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Inspire

INTRODUCTION

The growing global recognition of the outstanding quality and variety of U.S. cheeses is leading to increased utilization in both Western-style cuisine as well as recipes that reflect the culture and taste preferences of consumers around the world. The creativity and innovative spirit of U.S. cheesemakers is one reason why U.S. cheese is seen as a high-quality, craft food item harboring a nearly endless spectrum of flavors and ingredients. In Southeast Asia, chefs—like those featured in this recipe supplement—are increasingly recognizing and seeking out the wide variety of textures and flavors of U.S. cheeses that lend themselves to a wide range of highly diverse, mouth-watering dishes. From soups and pizzas to salads and meat and dessert applications, endless taste possibilities exist when U.S. cheeses are included in Western, Asian and fusion recipes.

U.S. specialty cheesemakers pride themselves on variety stemming from unique artisanship and creativity that can only be found from the diverse USA heritage. U.S. cheesemakers produce more than 600 cheese types ranging from soft, fresh options to hard, aged varieties. Varieties such as monterey jack, brick, colby, cream cheese, baby swiss and low-moisture mozzarella are staples in cheese-based recipes. Additionally, U.S. specialty cheeses offer original flavors which range from herbal and garlic to smoky and spicy. This virtually endless variety provides selections that can complement diverse local recipes calling for everything from creamy cheese sauces to bold-flavored cheeses that can be included in more elegant and complex dishes. As a result, savvy chefs and culinary professionals worldwide are including U.S. cheeses in their cooking to creatively meet diverse consumer tastes.

The recipes presented in this edition represent a few examples of how U.S. cheeses deliciously complement and add a premium cache to diverse recipes and further increase the culinary creativity that is a hallmark of Southeast Asia. We hope that you will not only enjoy trying these recipes but also explore your own ideas for utilizing U.S. cheeses in new and unique dishes and menu items to elevate taste, texture and consumer appeal. Furthermore, as you consider use of U.S. cheeses, count on the reliability and quality of world class U.S. cheese varieties, made by passionate cheese producers with wholesome milk from sustainability conscious U.S. dairy farms. Let the inspiration behind U.S. cheese making inspire you.







MEET THE CHEFS

(TOP) **GOTTFRIED SCHUETZENBERGER** Executive Pastry Chef Singapore & Asia Pacific | Grand Hyatt Singapore

ERIC NEO Executive Chef | InterContinental Singapore & Vice President | Singapore Chefs' Association

DR. RICK STEPHEN CMC Director of Kitchens | SATS Ltd &

Continental Director Asia | World Association of Chefs Societies

(BOTTOM) **DANIELE SPERINDIO** Executive Chef | ATLAS &

U.S. Dairy Export Council Chefs' Choice Finalist | World Gourmet Summit, Awards of Excellence 2018

KONG KOK KIANG Executive Chef | Sentosa Golf Club &

Team Manager | Singapore Chefs' Association National Culinary Team

JOSEPH SERGENTAKIS Group Executive Chef | CÉ LA VI &

U.S. Dairy Export Council Chefs' Choice Finalist | World Gourmet Summit, Awards of Excellence 2018





APPETISERS

**U.S. Blue Cheese Soufflé On
Nashi Pear Gel With U.S. Blue
Cheese Crisp & Shiitake Mushroom
Chef Rick Stephen**



Nashi Pear Gel

200g	Nashi pear
0.8g	agar agar powder

U.S. Blue Cheese Crisp & Shiitake Mushroom

100g	puff pastry
20g	6 months aged U.S. blue cheese, softened
30g	shiitake mushrooms, sautéed
	Egg yolk, for brushing

U.S. Blue Cheese Soufflé

40g	walnuts, grounded
60g	panko
50g	butter
50g	all-purpose flour
150ml	milk
100g	6 months aged U.S. blue cheese, crumbled
2	egg yolks
5	egg whites
5g	lemon zest
	Butter, semi-solid, for coating sides of ramekin
	Pomegranate, pickled ginger, pea tendrils and fried kombu, for garnishing

Nashi Pear Gel

Purée Nashi pear and strain to get the juice (yields 100ml). Heat the Nashi pear juice over low heat and dissolve the agar agar powder in it. Allow the mixture to set and cut circles of 7cm diameter.

U.S. Blue Cheese Crisp & Shiitake Mushroom

Dock and cut the puff pastry into 10cm x 2cm strips. Brush with egg yolk and rest it in the fridge for 15 minutes before baking in a pre-heated oven at 175°C for 10 minutes. Top with softened 6 months aged U.S. blue cheese and sautéed shiitake mushrooms. Keep warm.

