

5778

# SHAVUOS



# DEAR FRIENDS,

The forthcoming spiritually charged three day Shabbat-Shavuos weekend this year, highlights a unique culinary challenge. We revel in the various festive aspects of the long weekend, by adorning the holiday table with an assortment of alluring dishes.

As Tnuva is the largest dairy food company in Israel and the world-at-large, its talented staff of culinary experts work diligently each and every year to come up with a myriad of palate-pleasing delicacies for both the Shavous holiday and the summer outdoors season which follows.

Because of the lengthy Shabbat-Shavuos weekend, consumers will be flocking to local stores where they will purchase a wide variety of dairy ingredients that they will either store away in the 'fridge or use in the kitchen to create a selection of delicious holiday dishes to serve friends and family.

With this in mind, we have created a colorful Shavuos holiday recipe booklet, which is chock full of exclusive Tnuva recipes, ranging from healthy salads to luscious main dishes and tempting desserts, led of course by the traditional cheesecake.

On behalf of the Tnuva family, we'd like to wish your family a heartfelt Chag Samayach and...B'tayavon!

Chag Samayach!

Yoram Behiri  
President & CEO  
Tnuva USA



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## SPRING SALAD

Difficulty level: easy.



Preparation time:  
25 minutes



4 servings

### INGREDIENTS:

2 green or yellow zucchinis (or one of each), well washed  
1 orange or tangerine  
1/3 cup of sliced almonds  
4 radishes, well washed and cut into very thin slices  
10-15 small mint leaves  
1/2 cup of Tnuva Feta Sheep's or Cow's Milk Cheese

### FOR THE DRESSING:

3 tbsp of chili sauce  
1 tbsp of olive oil  
1 tbsp of lemon juice  
1/4 tsp of salt  
A pinch of black pepper

### PREPARATION:

1. Cut the zucchinis into thin strips and place in a bowl.
2. Peel the orange (or tangerine) and slice it.
3. Roast the almonds in an ungreased pan until they are golden.
4. Place the zucchini strips on a large plate. Sprinkle almonds, orange slices, radish slices and mint leaves on top. Crumble the cheese over them.
5. Mix all the dressing ingredients well and drizzle 2-4 tbsp onto the salad.
6. Mix everything right before serving.

Also try:

- Replacing the mint leaves with coriander or chopped chives.
- For a larger, satisfying salad, add a cup of baby spinach leaves.



## LENTIL SALAD

Difficulty level: easy/medium



Preparation time:  
15 minutes



Cooking time:  
35 minutes



8 servings

### INGREDIENTS:

1 cup of black lentils  
2 large sweet potatoes, peeled  
2 tbsp of olive oil  
1/4 tsp of salt  
1 cup of baby spinach or kale leaves  
1/2 cup of candied cashews or pecans, halved  
1 pack (7 oz) Tnuva Feta Sheep's Milk Cheese or Feta Cow's Milk Cheese\*

\*Leave a few crumbs for the dressing!

### FOR THE DRESSING:

2 tbsp of spicy chili sauce  
2 tbsp maple syrup or silan (date syrup)\*  
\*Try substituting it with maple syrup  
2 tbsp of lemon juice  
3 tbsp of olive oil  
Salt, ground black pepper

### PREPARATION:

1. Cook the lentils for 13-15 minutes in plenty of boiling water, until they are soft but do not break apart. Drain.
2. In the meantime, cut the sweet potatoes into small cubes and fry in a pan with olive oil, stirring from time to time, until they are golden and soft.
3. Mix all ingredients well and season with salt and pepper.
4. Place lentils, sweet potato cubes, spinach and cashews in a large bowl, add 3-4 tablespoons of the dressing and stir.
5. Before serving, sprinkle the salad with cheese crumbs and serve.

Try adding 1/2 cup of coriander or green onion, cut into thin rings, add to the salad for a slight taste variation.



# SABICH POTATO BOUREKAS

By: *jamie geller*

## INGREDIENTS

- 6 Tnuva Potato Bourekas, cooked according to package directions
- 1 cup favorite fried eggplant salad or fried thinly sliced eggplant
- 6 hard boiled eggs, peeled and sliced into  $\frac{1}{2}$ -inch slices
- 1 large tomato sliced
- Fresh flat-leaf parsley
- Tahini
- Amba, optional

## PREPARATION:

1. Slice potato bourekas in half to create a pocket or sandwich.
2. Stuff with eggplant, egg, tomato and parsley.
3. Drizzle with tahini and/or amba, if desired.



