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# SHAVUOS



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## *Dear Foodie,*

We at Tnuva have a little present for you this Shavuos: we're excited to present you with this colorful cookbook which is filled with fun dairy recipes by up-and-coming Israeli chefs, including the chef from the Ramada Jerusalem. The result of our creative collaboration with Ramada is three enticing dishes that will make you feel like you're at a fancy hotel in your very own home.

The recipes feature multiple Tnuva products – both familiar and completely new.

We hope you'll enjoy making and tasting these dishes as much as we enjoyed creating this book.

Chag Shavuos sameach!

*Yoram Behiri*

President & CEO, Tnuva USA

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CHEF:  
*Rottem Lieberson*



## *Cheesecake with Caramelized Popcorn*

Prep time: 1 hour  
Yield: 12 portions  
9" round cake pan

### Ingredients

#### For the cake:

2 cups Tnuva Quark Creamy Soft Cheese (9% fat)  
2 cups Tnuva Premium Cheese Spread, Original Flavor (25% fat)  
1 cup sour cream  
6 large eggs, separated  
1 cup white sugar  
½ of the 4.42 oz. container Tnuva Chocolate-Vanilla Pudding  
1 tablespoon lemon zest  
4 tablespoons cornstarch  
2 tablespoons flour

#### For the coating:

3 cups Tnuva Premium Cheese Spread, Original Flavor (25% fat)  
1 package powdered sugar

#### For the caramelized popcorn:

2 tablespoons vegetable oil  
1 cup dried corn kernels  
1 cup sugar  
1/2 package of the 3.52 oz. Tnuva Unsalted Butter  
1/2 teaspoon salt

### Instructions

1. Heat the oven to 390 °F. Place a heat-resistant bowl filled with boiling water at the bottom of the oven. Grease a baking pan with butter. Cover the sides with baking paper, so that it is higher than the edges of the pan and can support the cake as it expands.
2. **Prepare the cake batter:** mix the cheeses and cream in a bowl. Add the egg yolks, pudding, lemon peel, cornstarch and flour to the cheese mixture and mix well, till a smooth texture is achieved. Put the egg whites in a mixer bowl and beat for 2 minutes at medium speed. Gradually add sugar and whip for a few more minutes.
3. Add egg whites to the cheese batter and carefully mix in a folding motion. Transfer to the baking pan, and bake for 15 minutes in the bottom third of the oven. Lower the temperature to 350 °F and bake for another hour until the cake is baked all the way through. Cool to room temperature.
4. Cover the cake with plastic wrap and refrigerate for at least three hours.
5. **Prepare the coating:** mix the cheese and the powdered sugar. Spread on the cake, even out and put the cake back in the fridge.
6. **Prepare the caramelized popcorn:** heat the oil in a large pot over medium heat. Add the corn kernels and stir a bit to coat the kernels with oil. Cover and cook until you stop hearing the corn pop. Transfer the popcorn to a bowl. Put an even layer of sugar in a medium pot. Heat over medium heat without stirring until the sugar melts into an amber colored caramel. Add the butter and stir well (careful, boiling hot caramel). Pour on the popcorn immediately and stir until fully coated. Add salt and stir again.
7. Just before serving, stack the popcorn on the cake.



CHEF:  
*Efrat Lichtenstadt*



## Cheese & Lemon Layered Dessert

Yield: 9 portions  
Prep time: 30 minutes

### Ingredients

#### Lemon crème patissière:

1 cup freshly squeezed lemon juice  
Zest of 2 lemons  
1 package (3.52 oz.) **Tnuva Unsalted Butter**,  
cut into cubes  
5 egg yolks (medium-sized eggs)  
1 cup sugar  
2 tablespoons cornstarch

#### Crunchy pistachio caramel:

1/2 cup plus 1 tablespoon shelled pistachios  
1/2 cup flour  
1/3 cup sugar  
3/4 package (3.52 oz.) **Tnuva Unsalted Butter**, cut into cubes