U.S. Blue Cheese Soufflé

Mix grounded walnuts with panko. Glaze ramekins with semi-solid butter and place in the fridge till the butter hardens. Repeat the process until 3 layers are formed. Coat the sides of the final layer with walnut-panko mix before putting it into the fridge. Melt butter over low heat and stir in all-purpose flour to create a roux. Slowly pour in the milk until a thick béchamel is formed and add crumbled 6 months aged U.S. blue cheese. Remove from heat and add egg yolks and lemon zest. Stir until the mixture is even and set aside. Whip egg whites until a soft peak forms and fold it into the mixture. Pour the mixture into the chilled ramekins. Place the ramekins in a bain-marie and bake at 175°C for about 20 minutes.

Place U.S. blue cheese soufflé on top of Nashi pear gel and top with pickled ginger, pea tendrils and fried kombu. Place pomegranate and U.S. blue cheese crisp and shiitake mushroom by the side.

Serves 4

**U.S. Semi Firm Artisan Cheddar & Iberico
Pork Rib Crispy 'Bánh Mi' Cigars With
U.S. Cream Cheese Mustard Pebbles
Chef Daniele Sperindio**



U.S. Cream Cheese Mustard Pebbles

37.5g	mustard frills
25g	U.S. cream cheese
150g	water
1.2g	salt
8.5g	agar agar powder
500ml	grapeseed oil, 40°C, separated

U.S. Semi Firm Artisan Cheddar & Iberico Pork Stuffing

100g	smoked Iberico pork rib, shredded and chopped
5g	coriander, chopped
12g	banana shallot, chopped
6g	red chilli, chopped
10ml	sesame oil
5g	mint leaf
8ml	milk
30g	semi firm 8 months aged U.S. artisan cheddar, grated
40g	fromage blanc
	Salt, for seasoning

'Bánh Mì' Cigars

50g	panko, blended
20g	espelette pepper
10g	fennel pollen
4	feuille de brick, divided into 12 pieces
2	egg yolks
	Salt, for seasoning
	Fried lime leaves and sweet pickles, shredded and drained, for garnishing
	Semi firm 8 months aged U.S. artisan cheddar, 1cm in diameter and torched, for garnishing

U.S. Cream Cheese Mustard Pebbles

Blend all ingredients in a thermomixer till 85°C and transfer into a squeeze bottle. Fill a container with 40°C grapeseed oil and place it over a shallow ice bath. Drip the blended mixture into the grapeseed oil that will form pebbles once they have set. Transfer into a new grapeseed oil bath and set aside.

U.S. Semi Firm Artisan Cheddar & Iberico Pork Stuffing

Mix shredded and chopped smoked Iberico pork rib with chopped coriander, banana shallot, red chilli, sesame oil, mint leaf and salt and set aside the Iberico pork rib mixture. Heat milk over low heat and fold in grated semi firm 8 months aged U.S. artisan cheddar. Add fromage blanc and salt and paddle until smooth. Combine Iberico pork rib mixture with semi firm 8 months aged U.S. artisan cheddar mixture and set aside.

'Bánh Mì' Cigars

Use a spice blender to combine panko, espelette pepper and fennel pollen and set aside the spice mixture. Brush each feuille de brick with egg yolk and roll it over a pastry metal tube to form a cigar. Bake at 180°C for 8 minutes. Allow the cigar to cool to room temperature and remove the pastry metal tube. Pipe semi firm 8 months aged U.S. artisan cheddar and Iberico pork rib stuffing into each cigar and tap all ends in spice mixture.

Place the U.S. semi firm artisan cheddar and Iberico pork rib 'bánh mì' cigars on a plate and place the fried lime leaves, shredded and drained sweet pickles, torched semi firm 8 months aged U.S. artisan cheddar and U.S. cream cheese mustard pebbles by the side.

Serves 4



M A I N S





U.S. Bandage Wrapped Cheddar on Black Angus Beef Korean Sliders

Chef Joseph Sergentakis

Pickled Chilli (8 portions)

24g	(each) red and green chillies, deseeded and thinly sliced
24ml	(each) cane vinegar and water
18g	(each) sugar and salt

Gochujang Aioli (8 portions)

50g	mayonnaise
46g	gochujang Korean chilli paste

U.S. Bandage Wrapped Cheddar On Black Angus Beef Korean Sliders

480g	black Angus beef, ground and divided to form 8 patties
8	mini slider buns, halved and buttered
32g	kimchi
24g	U.S. bandage wrapped cheddar, grated
	Toasted black sesame seeds and coriander, for topping
	Fried garlic, for garnishing

Pickled Chilli

Combine cane vinegar and water over low heat, add sugar and salt. Pour mixture over deseeded and thinly sliced red and green chillies to infuse overnight.

