

Nanyang



A Classic Twist



Introduction

U.S. cheeses are gaining recognition around the world for their ability to complement diverse flavours across a range of cuisines. With cheeses crafted in all 50 states, the vast offerings from U.S. cheesemakers can meet the growing demand for on-trend pairings and creative presentations. Whether used as a topping or as a crucial ingredient in fusion dishes, the incredible versatility of U.S. cheeses works particularly well with Asian flavours. The recipes in this edition showcase how U.S. cheeses can be used to bring out new dimensions to Nanyang Cuisine from Hainanese classics to the savoury delight of the Peranakan.



U.S. cheeses have received numerous accolades for their impressive textures and quality, consistently winning medals in prestigious international cheese competitions. Continually pushing the boundaries of innovation, U.S. cheesemakers have applied creative twists to traditional cheeses, making them the perfect addition to both savoury and sweet dishes. It is from this spirit of innovation and boldness that U.S. cheeses can be used in a variety of applications—from lighter dishes to heartier fare—enhancing the flavour profile, yet allowing the food to stay true to cultural nuances, meeting the tastes and preferences of local palates.

Drawing on the spices, herbs, and local produce unique to Southeast Asia, these recipes have been carefully curated to blend accents of artisanal U.S. cheeses with classic and fusion dishes catering to Nanyang heritage. We hope these recipes will inspire you to experiment with endless taste possibilities of incorporating U.S. cheeses into your favourite traditional dishes.







Meet The Chefs

CLOCKWISE FROM TOP

ELSON CHEONG

Tower Club Singapore

Executive Chef

Halton Group Executive Chef of the Year Finalist |
World Gourmet Summit, Awards of Excellence 2018

EDWARD CHONG

Peach Blossoms, Marina Mandarin Singapore

Executive Chinese Chef

KONG SIENG YEUH

Novotel Singapore On Stevens

Sous Chef

ANG JIE SHEN

Mezza9, Grand Hyatt Singapore

Chef De Partie

Welbilt Rising Chef of the Year Finalist |
World Gourmet Summit, Awards of Excellence 2018

ANGUS CHOW

Gake

Chef Partner

MKN Chef of the Year |
World Gourmet Summit, Awards of Excellence 2018







Crispy Top Hats with U.S. Scamorza

Chef Elson Cheong

60ml lemon juice
130g shrimp, blanched
100g radish, washed and shredded
80g iceberg lettuce, washed and shredded
100g X.O. sauce
12 kueh pie tee cups
160g U.S. Scamorza, finely grated
Salt and white pepper powder, for seasoning
Coriander cress, for garnishing

Mix lemon juice, salt and white pepper powder and dip blanched shrimps in the lemon juice mixture. Set the lemon-dipped shrimps aside.

Toss shredded radish and iceberg lettuce with X.O. sauce and set the vegetable mixture aside.

Fill each kueh pie tee cup with the vegetable mixture to the brim and top with finely grated Scamorza and lemon-dipped shrimps. Garnish with coriander cress.

Serves 4

U.S. Toma Snails Chef Edward Chong



U.S. Toma Nonya Mayonnaise (40 portions)

500g mayonnaise
50g blue ginger, minced
50g ginger flower, minced
50g lemongrass, minced
100g U.S. Toma, melted
Salt and chilli oil, to taste

U.S. Toma With Escargot Stuffing

2.5g garlic, chopped
300g escargot, washed, cleaned and blanched
75g onion, chopped
150ml water
50g U.S. Toma, cubed
Oil, for sautéing
Grounded black pepper, to taste
Salt, sugar & corn starch, for seasoning

Dough

56g sugar
75g butter, cold and cubed
225g wheat flour, sifted
56g potato flour, sifted
38g custard flour, sifted
113g glutinous flour, sifted
450ml hot water
Oil, for deep-frying

U.S. Toma Nonya Mayonnaise

Mix all ingredients in a bowl and transfer into a bottle. Set aside.