Preparation time:  
10 minutes

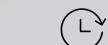


6 sandwiches



# PENNE BAKE

By: *jamie geller*



Preparation time:  
35 minutes



8 servings

## INGREDIENTS

1 (16-oz) package penne pasta  
2 (8-oz) containers Tnuva Cheese Spread  
1 (24-oz) jar premium store-bought or homemade marinara sauce  
1 tbsp Italian seasoning blend  
8 slices Tnuva Mozzarella Cheese

## PREPARATION:

1. Bring a large pot of water to boil.
2. Boil penne for 10 minutes and drain. Penne should still have a bite to it as it will be baked and cooked further.
3. While penne is cooking, combine Tnuva Cheese Spread, marinara sauce and seasoning in a 9 x 13-inch baking dish. Add  $\frac{1}{4}$  cup water to marinara jar to remove all remaining sauce and pour into baking dish.
4. Preheat oven to 425°F
5. Mix drained penne into baking dish with prepared sauce.
6. Top with sliced cheese.
7. Bake uncovered at 425°F for 15 to 20 minutes, until cheese is bubbly.



## "SUSHI" TORTILLA ROLL

Difficulty level: easy



Preparation time:  
40 minutes



8 servings

### INGREDIENTS:

8 large tortillas  
2 cups Tnuva Cheese Spread with Olives  
1/4 cup of grated Tnuva Parmesan (or just use Tnuva Parmesan Cheese Shaker)  
1/2 cup Crumbled Sheep Feta

### ANTIPASTI:

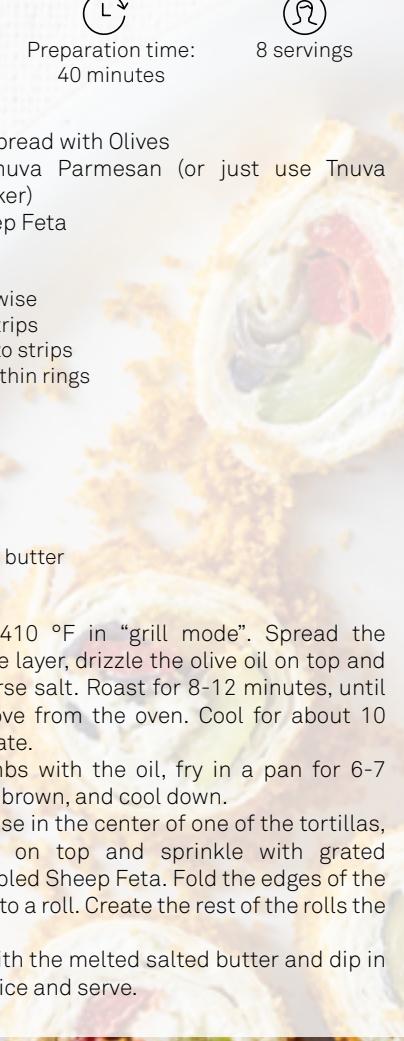
2 zucchini, sliced lengthwise  
2 red peppers, cut into strips  
2 orange peppers, cut into strips  
4 purple onions, cut into thin rings  
1/4 cup of olive oil  
1 tbsp of coarse salt

### FOR COATING:

2 cups of bread crumbs  
2 tbsp of oil  
3 oz melted Tnuva salted butter

### PREPARATION:

1. Heat the oven to 410 °F in "grill mode". Spread the vegetables in a single layer, drizzle the olive oil on top and season with the coarse salt. Roast for 8-12 minutes, until golden brown. Remove from the oven. Cool for about 10 minutes and refrigerate.
2. Mix the bread crumbs with the oil, fry in a pan for 6-7 minutes until golden brown, and cool down.
3. Spread the soft cheese in the center of one of the tortillas, place the antipasti on top and sprinkle with grated Parmesan and Crumbled Sheep Feta. Fold the edges of the tortilla, and form it into a roll. Create the rest of the rolls the same way.
4. Brush the tortillas with the melted salted butter and dip in the bread crumbs. Slice and serve.



