

SHAVUOS

2020





Dear Tnuva Family,

To say we are living in unusual times would be a gross understatement. As our lives and routines have changed drastically and immeasurably, we naturally grasp at the anchors that continue to give our lives structure and security: our families and friends, Shabbos and Yom Tov.

As circumstances have caused our priorities to shift, we can derive great inspiration from all the good we see around us: communities coming together, people supporting each other - and the tremendous, selfless work accomplished by our dedicated first responders and medical teams.

We at Tnuva USA have always understood the value of special times shared with family and friends. Today more than ever, we aim to help strengthen the bonds of home and family by providing products of the highest quality and the most mehudar kashrus.

In keeping with our yearly tradition in honor of Shavuot, we're proud to present you with this collection of original, tempting recipes, written by some of Israel's top chefs, and which we are confident will greatly enhance your Yom Tov.

On behalf of everyone at Tnuva USA, I wish all chag samei'ach and...b'tayavon!

Yoram Bohiri
Chairman, President & CEO

Styling: Nurit Kariv
Chefs: Efrat Lichtenstadt, Racheli Krut, Yonit Tzukerman, Ron Yochananov
Photographer: Dan Peretz
English editor: Sharon Gelbach
Production: IMP Group LTD gidon@impmedia.co.il
Cover photo: Berry Cheese Tart. Recipe on page 14



Tnuva Feta Cheese

Tnuva Premium Cheese Spread, Original Flavor

Tnuva Edam Cheese

Tnuva Goat Cheese

Tnuva Crumbled Sheep Feta Cheese

Happy Shavuot
with
TNUVA

Tnuva Muenster Cheese

Tnuva Edam Hickory smoked Cheese

Tnuva Quark Creamy Soft Cheese (9%)

Tnuva Quark Creamy Soft Cheese (5%)

ROASTED KOHLRABI-TOMATO SALAD

By: Ren Yochananov

 4 – 5 servings  10 minutes prep  Level: Easy

Ingredients

2 medium sized kohlrabi, peeled and sliced thinly
2 tablespoons olive oil
1 tablespoon brown sugar
1 teaspoon fresh thyme
Coarse salt and ground pepper to taste
4 tomatoes sliced thinly, preferably different kinds
½ pound cherry tomatoes, sliced in half
10 fresh basil leaves
1 cup **Tnuva Feta Cheese**, crumbled
2 tablespoons balsamic vinegar
3 tablespoons olive oil
Coarse salt and ground pepper to taste

Instructions

1. Preheat broiler to 400 °F and line a roasting pan with baking paper. Arrange kohlrabi slices on the pan. Drizzle with olive oil and then sprinkle with sugar, thyme, salt and pepper. Broil for 10 minutes or until brown. Let cool.
2. Place the roasted kohlrabi onto a serving plate. Top with tomato slices, cherry tomatoes, basil leaves and feta cheese. Drizzle balsamic vinegar and olive oil, followed by a sprinkle of coarse salt and pepper.

BUKHARAN SAMOSA

By: Ren Yochananov

 20 – 25 pieces

Ingredients

Dough:

3½ cups flour
1 egg
2 tablespoons vinegar
½ cup oil
1 cup warm water
1 teaspoon salt
1 tablespoon sugar
Optional: 1 teaspoon ground cumin seeds

Filling:

1 ounce **Tnuva Unsalted Butter**
2 onions, sliced
2 baskets (1 pound) mushrooms
1 package **Tnuva Goat Cheese**
10 ounces **Tnuva Edam cheese**, grated
1 egg
¼ teaspoon nutmeg
Salt & pepper to taste
1 egg, beaten for brushing
Sesame or black sesame seeds for sprinkling

Instructions

1. Prepare the dough: Place all ingredients in a mixer bowl and knead with dough hook for about 8 minutes until you have a smooth, dough.
2. Prepare the filling: Melt the butter in a skillet and add onion. Saute for about 4-5 minutes until translucent. Add the mushrooms and saute for another 10 minutes until all liquid has evaporated. Transfer to a bowl and let cool. Add the cheeses, egg and seasoning, and mix well until all ingredients are incorporated.
3. Preheat oven to 350 °F, and line a cookie sheet with baking paper. Transfer the dough to a floured surface and roll out very thin. Cut into 2.5" squares. Place a tablespoon of filling in the center of each square, then bring corners to the center and pinch together. Place on cookie sheet. Brush with egg and sprinkle with seeds, then bake for 30 minutes until golden brown.