Gochujang Aioli

Mix mayonnaise and gochujang Korean chilli paste. Set aside.

U.S. Bandage Wrapped Cheddar On Black Angus Beef Korean Sliders

Grill ground black Angus beef patties at 70°C for 5 to 7 minutes on each side. Toast mini slider buns and spread gochujang aioli on both halves. Garnish with fried garlic and toasted black sesame seeds.

Set mini slider buns on serving dish and top with kimchi, coriander leaf and grilled black Angus beef patty. Place pickled chilli and grated U.S. bandage wrapped cheddar over it.

Serves 4



U.S. Merlot Soaked Cheddar-Parmesan & Braised Spiced Beef Short Rib Croquette

Chef Eric Neo



Braised Spiced Beef Short Rib

1kg	beef short rib
3 tsp	cumin powder
50g	coriander powder
120g	honey
4 tbsp	dark soya sauce
20g	Szechuan pepper
5	cardamom
2	star anise
10	garlic clove, peeled and chopped
2	onions, peeled and chopped
	Salt, for seasoning

U.S. Merlot Soaked Cheddar-Parmesan & Braised Spiced Beef Short Rib Croquette

800g	potatoes, cooked and mashed
100g	spring onions, finely chopped
100g	fried shallots
400g	panko, blended
200g	merlot soaked 12 months aged premium U.S. cheddar-parmesan, sliced
100g	plain flour
4	eggs, beaten
	Salt, to taste
	Oil, for deep-frying
	Crushed chocolate cookie crumbs, edible flowers and shimeji mushrooms, for garnishing

Braised Spiced Beef Short Rib

Remove skin and tendons from the beef short rib and set aside. Blend peeled and chopped garlic and onions into a fine paste and add cumin and coriander powder. Blend until smooth. Stir in honey, dark soya sauce, Szechuan pepper, cardamom and star anise to create a spice paste. Season the beef short rib with spice paste and salt. Vacuum pack the beef short rib and place it in a steamer at 85°C for 24 hours or until softened. Reserve the beef short rib essence, remove the braised spiced beef short rib and transfer to a tray for baking in a pre-heated oven at 160°C for 15 minutes. Strain the braised spiced beef short rib essence and transfer it to a small saucepan. Simmer until half the amount is left and a sticky consistency is reached. Glaze it on the ready braised spiced beef short rib.

U.S. Merlot Soaked Cheddar-Parmesan & Braised Spiced Beef Short Rib Croquette

Mix cooked and mashed potatoes with finely chopped spring onions and fried shallots until even. Divide the potato mash into 30g portions (makes about 30 – 35 portions) and make a well to add the braised spiced beef short rib and a piece of sliced merlot soaked 12 months aged premium U.S. cheddar-parmesan. Roll each portion tightly into a ball and bread each ball with plain flour, beaten eggs and blended panko. Deep-fry at 120°C for 4 minutes or until golden brown.

Scatter crushed chocolate cookie crumbs on a serving board and top with U.S. merlot soaked cheddar-parmesan and braised spiced beef short rib croquettes. Add edible flowers and shimeji mushrooms by the side.

Serves 4



Gado Gado with U.S. Dry Jack & Semi Firm Artisan Cheddar Sticks & U.S. Dry Jack Peanut Sauce

Chef Kong Kok Kiang

U.S. Dry Jack Peanut Sauce

100g	peanuts, roasted and grinded
50g	hazelnuts, roasted and grinded
4	garlic cloves, peeled and chopped
50g	palm sugar
4	bird's eye chilli, chopped
1 tsp	shrimp paste
1 tsp	tamarind juice
1 tsp	lime juice
1 tbsp	sweet soy sauce
50g	12 months aged U.S. dry jack, grated
	Salt, for seasoning
	Hot water, for desired consistency of sauce

U.S. Dry Jack & Semi Firm Artisan Cheddar Sticks

50g	12 months aged U.S. dry jack
50g	semi firm 8 months aged U.S. artisan cheddar
1	egg, beaten
100g	breadcrumbs
	Oil, for deep-frying

Gado Gado

1	cucumber, thinly sliced
150g	tofu, cubed and deep-fried
100g	baby potatoes, boiled and roughly cut
100g	(each) red and white cabbage, shredded
4	quail eggs, poached and halved
2	chicken skins, baked
50g	fine beans, blanched
50g	hazelnuts, roasted and grinded, for garnishing

U.S. Dry Jack Peanut Sauce

Place roasted and grinded peanuts, hazelnuts, peeled and chopped garlic cloves, palm sugar, chopped bird's eye chilli, shrimp paste and salt in a food processor and blend till smooth. Transfer mixture into a mixing bowl. Add tamarind juice, lime juice and sweet soy sauce. Mix well. Gradually pour hot water and keep stirring until desired consistency. Fold in grated 12 months aged U.S. dry jack.