## FILO PASTRY WITH SHEESE

Difficulty level:  
easy/medium



Preparation time:  
30 minutes



8 servings

### INGREDIENTS:

8 sheets of filo dough, thawed according to the manufacturer's instructions  
Half a bag of defrosted or fresh spinach leaves  
3 cloves of garlic, peeled and crushed  
1/2 loaf of Tnuva Cheddar Loaf Cheese  
1/2 tube of soft Tnuva Goat Cheese  
1/2 cup of Tnuva Feta Sheep's or Cow's Milk Cheese, drained  
1 egg  
A pinch of ground black pepper  
Cooking spray or 1/2 cup of vegetable oil  
1/2 tsp of coarse salt (if desired)

### PREPARATION:

1. Chop the spinach leaves finely. Transfer to a large bowl and add garlic.
2. Coarsely grate the Tnuva Cheddar Loaf Cheese and cut the Tnuva Goat Cheese into small cubes. Add to the bowl together with the rest of the ingredients, except for the filo dough and oil, and stir well.
3. Heat the oven to 350 °F. Lightly grease a baking pan.
4. Place a sheet of filo dough on the work surface and grease it with cooking spray or a brush dipped in oil. It is important for the entire surface of the dough to be greased (making it easier to fold the sheet).
5. Gently fold the sheet (creating "accordion-like" folds), until the sheet forms a "bow-tie" (pic 1).
6. Holding the middle of the right side of the "bow-tie" and the middle of its left side, bring them together, until they form a four-winged shape (pic. 2).
7. Place 2 tablespoons of filling in the center of the pastry (pic. 3). Cover the filling with the "wings", creating a sphere (pic. 4). Turn the sphere over and place in a baking pan. Repeat with the rest of the dough and filling.
8. Grease the pastries with cooking spray or a brush. It's important to grease the dough well so that it doesn't dry, then season it with a pinch of coarse salt (take the saltiness of the cheese filling into account). Bake for about 30 minutes, until the pastries are golden brown, remove from oven. Serve hot.



# ALFAJORES CHEESECAKE

Difficulty level: medium.

## INGREDIENTS:

The base and the alfajores cookies:

1 cup + a 1 tbsp of cornstarch  
3/4 cup of flour  
1 tsp of baking powder  
1 cup Tnuva Butter, softened  
1/3 cup and 1 tbsp of sugar  
2 large egg yolks  
2 tbsp of brandy  
1/2 teaspoon of vanilla extract  
2 oz of Tnuva butter, melted  
2 tbsp of brown sugar  
1/3 cup of dulce de leche  
1/4 cup of ground coconut

## FOR THE CHEESE AND COCONUT FILLING:

4 cups of the mascarpone or for a reduced fat version: Tnuva Quark Creamy Soft Cheese 9%

1 cup + 3 tbsp of sugar  
2 tsp vanilla extract  
1/2 cup ground coconut

Option: add 1/2 tsp coconut or almond extract

6 large eggs

1 can of Coconut Cream

For the dulce de leche coating:

2/3 cup dulce de leche

3 tbsp sweet whipping cream

## PREPARATION:

1. The base and the alfajores cookies:

Sift the cornstarch, flour and baking powder into a bowl.

2. Whip the soft butter and sugar for a few minutes in a food processor until creamy. Lower the speed, add the egg yolks, brandy and vanilla extract; process until mixed well. Add the flour mixture at once, and mix until the dough is smooth (over-



Preparation time: 9" baking tin  
1 hour



processing will damage the dough). Form the dough into a ball and cover the dish with a plastic wrap. Refrigerate for two hours.

3. Heat the oven to 350 °F. Spread baking paper on the work surface and lightly dust it with flour. Place about 2/3 of the dough (keep the rest of the dough wrapped in the refrigerator) and roll out to 1/2" thick. Then bake the dough on the baking sheet placed in a baking pan for about 12 minutes, till light golden. Cool it down.

In the meanwhile, spread baking paper on the work surface and lightly dust it with flour. Place the remaining dough on the side and roll it out to about 1/3" thick. Cut out the dough with small round cookie cutters and place in a baking pan lined with a baking sheet. Bake for 8-10 minutes, till bright golden. Remove from oven and cool. Lower the oven temperature to 150 °F.

4. While the cookies are cooling down, move your baked dough into a large bowl and crumble it in your hands. Add the melted butter and the brown sugar and stir. Press the mixture down and grease the sides. Transfer to the pan and press to the bottom evenly.

5. Spread dulce de leche on half of the cookies and put the other half of the cookies on top, creating a cookie sandwich. Roll the edges of the cookies in the ground coconut and store in a sealed box until served.

