

THE MONSEY MEVASER'S "CREATIVE COOKING WITH TNUVA"

Recipe Contest



CALLING ALL COOKS!

Do you have an original recipe that's a family favorite?
A traditional, passed-down classic recipe? A unique twist on a common dish?

WE WANT TO HEAR FROM YOU!

Win great prizes and share your delicious recipes with Monsey Mevasser readers by entering the "Creative Cooking With Tnuva" recipe contest.

- To enter, simply send in your recipe prepared with at least one Tnuva product** and an accompanying photo.
 - All entries must be e-mailed to tnuvausa@gmail.com by July 18, 2021.
 - Enter as many times as you want and increase your chances of winning!




Winning entries will be published in the Shabbos Nachamu edition of The Monsey Mevasser | Winners will receive a Tnuva COOL insulated bag filled with delicious Tnuva products | At the end of the contest, all entrants will enter a raffle. Two lucky winners will be awarded \$50 EVERGREEN GIFT CARDS

Don't have a recipe? You can still win! Just follow us on social media & you will be entered into the raffle! The more social media pages you follow (see below), the more entries you earn.



So, what are you waiting for?

Start sending those creative recipes made with Tnuva's quality products and get ready to win big!





 @MonseyMevasser
 @MonseyMevasser
 845-293-5793



 @Evergreenkosher
 @Evergreenkosher



 @tnuvausa
 @tnuvausa

THE MONSEY MEVASER "CREATIVE COOKING WITH TNUVA"

Recipe Contest

WINNERS!

Cheese Babka

By RNPE

1st

Dough:

- 10 c flour
- 3 sticks **Tnuva butter**
- 4 egg yolks
- 2 eggs
- 1 ½ c milk (or coffee rich)
- 1 c sugar
- 2 oz fresh yeast
- 1 c warm water

Dissolve yeast in warm water until bubbling. Add in all other ingredients to the mixer and mix until dough is formed. Let the dough rise 1-2 hours. Divide the dough into 6 pieces, roll each one into a long rectangle.

Filling:

- 3 pkg hard cream cheese
- 1 lb farmer cheese
- 5 tsp vanilla sugar
- 1 egg yolk
- 1 ½ c sugar

Mix all ingredients together, spread onto each rectangle piece of dough, and add white milchig chocolate shavings on top. Roll like a jelly roll and twist a little, place in round babka pan.

Crunch:

- 1 c flour
- ½ c sugar
- 3-4 T **Tnuva butter**

Add crunch on top before baking, and bake in 350°-400° oven until golden brown.

Summer Cheesecake

Submitted by Hadassah Kaplan

RUNNER UP

This cheesecake is so simple and delicious, I make it throughout the summer for shalosh seudos!

Crust:

Crush a pkg of biscuits in the food processor with some oil, cinnamon, and sugar. Press most of it into 9" round pan and bake for a few min while preparing the cheesecake.

Mix:

- 1 egg, beaten by hand
 - 1/2 Tbsp lemon juice
 - 1 small container 1/2% **Tnuva Gevinah Levana**
 - 1 small container 5% **Tnuva Gevinah Levana**
 - 1 lightly sweetened yogurt
- Add:** 3/4 c sugar, 1/4 c flour, 1 Tbsp vanilla sugar

Sprinkle the top with remaining crumbs. Bake at 350° for an hour. I like leaving it in the oven after I turn it off to let it cool for a few hours.

Miss Busy Easy Tnuva Dinner

By Mrs. Bindell

RUNNER UP

Ingredients:

- 7 ounce package of **Tnuva Feta Cheese**
- 1 or 2 eggs
- handful of chopped spinach
- 1 tsp onion powder
- 1 tsp garlic powder
- 1 package of egg roll wrappers
- oil or butter for brushing

Preparation:

In a mixing bowl place the **Tnuva Feta Cheese**, 1 or 2 eggs, spinach, spices. Crumble the cheese thoroughly and mix all together. Take an egg roll wrapper and place 1 or 2 tablespoons of the cheese mixture, and roll it like a cigar. repeat until all mixture is used. Pre-heat the oven to 375. Place the cigars on an oiled sheet. Brush each cigar with oil or butter. Bake at 375 degrees until the cigars are golden, about 25 to 30 minutes. Great served with salads.

\$50 Evergreen Gift Card Raffle Winners:

**Bracha Sackton
Zahava Shapiro**