#### White cheese mousse:

1 container of **Tnuva Quark Creamy Soft Cheese (5% or 9% fat)**  
1 container of **Tnuva Premium Cheese Spread, Original Flavor (25% fat)**  
1 teaspoon vanilla extract  
2 tablespoons fresh lemon juice  
Zest of 1 lemon  
6 tablespoons powdered sugar  
1 container (8 oz.) heavy cream

### Instructions

- 1. Prepare the lemon crème patissière:** combine all the ingredients in a pot and cook over medium heat for 5-12 minutes, constantly stirring until the mixture begins to thicken. Strain and transfer to a bowl. Cover with plastic wrap and refrigerate for at least 6 hours.
- 2. Prepare the pistachio caramel:** heat oven to 340°F. Cover a cookie sheet with baking paper. Place the pistachios in a food processor and grind into small pieces. Add the remaining ingredients and grind until the mixture is slightly crumbly. Spread evenly on the cookie sheet and bake for 8-10 minutes, until the mixture begins to turn golden. Remove from oven. Cool to room temperature, crumble and place in a sealed container.
- 3. To make the white cheese mousse:** place all the cheeses, vanilla extract, lemon juice, lemon zest and 6 tablespoons of powdered sugar into a large bowl and mix well. Place the remaining heavy cream and sugar in a separate bowl and whip into a firm whipped cream. Gently fold the whipped cream into the cheese mixture.
- 4. Assemble the dish:** for serving use clear, wide individual cups/glasses. Scoop 2 tablespoons of pistachio caramel into each cup. Add 2 tablespoons of lemon crème patissière and 3 tablespoons of white cheese mousse, then another tablespoon of lemon crème patissière, another teaspoon of pistachio caramel and finally - 2 tablespoons of white cheese mousse. Serve immediately or keep refrigerated and covered until serving.



CHEF:  
*Raheli Krut*



## *Chocolate Cake with Whipped Cream*

Yield: 12 servings  
Prep time: 15 minutes  
8" round cake pan

### Ingredients

#### **For the cake batter:**

2 cups dark chocolate, broken into cubes or coarsely chopped  
2 cups Tnuva Premium Cheese Spread, Original Flavor (25% fat)  
1 cup white sugar  
2 tablespoons cornstarch  
2 large eggs

#### **For whipped cream:**

1 container (8 oz.) heavy cream  
1 tablespoon powdered sugar  
1 teaspoon vanilla extract

### Instructions

1. Heat oven to 330°F. Cover the bottom of the baking sheet with baking paper and grease the sides.
2. **Prepare the batter:** place the chocolate in a bowl and melt in a microwave. Heat for 30 seconds, stir and repeat until the chocolate melts completely. Cool for 10 minutes.
3. Place the cheese, sugar and cornstarch in a large bowl and stir until you get a lump-free mixture. Add the eggs, one by one, and continue to stir. Add the melted chocolate and stir gently until the batter is smooth.
4. Pour the batter into the baking pan and bake for about 45 minutes until the edges of the cake are stable and the center is slightly vibrating but steady. Cool for 30 minutes at room temperature, cover with plastic wrap and refrigerate for at least 6 hours.
5. **Prepare the whipped cream topping:** put all ingredients in a bowl and whip until firm peaks start to form. Carefully spread the whipped cream on the cake. Serve immediately or keep covered in the refrigerator until ready to serve.



# Spinach & Cheese Georgian Khachapuri

Yield: 12 pastries  
Prep time: 25 minutes  
10"x11" baking pan

## Ingredients

### For the dough:

7 cups white flour  
1 tablespoon dry yeast  
2 tablespoons sugar  
1/2 cup vegetable oil  
1 large egg  
2 cups water  
1 teaspoon salt

### For the filling:

1 package (1 lb) frozen spinach, thawed and drained  
1 package (9 oz.) [Tnuva's Light Feta Cheese](#)  
1 1/2 cups mozzarella, grated  
1/2 teaspoon ground black pepper

### 1 cup béchamel sauce:

2 tablespoons [Tnuva Unsalted Butter](#)  
2 tablespoons flour  
1 1/4 cups milk  
Sprinkle of salt  
Ground black pepper

