



# SHAVUOS

2022



COMING SOON!

FINALLY,  
YOU CAN ENJOY YOUR PIZZA

ANY TIME!

TNUVA

**ALTERNATIVE**  
**SOOO DELICIOUS!**



בהשגחת הרב  
המשפחה  
צידה היי  
השגחת הרב  
לא כולל פטה  
PARVE



**Production:**

IMP Group Ltd. Email:  
Gidon@impmedia.co.il

**Graphic Design:**

Naomi Fuchs

**Editor:**

Sharon Gelbach

**Recipes:**

Ynes Yanai

**Photography:**

Daniel Shachter

**Styling:**

Noa Kenrik

**Cover photo:**

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**Dear Tnuva Family,**

As spring gives way to summer, communities across the globe prepare for the Yom Tov of Shavuot, celebrating the giving of the Torah, the hallmark of our people. This inspiring two-day festival is also an opportunity for family and friends to gather together and enjoy delicious culinary delights, highlighted by the dairy dishes as per tradition.

And tradition is one of the most important components at Tnuva USA. As we forge forward, developing our product lineup to match current trends and satisfy customer demand, we take care never to lose sight of our origins and the values that have shaped us and brought us to where we are today.

We take tremendous pleasure and pride in presenting you with our annual offering of original recipes, specially created by Tnuva USA's team of professional chefs. We're confident that this selection of mains, sides and desserts, featuring Tnuva products of the highest quality and strictest kashrus, will contribute to your pleasure on Yom Tov and throughout the long, warm summer days ahead.

**Wishing all a joyous Shavuot and b'tei'avon!**

*Yoram Behiri*

Chairman, President & CEO

# Cheese Tomato Rugelach

## Ingredients

### Dough:

- 3 ½ cups flour
- 1 ½ teaspoons dry yeast
- 2 tablespoons sugar
- 3 ½ ounces butter, softened
- 1 ½ cups warm milk
- 1 egg
- 1 container **Tnuva Quark Soft White cheese 5% or 9%**
- 1 teaspoon salt

### Filling:

- ½ cup dried tomatoes
- 2 cloves garlic, crushed
- 3 tablespoons fresh herbs (coriander, parsley, green onions)
- ½ container **Tnuva Premium Cheese Spread, Original Flavor**
- 1 package **Tnuva Crumbled Feta**
- 4 slices **Tnuva Edam Cheese**, cut into small pieces

### Topping:

- 1 egg, beaten
- White or black sesame seeds
- Kosher salt
- Olive oil



16 rugelach



90 minutes prep

## Instructions

1. Prepare the dough: Put the flour, yeast and sugar in a mixer bowl and combine. Create a well in the center and add the rest of the ingredients. Using the dough hook, knead for about 6 minutes until you have a smooth dough. Transfer the dough to a greased bowl, cover with plastic and place in a warm place to rise, about 45 minutes.
2. Prepare the filling: Put the dried tomatoes, garlic and herbs in a food processor and pulse for a few seconds. Add the cheese spread and the Feta and blend until smooth. Transfer to a bowl. Add the Edam cheese pieces and mix well.
3. After the dough has risen, transfer to a floured surface and knead by hand for about a minute. Divide in half and form two large balls. Roll out the first ball into a circle. Spread with half the filling. Using a sharp knife or pizza slicer, divide into 8 triangles, and roll up each piece like rugelach. Repeat with the second ball of dough.
5. Arrange the rugelach on a lined baking tray, as shown. Brush with beaten egg and sprinkle with seeds and kosher salt. Heat the oven to 350°F, and meanwhile, let rise for 25 minutes.
6. Bake for 30 minutes, until nicely browned. Remove from oven and brush with olive oil. These rugelach freeze well.

# Feta Salad With Caramelized Pears



4 servings



30 minutes

## Ingredients

- 2 tablespoons brown sugar
- 2 tablespoons water
- 3 pears, quartered
- 10-12 inner Romaine lettuce leaves, torn into small pieces
- 1 Spanish onion, sliced thinly
- $\frac{3}{4}$  cup roasted walnuts
- 1 package **Tnuva Light Feta Cheese**

## Dressing:

- 2 tablespoons Balsamic vinegar
- 2 tablespoons olive oil
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon honey
- 1 teaspoon freshly ground pepper
- 1 clove garlic, crushed

## Instructions

1. Put all the dressing ingredients in a jar with a tight-fitting lid. Shake well and set aside.
2. Put the brown sugar and the water in a skillet and bring to a boil. Add the pear quarters and cook for 3 minutes on each side until the fruit is soft and covered in caramel.
3. Arrange the lettuce and the Spanish onion in a serving dish. Pour the dressing on top and toss. Add the caramelized pears. Sprinkle walnuts and feta on top and serve.