6. Cheese and coconut filling: mix the cheese, sugar, vanilla extract, ground coconut and coconut or almond extract (if desired) in a large bowl. Gradually add the eggs and coconut cream and continue stirring until smooth. Pour the batter into the pan and bake for about 80 minutes, until it stabilizes at the edges, but still slightly jiggles in

the center. Turn off the oven. Let cool in the oven for 1 h, then remove. Cover with plastic wrap and refrigerate for at least 6 hours.

7. Coating and serving: Place the dulce de leche in a bowl. Boil the whipping cream in a microwave or small pot, pour over the dulce de leche and mix well. Pour the coating over the cake and apply it evenly. Garnish with the alfajores and serve.



# TWO-TIER CHEESECAKE

By Inbal Lavi

You'll need 2 baking tins: 9" and 6". Difficulty level: medium

## INGREDIENTS FOR THE CAKE BASE:

3/4 cup and 1 tbsp flour  
1 cup and 2 tbsp ground almonds  
1/4 cup and 1 tbsp sugar  
1/2 tsp lemon peel  
Pinch of salt  
1/2 cup Tnuva butter, cut into cubes.

## INGREDIENTS FOR THE CHEESE AND WHITE CHOCOLATE MOUSSE:

5 tsp of kosher gelatin  
1 cup and 1 tbsp of water  
2 cups white chocolate, chopped  
2 cups of mascarpone cheese at room temperature  
1/2 cup of Tnuva Quark Creamy Soft Cheese 9%  
2 cups of Tnuva Original Cheese Spread  
1 tbsp vanilla extract; pinch of salt  
3 cups of heavy cream  
3/4 cup and 1 tbsp of powdered sugar. For decoration: seasonal fruit and edible flowers

## PREPARATION:

### Base:

Place all the base ingredients in a food processor until large chunks are formed. Transfer 2/3 of the dough to the large tin and press it down. Transfer the remaining dough into the small tin and press it down as well. Put both tins in the refrigerator for about an hour. Heat the oven to 350 °F. Bake for 15-18 minutes, until browned, remove from oven and let cool.