U.S. Toma With Escargot Stuffing

Heat oil in a wok over medium heat to sauté the chopped garlic till fragrant. Stir-fry the blanched escargot with sautéed garlic and set aside. Heat oil in a large wok over medium heat to sauté the chopped onions. Increase to high heat and add the stir-fried escargot and grounded black pepper to the sautéed onions. Stir-fry for about 2 minutes and pour in water. Simmer for 1 minute and add salt, sugar and corn starch to thicken the mixture. Add cubed Toma then mix it quickly. Remove from heat and spread the stuffing on a tray. Place the tray in a blast-freezer for about 10 minutes.

Dough

Rub sugar, cold and cubed butter together with sifted wheat flour, potato flour, custard flour and glutinous flour using your fingertips and gradually add hot water until the mixture is non-sticky. Knead to form a dough. Divide the dough into two parts and chill in a blast-freezer for 20 minutes.

Divide one part of the dough into 15g portions (makes about 20 portions) and create a well in the middle to place the Toma with escargot stuffing. Roll each portion into a tight ball and mould the dough into the shape of a snail. Heat oil in a deep-fryer until hot and deep-fry each Toma with escargot stuffed snail at 100°C for 4 to 5 minutes or until golden brown. Keep warm.

Divide the remaining part of the dough into 10g portions (makes about 20 portions). Roll each ball into elongated forms and drape the dough around a cone-shaped mould. Chill in a blast-freezer for about 20 minutes and bake in pre-heated oven at 200°C for 10 minutes. Keep the baked snail shells warm.

Set the deep-fried Toma with escargot stuffed snail on a plate and squeeze Toma nonya mayonnaise on top. Place the baked snail shells on the Toma nonya mayonnaise.

Serves 4





Snow-capped Rice Dumpling

Chef Ang Jie Shen

Glutinous Rice

10g garlic, chopped
100g glutinous rice
1tbsp dark soy sauce
Oil, for sautéing
Light soy sauce, to taste

Stuffing

10g garlic, chopped
100g pork belly, diced
20g coriander seed paste
1tbsp sugar
5g five-spice powder
5ml dark soy sauce
10g fried shallot
20g braised peanut
Oil, for sautéing
White pepper powder and salt, to taste

10pc bamboo leaf
5pc chestnut, crumbled
2 nos salted duck egg yolk,
whole and steamed
5 pc shiitake mushrooms, rehydrated
Fried shallots, chopped spring onions,
cut and deseeded red chilli, crumbled
and grated U.S. extra aged dry
Monterey Jack (aged 2 – 4 years)

Glutinous Rice

Heat oil in a pan over medium heat to sauté the chopped garlic. Add glutinous rice and dark soy sauce and continue to sauté until fragrant. Season to taste with light soy sauce. Remove from heat and set aside to cool to room temperature.

Stuffing

Heat oil in a pan over medium heat and sauté chopped garlic till golden brown. Add diced pork belly, coriander seed paste, sugar, five-spice powder and dark soy sauce. Allow the mixture to simmer over medium-high heat for 6 minutes or until the pork belly is cooked. Season to taste with white pepper powder and salt. Stir in fried shallots and braised peanuts. Remove from heat and set aside to cool to room temperature.

Line the side of a 12cm diameter ring mould with a bamboo leaf. Place a layer of glutinous rice at the base and side of the mould. Fill the center with the stuffing, crumbled chestnut, steamed salted duck egg yolk and rehydrated shiitake mushrooms. Cover the top with another layer of glutinous rice and press gently to ensure the dumpling is firm.

Steam the rice dumpling at 100°C for 30 minutes in a steamer. Unmould the rice dumpling and garnish with fried shallots, chopped spring onions, cut and deseeded red chilli, crumbled and grated dry Monterey Jack. Serve hot.