BEET RAVIOLI WITH CHEESE FILLING

By: Ron Yochananov



4–5 servings



10 minutes prep



Level: Easy

Ingredients

3 medium beets
1 pound coarse salt

Filling:

1 cup **Tnuva Feta Sheep's Milk Cheese** + 2 tablespoons for garnish
½ container **Tnuva Premium Cheese Spread, Original Flavor**
3 ounces **Tnuva Muenster Cheese**, cut into tiny pieces or grated
1 ounce chopped olives
1 ounce sugar-coated almonds, crushed

For Serving:

1 pear, diced or sliced thinly
10 walnuts or pistachio nuts, coarsely ground
3 tablespoons olive oil
3 tablespoons reduced balsamic vinegar
10 fresh basil leaves
Coarse salt & freshly ground pepper

Instructions

1. Preheat oven to 390 °F and spread the coarse salt in a baking pan. Wrap the beets in aluminum foil, and place on top of the salt. Bake for an hour, or until the beets are soft when checked with a fork. Let cool, then peel and slice thinly with a very sharp knife or a mandolin slicer.
2. Place all filling ingredients in a bowl and mix well until you have a smooth cream. Place in a pastry filling bag. Place beet slices on a plate and pipe 1 tablespoon of cheese filling onto each one. Fold each filled beet slice in half to form a crescent.
3. Arrange all the beet crescents on a serving dish, and garnish with pear, nuts and feta. Drizzle olive oil, balsamic vinegar, then sprinkle with fresh basil, salt and pepper.





8 servings



30 minutes prep



Level: Medium



2 8" round baking pans

IngredientsDough:

3½ cups flour, sifted
1 ounce fresh yeast or 2 teaspoons dry yeast

3 tablespoons sugar

1½ cups water

¼ cup olive oil

1 teaspoon salt

Garlic Confit:

20-25 cloves garlic, peeled

1 cup olive oil

Optional: 1 tablespoon fresh rosemary or thyme leaves

Braised Tomatoes:

3 tablespoons olive oil

About 40 cherry tomatoes, sliced in half
Leaves from 3 sprigs of thyme

Cheese Filling:

5 ounces **Tnuva Feta Cheese**, crumbled

3.5 ounces **Tnuva Feta Sheep's Milk Cheese**, grated

3.5 ounces **Tnuva Edam Cheese**, grated

3.5 ounces **Tnuva Swiss Cheese**, grated

½ teaspoon pepper

1 egg, beaten for brushing

Instructions

1. Prepare the dough: Put all the ingredients in a mixer bowl and knead with the dough hook at 1. medium speed for about 10 minutes or until you have a smooth, elastic dough. Cover and let rise at room temperature for about an hour (or 12 hours in the fridge) until double in bulk.
2. Prepare the confit: Put the garlic, oil and thyme in a saucepan and cook over a low flame for about 30 minutes, until the garlic is very soft. Cool, and transfer to a jar. Keep sealed in the fridge.
3. Prepare the tomatoes: Heat the olive oil in a skillet, then add the thyme and the tomatoes, cut side down. Braise over medium heat for 6 – 8 minutes until soft (Do not stir).
4. Prepare the cheese filling: Combine all ingredients, except pepper, in a medium bowl.
5. Assembly and baking: Preheat oven to 375 °F and grease the pans. Transfer the dough to a lightly floured surface and pat gently to remove any air bubbles. Cut in half. Roll out each piece into a 1/4-inch thick rectangle. Spread half the cheese filling, followed by half the garlic confit, and half the braised tomatoes. Sprinkle with pepper. Roll up tightly jelly-roll style, then slice lengthwise. Roll each half into a spiral and place both into the greased pan, cut side up. Repeat with the other rectangle. Brush with beaten egg and bake for 20-30 minutes, until golden brown. Serve warm or at room temperature





6 servings



20 minutes prep



Level: Easy

Ingredients

1 16-ounce box lasagna noodles

4 tablespoons olive oil

40 cherry tomatoes, cut in half

8 garlic cloves, peeled

5 fresh basil leaves

$\frac{3}{4}$ teaspoon salt

3 tablespoons **Tnuva Unsalted Butter**

5 ounces fresh spinach leaves, rinsed well, or frozen spinach, thawed and drained