# Nacho Cheese Crackers With Dips



6-8 servings



40 minutes prep

## Ingredients

1 ¼ cups cornmeal  
1 cup flour  
1 teaspoon baking powder  
1 teaspoon ground chili peppers  
2 eggs  
3 tablespoons water or milk  
3 tablespoons olive oil  
1 teaspoon salt  
4 slices **Tnuva Muenster Cheese**,  
cut into small pieces  
2/3 cup **Tnuva Crumbled Feta**  
Kosher salt and sesame seeds for  
sprinkling

### Garlic-Dill Dip

½ cup yogurt  
1 cup sour cream  
1 clove garlic, crushed  
2 tablespoons chopped dill  
½ teaspoon salt

### Feta Dip

½ package **Tnuva Crumbed Feta**  
1 cup sour cream  
½ teaspoon salt  
½ teaspoon freshly ground pepper  
1 teaspoon chopped scallions

### Chopped Tomato Dip

2 firm tomatoes, diced  
½ cup chopped cilantro  
½ teaspoon crushed chili pepper  
1 tablespoon olive oil  
1 teaspoon grated lemon zest  
1 clove garlic, crushed  
½ teaspoon salt

## Instructions

1. Preheat oven to 325°F. Line a baking pan with greased parchment paper. Prepare a second piece of greased parchment paper.
2. Put the first 10 ingredients in a mixer bowl. Mix with a fork until you have a dough that is slightly sticky. Press the dough onto the pan with the greased parchment paper. Cover with the second piece of parchment paper, greased side touching the dough, and using a rolling pin on top of the paper, roll out as thinly as possible.
3. Remove the upper piece of paper. Sprinkle kosher salt and sesame all over the dough and press down with your hands.
4. Using a pizza cutter, cut the dough into diamond-shaped crackers. Bake for about 25 minutes. Let cool. Serve with dips.
5. **Garlic-Dill Dip:** Combine all ingredients in a bowl and mix well.
6. **Feta Dip:** Put the Feta in a bowl and mash with a fork. Combine with the rest of the ingredients and mix well.
7. **Chopped Tomato Dip:** Combine all ingredients in a bowl and mix well.



# Pasta With a Twist



4-6 servings



40 minutes prep

## Ingredients

- 1 teaspoon oregano
- 1 cup fresh parsley
- 1 8-ounce carton half-and-half
- 1 package **Tnuva Crumbled Feta** (set aside 2 tablespoons for sprinkling on top)
- 1 16-ounce package fusilli
- 3 ½ tablespoons butter
- 1 tablespoon za'atar seasoning
- 3 cloves garlic, crushed
- 1 teaspoon each salt & freshly ground pepper

## Instructions

1. Put the oregano, parsley, half-and-half, and the Feta (minus 2 tablespoons) in a food processor or blender and pulse until the parsley is finely chopped. Set aside.
2. Cook the pasta according to package directions. Save ½ cup of cooking water and drain the rest.
3. Put the butter in a frying pan. Add the za'atar and the garlic and turn the heat on low, stirring occasionally until the butter is melted. Add the seasoning, the herb-cheese mixture and the pasta cooking water. Increase heat and bring to a boil, then turn back down to medium. Add the pasta and cook for another minute, stirring constantly.
4. Sprinkle a little more Feta on top and serve.





## Kohlrabi Lasagna



6 servings



70 minutes prep

### Ingredients

4 large kohlrabi

Olive oil for greasing the pan

1 package **Tnuva Edam Cheese Slices**,  
cut into small pieces

#### Filling:

$\frac{3}{4}$  package **Tnuva Edam Cheese Slices**,  
cut into small pieces

$\frac{3}{4}$  package **Tnuva Crumbled Feta**

#### Sauce:

$\frac{3}{4}$  cup sour cream

1 cup grated tomatoes

1 tablespoon tomato paste

2 garlic cloves, crushed

$\frac{1}{4}$  cup chopped basil leaves

1 teaspoon salt

### Instructions

1. Cook the kohlrabi in a large pot of water for about 25 minutes or until soft. Cool, peel and slice thinly using a mandolin.
2. Preheat oven to 350°F and grease an 8" baking pan.
3. Put the cheeses for the filling in a bowl and mix well. In a second bowl, combine all the sauce ingredients and mix well.
4. Place a double layer of kohlrabi slices on the bottom of the pan. Cover with 1/3 of the cheese filling and 1/3 of the sauce. Repeat this process two more times. Sprinkle the Edam cheese pieces on top.
5. Bake for 40 minutes until the cheese on top is brown and bubbly. Serve hot.