### Cheese and white chocolate mousse:

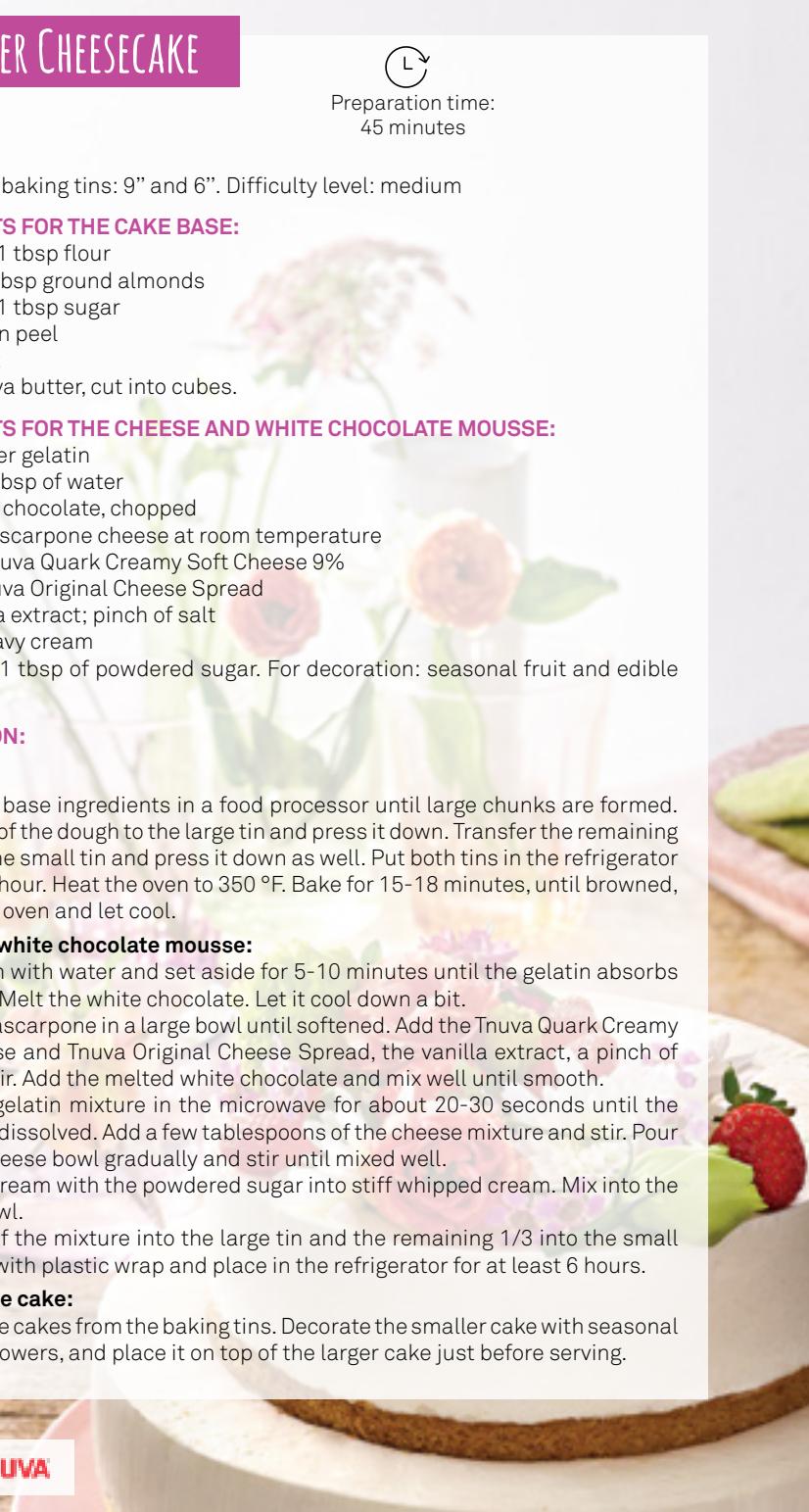
1. Mix gelatin with water and set aside for 5-10 minutes until the gelatin absorbs the water. Melt the white chocolate. Let it cool down a bit.
2. Stir the mascarpone in a large bowl until softened. Add the Tnuva Quark Creamy Soft Cheese and Tnuva Original Cheese Spread, the vanilla extract, a pinch of salt and stir. Add the melted white chocolate and mix well until smooth.
3. Heat the gelatin mixture in the microwave for about 20-30 seconds until the lumps are dissolved. Add a few tablespoons of the cheese mixture and stir. Pour into the cheese bowl gradually and stir until mixed well.
4. Whip the cream with the powdered sugar into stiff whipped cream. Mix into the cheese bowl.
5. Pour 2/3 of the mixture into the large tin and the remaining 1/3 into the small tin. Cover with plastic wrap and place in the refrigerator for at least 6 hours.

### Assemble the cake:

6. Remove the cakes from the baking tins. Decorate the smaller cake with seasonal fruit and flowers, and place it on top of the larger cake just before serving.



Preparation time:  
45 minutes



# CHEESE TART - PECAN PIE

Difficulty level: Easy.



Preparation time:  
45 minutes



9" baking tin 10-12 servings



## INGREDIENTS FOR THE CRUST:

1/2 pack of Frozen Rolled Short Dough for Sweet Pastries by Tnuva, thawed according to the manufacturer's instructions

## INGREDIENTS FOR THE CHEESE FILLING:

11 oz. Tnuva Original Cheese Spread  
1/2 cup of powdered sugar  
1 tbsp of flour  
1 tbsp of vanilla extract  
1 medium egg, beaten

## INGREDIENTS FOR PECAN AND SILAN (DATE SYRUP) FILLING:

1/4 cup and 1 tbsp silan (try maple syrup instead)  
1 1/2 tbsp brown sugar  
1/4 cup of Tnuva butter, softened  
1 medium size egg  
Pinch of salt

## INGREDIENTS FOR DECORATION:

1 1/4 cup pecans, halved  
2 tbsp of silan (date syrup)

## PREPARATION:

1. Dust the surface with flour and gently roll out the dough to 1/4" thick, put it in the baking pan, cut the excess dough from the edges of the pan, pierce the bottom with a fork and refrigerate for half an hour.
2. Heat the oven to 340 °F.
3. Cheese filling: mix all of the ingredients of the filling, except for the beaten egg. Add the egg, and stir until smooth and even. Pour into the pan on top of the crust.
4. The pecan and the silan filling: mix all the ingredients together and gently pour over the cheese filling.
5. Arrange the pecan nuts on top of the pie. Bake for 40-45 minutes, until golden brown. Remove from oven. Cool.
6. Mix 2 tbsp of silan with a tsp of boiling water and brush the pie with the mixture. Cover with a plastic wrap and refrigerate for at least 3 hours.