### For brushing:

1 egg, beaten

## Instructions

1. Gradually add all the dough ingredients in the mixer bowl with a kneading hook. Knead for 10 minutes at medium speed. Cover with towel and let rise for an hour.
2. **Prepare the béchamel sauce:** heat the milk. Melt the butter in a separate saucepan. Gradually add the flour, stirring constantly, until the paste is smooth and starts bubbling. Gradually add the pre-heated milk. Continue to stir and bring it to a boil. Add salt and pepper to taste, lower the heat, and cook for 2-3 more minutes, while stirring.
3. Mix all the filling ingredients and transfer to refrigerator.
4. Divide the dough into 15-20 pieces of equal size and roll thinly (about 0.2") into elongated patties. Place a large tablespoon of filling in the center of each patty. Stretch the dough slightly from the edges inward to form a raised rim, and pinch both ends, so that the pastries do not open during baking.
5. Place the khachapuri in a 1" deep dish, brush with the beaten egg and let rise for 15-20 minutes, while heating the oven to 370°F.
6. Bake for about 30 minutes, until the pastries are golden. Serve hot.



CHEF:  
*Oz Telem*



## *Bulgur & String Bean Salad*

Yield: 3-4 servings  
Prep time: 15 minutes

### Ingredients

1/2 cup fresh string beans  
1 bunch parsley, coarsely chopped  
3 scallions, finely chopped  
Mint leaves (from 5-6 bunches), finely chopped  
1/3 cup cranberries, preferably without added sugar  
A handful of pumpkin seeds, roasted in a dry skillet (be careful not to burn)  
1/4 cup lemon juice  
3-4 tablespoons olive oil  
Salt, ground black pepper to taste  
1/2 of the 9 oz. package [Tnuva's Light Feta Cheese](#)  
1 large cluster of seedless white grapes  
2 tablespoons olive oil  
Salt, ground black pepper  
1 cup bulgur, rinsed and drained  
1 1/2 cups water  
Pinch of salt

### Instructions

1. **Prepare the grapes:** heat the oven to 390 °F. Remove the grapes from the stems, place on a baking tray and season with olive oil, salt and pepper. Roast for 10-12 minutes until the grapes begin to crack. Remove and cool to room temperature.
2. **Prepare the bulgur:** put bulgur, water and salt in a pot and bring to a boil. Cover the pot, remove from the stove and leave for about 15 minutes, until the bulgur absorbs all the liquid and softens. Gently stir with a fork and refrigerate for at least 10 minutes.
3. Cook the string beans in boiling water for a minute (keep them crispy). Drain and coarsely cut.
4. Place the string beans, grapes (including the remaining juice in the baking tray), bulgur, herbs, cranberries and pumpkin seeds in a salad bowl. Season with lemon juice, olive oil, salt and pepper, and mix gently. Crumble the feta cheese over the salad and serve immediately.

## Sweet Potato Quiche (Gluten Free!)

Yield: 6 portions  
Prep time: 40 min  
9" round baking pan

### Ingredients

1 tablespoon of softened [Tnuva Unsalted Butter](#), to grease the baking pan and hands

#### For the crust:

2-3 medium sweet potatoes  
1 teaspoon salt  
1 tablespoon cornflour  
1 medium-sized egg

#### For the egg filling:

1/2 cups heavy cream 38%  
3 medium-sized eggs  
2 tablespoons cornstarch  
2-3 scallions, finely chopped  
1/2 cup mozzarella, grated  
Salt, ground black pepper  
1 tube [Tnuva Goat Cheese](#), cut into 0.5" thick circles  
Optional: a little dried oregano or fresh thyme

### Instructions

1. Heat the oven to 390 °F.
2. **Prepare the sweet potato crust:** peel the potatoes and grind into a coarse puree. Transfer to a bowl, add salt and stir. Wait for 10 minutes, press down and squeeze out as

much liquid as possible.