# Muenster Quiche



8 servings



50 minutes prep

## Ingredients

1 package **Tnuva Maadanot Frozen Rolled Short Dough for Savory Pastries**, thawed according to package directions

### Filling:

1-2 tablespoons olive oil

1 large onion, chopped

1 package **Tnuva Muenster Cheese Slices**, cut into small pieces

1 teaspoon salt

½ teaspoon freshly ground pepper

1 container **Tnuva Quark Soft White Cheese 5% or 9%**

5 tablespoons black olives, chopped

### Topping:

¾ cup cherry tomatoes, sliced

## Instructions

1. Preheat oven to 325°F and line a 10" round pan.
2. Put the filling ingredients in a large bowl and mix well.
3. Spread out the dough on a floured surface. Using a glass or cookie cutter, cut out 2 ½-3" discs. Use the dough remnants to form additional discs.
4. Put a tablespoon of filling in the center of every disc. Press together the ends of each filled disc to form an elongated "boat" shape. Repeat with all the discs and place them close together in the round pan.
5. Sprinkle the tomato slices on top. Bake for 30 minutes until nicely browned and serve hot.



# Pumpkin Feta Pastry



8 servings



1 hour prep

## Ingredients

### Crust:

½ package **Tnuva Maadanot Frozen Rolled Short Dough for Savory Pastries**

### Filling:

2 tablespoons olive oil

2 cups diced pumpkin

2 teaspoons sugar

½ teaspoon cinnamon

½ teaspoon ground chili peppers

1 package **Tnuva Crumbled Feta**

1 teaspoon each salt & freshly ground pepper

1 package **Tnuva Edam Cheese Slices**, cut into small pieces

½ container **Tnuva Premium Cheese Spread, Original Flavor**

2 tablespoons green onion, chopped

### Topping:

3 tablespoons olive oil

2 teaspoons za'atar seasoning

½ teaspoon ground chili peppers

## Instructions

1. Thaw the dough according to package directions. Preheat oven to 350°F. Line a baking sheet with parchment paper.
2. Heat the olive oil in a frying pan over medium heat. Add the pumpkin and sprinkle the sugar and cinnamon on top. Stir. Add the ground chili and stir fry for about 6 minutes until the pumpkin is soft. Remove from the fire and let cool.
3. Transfer the pumpkin to a bowl and add the rest of the filling ingredients. Mix well.
4. Open up the dough on a floured surface so that you have a 12" square. Spread the filling over the dough, leaving about an inch all around without filling.
5. Roll up the dough jelly-roll style, and then curl into a spiral. Transfer to the baking pan. Brush with olive oil, and then sprinkle with za'atar and chili. Bake for about 30 minutes or until nicely browned.





# Caramel Coffee Cream Cups



6 servings



30 minutes prep

## Ingredients

### Caramel Cookies:

- 2 cups sugar
- 2 level teaspoons baking soda

### Cream:

- 2 8-ounce cartons heavy cream
- 2 teaspoons vanilla extract
- 8 teaspoons powdered sugar
- 2 containers **Tnuva Premium Cheese Spread, Original Flavor**
- 4 tablespoons instant coffee dissolved in 2 tablespoons water

## Instructions

1. Prepare a baking pan lined with parchment paper.
2. Put the sugar in a non-stick frying pan over medium heat. Stir constantly with a wooden spatula until the sugar melts and turns golden. Add the baking soda and continue stirring until the sugar turns brown and starts to bubble. Transfer to the parchment paper and let cool completely. Break into pieces.
2. Put all the ingredients for the cream into a mixer bowl. Beat well. Transfer 1/3 of the cream to a separate bowl. Fold in the dissolved coffee until incorporated.
3. To assemble the dessert: place a layer of caramel cookie pieces on the bottom of 6 servings cups. Next, put the white cream topped by another thin layer of cookie pieces. Top with the coffee cream and sprinkle the rest of the caramel crumbs. Keep refrigerated.



## Peanut Butter Cheesecake



8-10 servings



2 hours prep

### Ingredients

#### Base:

- 3 cups ground tea biscuits
- 3 tablespoons cocoa
- 5 ounces butter, melted
- 4 tablespoons milk

#### Filling:

- 5 eggs
- 2 containers **Tnuva Premium Cheese Spread, Original Flavor**
- 3 tablespoons instant vanilla pudding
- 1  $\frac{3}{4}$  cups sour cream
- $\frac{2}{3}$  cup powdered sugar
- 1 cup natural peanut butter

#### Frosting:

- 1 8-ounce carton heavy cream
- 7 ounces dark chocolate
- 8 teaspoons natural peanut butter