Salt and coarsely ground pepper

$\frac{1}{2}$ container **Tnuva Premium Cheese Spread, Original Flavor**

2 ounces **Tnuva Edam cheese**

Instructions

1. Prepare the salsa: In a large skillet, heat 3 tablespoons olive oil. Add the tomatoes, garlic and basil and saute for about 4 minutes at medium heat. Remove about 1/2 cup of tomatoes and set aside. Cover the skillet with the remaining tomatoes, lower heat and cook for 10 minutes. Transfer to a food processor and blend until smooth.
2. Melt the butter in the skillet and add the spinach. Season with salt and pepper, and stir-fry for 2 minutes until the spinach is soft but still retains its color. Meanwhile, break the lasagna noodles into medium-sized pieces and cook in a large pot of salted water for 3-5 minutes. Drain and transfer to a pot with 1 tablespoon olive oil (to prevent the pieces from sticking together).
3. Heat the blended tomato salsa in the skillet for 2-3 minutes. Add the cooked pasta and spinach and cook for another minute. Add the tomatoes that were set aside and cook for another minute. Transfer to a serving dish with dollops of Tnuva Premium Cheese Spread. Sprinkle grated Tnuva Edam Cheese on top and serve.

Variation: Spinach can be substituted with cubes of oven-roasted eggplant.



CLASSIC CHEESECAKE

By: Ron Yechananov

 10-12 slices  20 minutes prep  Level: Medium  8" round pan

Ingredients

Crust:

6.5 ounces tea biscuits or Graham crackers,
crushed finely
¾ cup ground roasted macadamia nuts
1 3.5-ounce package + 1 tablespoon **Tnuva
Unsalted Butter**, melted

Filling:

4 cups farmer's cheese
1½ containers **Tnuva Premium Cheese
Spread, Original flavor**
2½ cups sour cream
Zest from one lemon
½ teaspoon vanilla bean paste or 1 teaspoon
vanilla flavoring
5 tablespoons cornstarch
6 eggs
¾ cup sugar

Topping:

1 8-ounce carton heavy cream
5 tablespoons powdered sugar
1 tablespoon vanilla instant pudding
1¼ cups sour cream

Instructions

1. Preheat oven to 320 °F. Put all crust ingredients in a bowl and mix until well incorporated. Press into the baking pan and bake for 10 minutes until slightly browned.
2. Prepare the filling: Turn down oven temperature to 250 °F. Put the cheeses, sour cream, lemon zest, vanilla and cornstarch into a bowl and mix well. Put the eggs and sugar into a mixer bowl and beat until light and frothy. Continue beating on medium speed, gradually adding the cheese mixture until combined. Pour onto the cooled crust and bake for about two hours until set. Cool for 30 minutes at room temperature, then cover with plastic wrap and put in the fridge for at least two hours.
3. Prepare the topping: Beat first three ingredients in a mixer until thickened. Turn mixer to slow and add the sour cream, mixing well.
4. Transfer cold cheesecake to a serving dish. Spread the topping on top and sides of cake and serve.

'PINK FOREST' TRIFLE

By: Racheli Krut

 8 servings  30 minutes  Level: Easy - Medium  8-inch serving bowl

Ingredients

Crumble:

1 cup flour
½ cup sugar
2 tablespoons brown sugar or
Demerara sugar
1 3.5-ounce package **Tnuva Unsalted
Butter** cold and cut into squares

Raspberry Syrup:

2 cups frozen raspberries
4 tablespoons powdered sugar
1 tablespoon lemon juice

Cheese Mousse:

7 ounces white chocolate, melted and
slightly cooled
1 8-ounce carton heavy cream
2 tablespoons vanilla instant pudding
1 teaspoon vanilla flavoring or vanilla
bean paste
1 container **Tnuva Quark Creamy
Soft Cheese (9%)**

Ganache:

Frozen berries, meringue cookies

Instructions

1. Prepare the crumble: Preheat oven to 375 °F and line a pan with baking paper. Place all ingredients in a food processor and pulse until you have a crumbly mixture. Spread the crumbs on the baking pan and bake for 15-20 minutes until brown. Set aside to cool.
2. Prepare the raspberry syrup: Place all ingredients in a food processor and blend until smooth. Strain and place in the fridge. Keep refrigerated until use.
3. Prepare the cheese mousse: Put the heavy cream, pudding and vanilla in a mixer bowl and beat until soft peaks form. Carefully fold in the Tnuva Quark Creamy Soft Cheese. Fold in the melted chocolate and mix until smooth.
4. Divide the mousse into two bowls. Add 3-4 tablespoons of the raspberry syrup to the mousse in one of the bowls and mix well. (Save the rest of the syrup for serving.)
5. Assemble the trifle: In the trifle bowl, arrange layers as follows: Half the crumble, half the white mousse, half the frozen berries, the rest of the crumble, the rest of the white mousse, the pink mousse, and ending with the berries. Keep refrigerated. Serve with the raspberry syrup.



