Add ¼ tsp salt and dash of pepper and drizzle over rosettes. You can brush the sides with egg wash, if you'd like.
- ◆ Bake 25-30 minutes or until sides are golden brown.

Yield: 4 rosettes

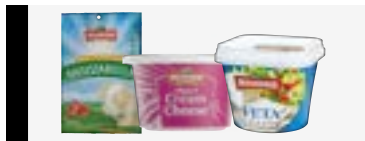


Greek Spring Roll Pizza

16 spring roll wrappers
 4 oz Mehadrin whipped cream cheese
 1 package Mehadrin shredded mozzarella cheese
 1 purple onion, sliced
 6 oz kalamata/black olives
 1 package cherry tomato medley, sliced in halves
 4 oz Mehadrin feta cheese
 Basil leaves for garnish

- Preheat oven to 400°F. Line 2 cookie sheets with parchment paper.
- Place two sheets of spring roll wrappers on the parchment paper. Take another two sheets and place them on top, rotating slightly so they overlap the bottom sheets.
- Spread cream cheese on top, and sprinkle a layer of shredded cheese over it. Top with onions, olives tomatoes, and crumbled feta cheese.
- Bake for 15 minutes. (Edges should be golden brown, and cheese should be fully melted.)
- Garnish with fresh basil leaves.

Yield: 4 personal pizzas



Cheesy Potato Wedge Pie

6-10 medium red potatoes
 (depending on size of serving dish)
 Oil
 Salt, to taste
 Pepper, to taste
 Paprika, to taste

Cheese Sauce:

4 oz Mehadrin garlic butter, room temperature
 1 cup Mehadrin sour cream
 ½ cup milk
 ¾ tsp salt
 1 package Mehadrin shredded pizza cheese
 1 cup chopped spinach

- Preheat oven to 400°F. Line baking sheet.
- Cut each potato in half and then in wedges. Toss the wedges in oil, salt, pepper, and paprika. Transfer seasoned potatoes to the lined baking sheet in a single layer. Roast for 30 minutes. Set aside.
- For the cheese sauce, beat butter, sour cream, milk and salt until smooth. Add the shredded cheese and spinach and mix. Add the sauce to a baking dish. Place potato wedges into your baking dish, starting at the outer rim and working your way inward in a circular motion.
- Bake at 400°F for 15 minutes.



Caramelized Peaches:
 4 ripe peaches, chopped
 3 tbsp sugar
 ½ tsp cinnamon
 ½ stick Mehadrin butter

4 Mehadrin vanilla pudding cups
 2 (7 oz) Mehadrin vanilla yogurt
 8 oz Mehadrin sour cream
 ½ lemon squeezed
 ⅓ cup confectioners sugar

- Toss chopped peaches with cinnamon and sugar.
- Melt butter in large skillet over medium heat. Add the peaches and let caramelize (about 5-10 minutes). Allow it to cool, then blend half of the peaches. Add a thin layer of peach puree to your cups.
- In a large bowl combine pudding, vanilla yogurt, sour cream, lemon juice and confectioners sugar until smooth. Divide into cups and top with caramelized peaches. Serve chilled.



Caramelized Peach Panna Cotta





Spaghetti Stuffed Mushroom

½ stick Mehadrin butter

3 garlic cloves, diced

½ package spaghetti, cooked and drained

6 oz Mehadrin whipped cream cheese, room temperature

½ cup Mehadrin shredded pizza blend cheese

½ tsp salt

8 large Portabella mushrooms

4 tsp Mehadrin butter

Mehadrin sliced muenster cheese

➤ Add butter and garlic to a skillet over medium heat and sauté for a few minutes. Add cooked spaghetti and sauté for additional 3-4 minutes. Gently mix in cream cheese, shredded cheese, and salt. Remove from heat and set aside.

➤ Preheat oven to 400°F.

➤ Trim the insides of the mushrooms. Place ½ tsp of butter in the center of each mushroom and season with salt. Roast mushrooms for 10 minutes.

➤ Pile pasta into each mushroom, and place a small slice of muenster cheese over the spaghetti. Bake until cheese melts.

➤ Garnish with fresh basil before serving.



Loaded Ice Cream Waffles

1 tub Mehadrin vanilla ice cream

1 tbsp caramel cream

2 tbsp peanut butter

1 bag of Klik balls

4 Schmerling Minor chocolates, broken

Peanut/hazelnut brittle

Handful of pretzels, broken into small pieces

4 Sugar cones, broken into small pieces

4 Mehadrin ice cream sandwiches

➤ Let the ice cream thaw a bit so it's easily mixed. Mix in the caramel cream and peanut butter. Add Klik balls, chocolate, and nut brittle and stir gently. Then add pretzels, sugar cones, and pieces of sandwich ice cream. Mix gently until pieces are incorporated, but not crushed.

➤ Place in the freezer until it hardens.



French Toast Babka

1 babka (for better results, use "less-chocolatey" babka)

4 eggs

2 cups Mehadrin dairy whipped cream

¼ tsp cinnamon

¼ tsp ground nutmeg (optional)

1 tsp oil

2 tsp Mehadrin butter

Caramelized Bananas:

2 bananas, (cut into ½-inch slices)

1 tablespoon Mehadrin butter

2 tsp sugar

Maple syrup

Toasted pecans

➤ Slice babka to 1-inch-thick slices and place them on a rack.

➤ Whisk the eggs. Add whipped cream, cinnamon and nutmeg. Continue whisking until smooth.

➤ Heat 1 tsp oil and 2 tsp butter in a nonstick skillet over medium heat. Place a slice of babka in the cream, and flip once. Lift and shake the babka slice to let any extra moisture drip off. Place the babka into the skillet and cook until golden brown on both sides, (about 2-3 minutes per side). Transfer to a baking sheet to keep warm. Repeat for the rest of the slices.

➤ For the caramelized bananas, melt butter in a nonstick pan over medium heat. Add the sugar and wait until sugar turns light golden brown (about 3 minutes). Place the sliced bananas in the pan, and cook until caramelized (about 1 minute). Flip and cook another minute.

➤ Top babka with caramelized bananas, maple syrup, toasted pecans and Mehadrin dairy whipped cream.