U.S. Dry Jack & Semi Firm Artisan Cheddar Sticks

Cut 12 months aged U.S. dry jack and semi firm 8 months aged U.S. artisan cheddar into 7cm x 3cm sticks. Dip 12 months aged U.S. dry jack and semi firm 8 months aged U.S. artisan cheddar sticks in beaten eggs and breadcrumbs. Deep-fry at 160°C for 2 minutes or until golden brown.

Wrap a slice of cucumber around each cube of tofu. Place U.S. dry jack sticks, U.S. semi firm artisan cheddar sticks, boiled and roughly cut baby potatoes, cucumber wrapped tofu, shredded red and white cabbage, halved quail egg, baked chicken skins and blanched fine beans on a plate and serve with roasted and grinded hazelnuts and U.S. dry jack peanut sauce.

Serves 4





D E S S E R T

**U.S. Apple Walnut Smoked Hard
Cheddar Truffle & U.S. Cream Cheese
Kurogoma Truffle with U.S. Apple
Walnut Smoked Hard Cheddar Canelé**
Chef Gottfried Schuetzenberger



U.S. Apple Walnut Smoked Hard Cheddar Truffle

500g	cream
35ml	milk
2 turns	black long pepper, grinded
150g	8 months aged U.S. artisan apple walnut smoked hard cheddar, divided and grated
2 sheets	gelatine, bloomed
	Sea salt, for seasoning
	Yuzu zest, for topping

U.S. Cream Cheese Kurogoma Truffle

300g	cream
75g	U.S. cream cheese
300g	white chocolate, chopped
75g	kurogoma paste (unsweetened black sesame paste)
158g	puffed organic black rice
	Chocolate, melted, for coating

U.S. Apple Walnut Smoked Hard Cheddar Canelé

1ltr	milk
120g	8 months aged U.S. artisan apple walnut smoked hard cheddar
60g	butter
8	egg yolks
320g	flour, sieved
160g	isomalt
130g	sugar
5g	salt
	Beeswax & butter, for coating sides of the mould
	Pinch of black long pepper, for seasoning
	Port wine marinated figs, apple chips and blackberries for garnishing

U.S. Apple Walnut Smoked Hard Cheddar Truffle

Heat cream, milk and black long pepper until 75°C in a saucepan. Add grated 8 months aged U.S. artisan apple walnut smoked hard cheddar. Stir until it has melted and the mixture is smooth. Season with sea salt and add bloomed gelatine. Strain the mixture and pour into spherical moulds. Freeze overnight and combine two halves to form a whole truffle after unmoulding. Grate the remaining 8 months aged U.S. artisan apple walnut smoked hard cheddar over the truffle and top with yuzu zest. Keep chilled.

U.S. Cream Cheese Kurogoma Truffle

Bring cream and U.S. cream cheese to a boil and pour it over chopped white chocolate to emulsify. Blend with kurogoma paste in a mixer. Transfer the mixture into spherical moulds. Freeze overnight and combine two halves to form a whole truffle after unmoulding. Toss puffed organic black rice in melted chocolate and roll the truffle in it. Keep chilled.

U.S. Apple Walnut Smoked Hard Cheddar Canelé

Heat milk until 75°C and melt 8 months aged U.S. artisan apple walnut smoked hard cheddar in the heated milk. Reduce heat then add butter and egg yolks. Stir until smooth. Remove from heat and set aside the mixture. Combine sieved flour with isomalt, sugar, salt and black long pepper and add to the mixture. Strain the mixture and keep chilled overnight. Wax canelé moulds with equal amounts of beeswax and butter and fill each mould with the chilled mixture. Bake at 210°C for 10 minutes and reduce heat to 175°C to bake for another 40 minutes.

Place a U.S. apple walnut smoked hard cheddar canelé on plate and top with a piece of apple chip. Set a U.S. apple walnut smoked hard cheddar truffle and a U.S. cream cheese kuro gomatruffle on the same plate and finish with blackberries and port wine marinated figs.

Serves 10



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For more information, contact the USDEC Southeast Asia office at info@dairyconnect.biz or visit www.ThinkUSADairy.org/seasia



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8 Jalan Kilang Barat, #01-05, Central Link, Singapore 159351
Tel: (65) 6273 7707 Fax: (65) 6270 1763
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