🕒 12 slices 🕒 1 hour 👨‍🍳 Level: Medium 🍰 9" round baking pan

IngredientsTart Shell:

1 ¼ cups flour
 1 3.5-ounce package **Tnuva Unsalted Butter**
 cold and cut into squares
 2 tablespoons powdered sugar
 ¼ cup very cold water mixed with 1 teaspoon cider
 vinegar

Filling:

1/2 of 8-ounce carton heavy cream
 6 ounces frozen mixed berries
 1 cup **Tnuva Quark Creamy Soft Cheese (9% fat)**
 2 cups **Tnuva Premium Cheese Spread, Original Flavor**
 3 tablespoons vanilla instant pudding
 ¾ cup powdered sugar
 ¼ teaspoon salt
 Optional: 2 cups fresh fruit sliced, meringue cookies

Instructions

1. Prepare the tart shell: Put flour, butter and powdered sugar in food processor and pulse until the mixture is the consistency of crumbs. Add the water with the vinegar a spoonful at a time, just enough for the crumbs to stick together into large chunks (you might not need more than 3/4 of the water). Press the dough into a ball and then flatten. Cover with plastic wrap and let rest in the fridge for about an hour.

2. Preheat oven to 350 °F. Grease the baking pan.
3. Place the cold dough onto a floured surface and roll out to a disc that is 1/2" thick and 12" in diameter. Transfer the disc to the greased pan, pressing down and up the sides. Trim excess dough. To blind bake the shell, crinkle a piece of baking paper, then place on top of the crust and cover with beans (to serve as weights). Bake for 10 – 12 minutes. Carefully remove the paper with the beans and bake for another 7 minutes, until the crust is golden. Cool to room temperature.
4. Prepare the filling: Whip the heavy cream until peaks form. Set aside. Place the berries and quark cheese in a food processor and blend until smooth. Transfer to a mixer bowl and add the Tnuva Premium Cheese Spread, vanilla pudding, powdered sugar and salt. Beat until smooth. Carefully fold in the whipped cream.
5. Fill the tart shell with the cream filling. Garnish with sliced fruit and meringue if desired.

Tip:

To save time, use Maadanot Frozen Rolled Short Dough for Sweet Pastries.

* See photo on cover

🕒 7-8 slices 🕒 25 minutes prep 👨‍🍳 Level: Medium 🍰 2 loaf pans 8" x 11"

IngredientsBase:

4 eggs
 ½ cup sugar
 3 tablespoons chocolate instant pudding
 1 scant tablespoon cocoa

Filling:

1 teaspoon gelatin
 2 tablespoons water
 ½ container **Tnuva Premium Cheese, Original Flavor**

Original Flavor
1 container Tnuva Quark Creamy Soft Cheese (5% fat)

½ cup sour cream
 8 tablespoons powdered sugar
 1 teaspoon vanilla flavoring
 1 8-ounce carton heavy cream
 ½ cup milk
 2 tablespoons vanilla instant pudding

Genache:

3.5 ounces bittersweet chocolate
 1/2 8-ounce carton heavy cream

Instructions

1. Prepare the base: Preheat oven to 350 °F. Line baking pans with greased baking paper. Beat eggs and sugar at high speed for about 8 minutes until thickened. Fold in pudding and cocoa and mix until incorporated. Divide the batter into the two pans and bake for 20-25 minutes until set. Cool completely. Carefully remove both bases from the pans and set aside.
2. Prepare the filling: Put the gelatin and the water into a bowl and beat with a fork. Set

- aside for about 5 minutes. Meanwhile, put the cheeses, sour cream, powdered sugar and vanilla extract in a mixer bowl and beat well. Heat the gelatin mixture in a microwave for 15 seconds until all the gelatin is dissolved. Fold into the cheese mixture and beat for another 2 minutes. Put the heavy cream, milk, and instant pudding into a separate bowl, and beat until soft peaks form. Fold into the cheese mixture and mix well.
3. To assemble: Cover one loaf pan with plastic wrap, allowing the edges to overlap (for easy removal of the cake). Place one of the cake bases into the pan and cover with half the cheese filling. Cover with the second cake base, and pour the rest of the filling on top. Freeze for at least 4 hours.
 4. Prepare the genache: Put the chocolate and heavy cream in a small saucepan over very low heat. Whisk constantly until smooth. Cool slightly. Take the cake out of the freezer, and carefully remove from the pan. Pour the genache over the cake and spread over the top and sides. Cool for half an hour in the fridge and serve.