### Instructions

1. Preheat oven to 325°F and place a tray with boiling water on the bottom rack.
2. Put the ingredients for the base in a food processor and pulse until you have the consistency of fine crumbs. Transfer to a spring form pan and press onto the bottom and up the sides to a height of about an inch.
3. Put all the filling ingredients except for the peanut butter in a mixer bowl. Beat for about 2 minutes until smooth. Add the peanut butter and beat for another 2 minutes.
4. Pour the batter on top of the base. Bake for an hour, or until the sides are set and the center is still soft. Turn off the oven and close the door, leaving the cake inside for another  $\frac{1}{2}$  hour until set. Remove from oven and let cool to room temperature.
5. Put the heavy cream and the dark chocolate in a double boiler or in the microwave, and heat until melted. Whisk until smooth. Let cool for a minute or two, and pour over the cake. Drop peanut butter by spoonfuls all around, and swirl with a knife for a marbled effect.
6. Cover and keep refrigerated until serving.



## Cheesecake with Cornflakes

🕒 10-12 servings 🕒 2 hours prep

### Ingredients

#### Base:

- 5 cups cornflakes
- 1 ½ cups ground almonds or walnuts
- ½ cup maple syrup
- 1 teaspoon vanilla extract
- ½ cup melted butter
- 1 egg yolk
- ½ cup flour
- 1/8 teaspoon baking powder

#### Filling:

- 1 container **Tnuva Quark Soft White Cheese 5% or 9%**
- 1 8-ounce carton heavy cream
- 1 container **Tnuva Premium Cheese Spread, Original Flavor**
- 1 ¾ cups sour cream
- 1 ¾ cups powdered sugar
- 1 teaspoon vanilla extract
- 4 tablespoons instant vanilla pudding

#### Topping:

- ½ container heavy cream, whipped
- 2 ounces bittersweet chocolate, grated

### Instructions

1. Preheat oven to 325°F. Grease a 10" spring form pan. Line a baking pan with parchment paper.
2. In a bowl, combine the cornflakes, ground almonds or nuts, maple syrup and vanilla extract. Mix well. Transfer half of the mixture to the baking pan and bake for 20 minutes. Cool completely and set aside to use as a topping for the cake.
3. To the other half of the mixture, add the melted butter, egg yolk and flour. Mix well and press into the bottom of the spring form pan. Bake for 20 minutes until brown. Cool completely.
4. Put the filling ingredients into a mixer bowl and beat until smooth. Pour on top of the cooled cornflake base. Smooth the top and cover with the topping. Cover and chill for at least 6 hours in the fridge before serving.

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# Tropical Cheesecake



10-12 servings



2 hours prep

## Ingredients

### Base:

- 2 cups ground tea biscuits
- 1 cup roasted coconut
- 5 ounces butter, melted
- 4 tablespoons milk

### Filling:

- 5 eggs, separated
- 1 cup sugar
- 3 tablespoons cornstarch
- 4 tablespoons instant vanilla pudding
- 1 teaspoon vanilla extract
- 2 ½ cups sour cream
- 1 container **Tnuva Premium Cheese Spread, Original Flavor**
- 2 containers **Tnuva Quark Soft Cheese 5% or 9%**

### Pineapple Syrup:

- 10 ounces pineapple, frozen or canned (reserve a few pieces to decorate the cake)
- 3 tablespoons powdered sugar
- ½ cup water
- 1 heaping teaspoon cornstarch

### Topping:

- 1 8-ounce carton heavy cream
- 3 tablespoons powdered sugar

## Instructions

1. Preheat oven to 300°F. Grease a 10" spring form pan. Place a pan with boiling water on the bottom rack of the oven.
2. Put the ingredients for the base in a food processor and blend. Press onto the bottom and up the sides of the pan.
3. Beat the egg whites with the sugar until soft peaks form. In a separate bowl, combine the yolks, cornstarch, vanilla pudding, vanilla extract and the cheeses. Beat until smooth. Fold the beaten egg whites into the cheese mixture until incorporated.
4. Pour the mixture onto the base and bake for an hour and 15 minutes, until the cake is golden around the edges but still soft in the center. Turn off the oven and leave the cake inside with the door closed for another hour, until completely set. Remove from oven and cool completely.
5. Put the pineapple and the powdered sugar into a saucepan over low heat. Mix the water with the cornstarch in a glass, then pour it into the saucepan, whisking constantly until the mixture thickens. Remove from heat. Blend until smooth with an immersion blender or food processor. Cool completely.
6. Beat the heavy cream with the powdered sugar until firm. Frost the cake with the whipped cream. Sprinkle the pineapple syrup on top. Cover and chill in the fridge for at least 6 hours before serving.



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