3. Add cornstarch and eggs to the sweet potato puree, and mix till texture's smooth.
4. Cut baking paper into a circle (according to your baking pan's diameter) and place it at the bottom of the pan. Grease the paper and the sides of the pan with butter.
5. Put the sweet potato puree into the baking pan. Grease your hands and spread the mixture evenly, reaching 2/3 of the pan's edge. *(Tip: if you have some puree left, use it later to make some yummy pancakes.)*
6. Bake for 15-20 minutes. Remove and let cool down.
7. Lower the oven temperature to 350 °F.
8. **Prepare the egg filling:** place the heavy cream, eggs and cornflour in a bowl and stir well. Add the scallions, mozzarella, salt and pepper and stir again. Pour the filling into the pan, on top of the sweet potato base, and spread evenly.
9. Place the sliced goat cheese on top of the filling. If desired, sprinkle over a little dried oregano or thyme leaves.
10. Bake for 45 minutes or until the quiche is golden brown. Remove from oven. Cool to room temperature before slicing and serving (the quiche can be kept refrigerated for three days, but it's the most delicious on the first day).



CHEF:  
*Natalie Levin*



## *Baked Cheesecake with Berry Topping*

Yield: 12 portions  
Prep time: 30 min  
9" round cake pan





## Ingredients

### For the crust:

9 oz. tea biscuits / Graham crackers

2/3 of the 7.05 oz. package Tnuva Unsalted Butter, melted

Option: Instead of biscuits, try using Tnuva Maadanot Frozen Rolled Short Dough for Sweet Pastries, thawed according to the manufacturer's instructions.

### For the cheese filling:

3.5 containers Tnuva Quark Creamy Soft Cheese (9% fat)

1 cup sugar

1 teaspoon vanilla extract

Pinch of salt

Zest of 1 lemon

5 large eggs at room temperature

1/2 cup cornstarch

### For the berry mousse:

1/3 of the 12 oz. bag of frozen mixed berries

1 cup natural flavor full fat yogurt

1/2 cup powdered sugar

1 container (8 oz.) heavy cream, cooled

### For decoration:

Fresh blueberries

## Instructions

1. Heat the oven to 340 °F. Grease the baking pan.
2. **Prepare the crust:** grind the biscuits in a food processor. Add the melted butter and stir until the crumbs are moist. Transfer to the baking pan and press to the bottom and sides. Bake for about 10 minutes, until it holds its shape and is slightly golden. Lower the oven temperature to 320 °F.
3. **Prepare the filling:** place the cheese in a large bowl. Add the sugar, vanilla extract, salt and lemon peel, and whisk. While whisking, gradually add the eggs one by one. Add the cornstarch and stir until the batter is smooth.
4. Pour the filling into the biscuit crust. Bake for 60-90 minutes until the cake is golden and is slightly vibrating in the center. Remove from oven. Cool down to room temperature, cover and refrigerate for at least 4 hours before adding the mousse topping.
5. **Prepare the mousse topping:** grind the frozen berries into a paste in a food processor (or using a blender). Place the yogurt, powdered sugar and heavy cream in the mixer bowl and beat into a firm mousse. Add the fruit puree and fold it into the mixture. Spread the mousse on the cake and decorate with fresh blueberries. Transfer to refrigerator for at least 15 minutes before serving.

CHEF:  
*Tal Metuko*



## *Panzanella Salad with Sundried Tomatoes and Feta*

Yield: 10 portions  
Prep time: 20 minutes

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### Ingredients

6 cups French bread, cut into 1-inch cubes  
3 tablespoons vegetable oil  
2 large tomatoes, cut into 1-inch cubes  
1 large cucumber, sliced 1/2-inch thick circles  
1 cup **Tnuva's Farmers Market Sundried Tomatoes**  
1/2 cup **Tnuva's Light Feta Cheese, crumbled**  
2 red or yellow bell peppers, cut into 1-inch cubes  
1 small red onion, thinly sliced  
15 fresh basil leaves  
2 tablespoons capers

### For the dressing:

2 tablespoons vinegar (apple or balsamic to taste)  
1/2 cup extra virgin olive oil  
1 teaspoon French mustard  
1/2 teaspoon salt  
Pinch of ground black pepper

### Instructions

1. **Prepare the bread croutons:** heat the oil in a large pan. Add the bread and cook over medium heat, tossing to make sure it doesn't burn, for about 10 minutes until browned.
2. **Prepare the dressing:** mix all the dressing ingredients in a small bowl/cup.
3. **Assemble the dish:** in a large salad bowl, mix the tomatoes, cucumber, bell peppers, red onion, basil, capers, and feta. Add the bread croutons and the dressing. Toss and serve immediately.

# Caramel Cookie Mousse

Yield: 4-5 servings  
Prep time: 15 minutes

## Ingredients

5 oz. (about 10 tablespoons) **de la Crème Cookies and Caramel Cream**  
8 oz. heavy whipping cream  
3 egg whites (from large eggs)  
1 tablespoon powdered sugar  
Dark chocolate cookies, crumbled  
sesame halva shavings

## Instructions

1. Whip the cream until soft peaks are formed. Set aside and leave at room temperature.
2. Whip egg whites until soft peaks are formed. Gradually add the powdered sugar and continue whipping until firm.
3. Gradually add de la Crème Cookies and Caramel Cream – one tablespoon at a time, to the egg whites, and whisk. When the mixture is smooth, fold in the whipped cream. Mix again, till smooth.
4. Cover the mousse and refrigerate for 1 hour (until set).
4. Assemble the dish: put equal amounts of mousse into individual cups/glasses. Top with halva shavings and chocolate cookie crumbs.



CHEF:  
*Tal Matuko*



## *Greek Feta & Honey Warm Pastry*

Yield: 3 pastries  
Prep Time: 10 minutes  
13"x9" baking pan

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JERUSALEM

### Ingredients

1 package of **Tnuva's Light Feta Cheese**, cut into 3 rectangles (about 3"x4")

**Tnuva Maadanot Frozen Puff Pastry Dough**, thawed, and cut into 3 rectangles (about 9"x10")

6 teaspoons honey

3 tablespoon olive oil

3 teaspoon sesame seeds

1 teaspoon dried thyme leaves

*Optional: 1 teaspoon black cumin (nigella) seeds*

### Instructions

1. Preheat oven to 350 °F. Cover the baking pan with baking paper.
2. Toast the sesame seeds in a dry pan on medium heat for 1-2 minutes, constantly shaking the pan to prevent the seeds from burning.
3. Spread the dough on the flat surface and brush with olive oil (make sure that each sheet is evenly covered).
4. Place the feta rectangles in the middle of the dough sheets. Fold the sides over the cheese, covering it completely. Cut off excess dough if needed. Brush the resulting pastries with olive oil and transfer to the baking pan – folded side down. Bake for about 20 minutes, until the dough is golden-brown.
5. Remove from oven. Drizzle with honey and sprinkle with the toasted sesame seeds, thyme and nigella seeds. Serve warm.





## *Our History*

Since 1926, Tnuva has led as the world's largest kosher food manufacturer, delivering delicious and premium cheese to consumers. Tnuva's historic and distinctive logo has become an emblem signaling products that are made with care to the highest standards of quality, taste and freshness.

*More deliciousness this way:*



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Butter  
(p. 4,5,7,9)

Tnuva Maadanot Frozen  
Puff Pastry Dough  
(p. 15)



(9 oz.) Tnuva's Light  
Feta Cheese  
(p. 7,8,12,15)

Tnuva Quark  
Creamy Soft  
Cheese 5%  
(p. 5)



de la Crème Caramel  
Cookies and Caramel  
Cream  
(p. 13)



Tnuva Premium  
Cheese Spread,  
Original Flavor  
(%25 fat)  
(p. 4,5,6)



Tnuva Quark  
Creamy Soft  
Cheese 9%  
(p. 4,11)

Tnuva Goat  
Cheese (tube)  
(p. 9)



Tnuva's Farmers Market  
Sundried Tomatoes  
(p. 12)