Serves 4



Buah Keluak Lasagne with U.S. Monterey Jack

Chef Angus Chow



Buah Keluak

- 6 buah keluak nuts, soaked and cleaned
Oil, for frying

Chicken Buah Keluak Filling

- 1kg chicken thigh, minced
800g rempah, divided into 200g and 600g respectively
1ltr chicken stock
10g kaffir lime leaves
20g assam skin
Oil, for stir-frying
Rock sugar and salt, to taste

U.S. Partially Dry Monterey Jack Béchamel Sauce

- 50g unsalted butter
50g all-purpose flour
1ltr milk
10g kaffir lime leaves
100g U.S. partially dry Monterey Jack (aged 4 – 7 months), grated
- 6 lasagne sheets, boiled
Grated U.S. partially dry Monterey Jack (aged 4 – 7 months), buah keluak flesh, and pea tendrils, for garnishing

Buah Keluak

Crack buah keluak nuts with a mortar and pestle and scoop out the flesh. Heat oil in a frying pan over medium heat and add buah keluak flesh. Fry until the buah keluak flesh is fragrant and dry. Reserve a quarter of the buah keluak flesh for garnishing.

Chicken Buah Keluak Filling

Marinate minced chicken thigh with 200g of rempah for 1 hour. Heat oil in a pan over medium heat and stir-fry the marinated minced chicken thigh. Remove the stir-fried minced chicken thigh and set aside. Add more oil to the pan then add 600g of rempah and the buah keluak flesh. Fry till fragrant or until the oil starts separating from the rempah. Transfer the rempah to a pot and add the stir-fried minced chicken thigh and chicken stock. Bring the mixture to a boil within 5 minutes then add kaffir lime leaves and assam skin. Simmer for 5 minutes. Add rock sugar and salt to taste.

U.S. Partially Dry Monterey Jack Béchamel Sauce

Heat unsalted butter in a pot over low heat until melted. Stir in all-purpose flour to create a roux. Pour in milk and allow the mixture to simmer over low heat for 15 minutes. Add kaffir lime leaves and continue simmering for another 30 minutes. Remove kaffir lime leaves and continue simmering until the béchamel sauce thickens. Add grated partially dry Monterey Jack and stir until the béchamel sauce is smooth.

Place a boiled lasagne sheet on a plate. Top with chicken buah keluak filling and partially dry Monterey Jack béchamel sauce to create the first layer. Place another boiled lasagne sheet on top of the first layer followed by chicken buah keluak filling and partially dry Monterey Jack béchamel sauce to create the second layer. Place a boiled lasagne sheet on top of the second layer. Top with partially dry Monterey Jack béchamel sauce and grated partially dry Monterey Jack. Use a torch to melt the grated partially dry Monterey Jack. Garnish with buah keluak flesh and pea tendrils.

Makes 2 lasagnes, serves 4



'Wanton Mee' with Crackling Pork in Cheddar Sauce Chef Kong Sieng Yeu

U.S. Semi-hard Cheddar-like Cheese Pasta

370g semolina flour, sifted
2 medium-sized eggs
1 tbsp olive oil
20g U.S. semi-hard cheddar-like cheese, shredded
Salt, to taste
Water, for cooking the pasta
Ice bath, for shocking the pasta

Pasta Sauce

1 tbsp oyster sauce
1 tbsp light soy sauce
1 tsp sesame oil
Grounded white pepper, to taste

U.S. Semi-hard Cheddar-like Cheese Sauce

100g U.S. semi-hard cheddar-like cheese
100ml water
5g chicken stock powder
10ml cooking cream
Salt, sugar and grounded pepper, to taste

5 slices crispy roast pork
Roasted cherry tomatoes and pea tendrils, for garnishing

U.S. Semi-hard Cheddar-like Cheese Pasta

Combine sifted semolina flour, medium-sized eggs, olive oil, shredded cheddar-like cheese and salt in a mixing bowl until a firm dough forms. Transfer the dough to a standing mixer and knead using a dough hook for about 10 minutes or until the dough is smooth and elastic. Cover the dough with a plastic wrap and allow resting for 30 minutes at room temperature. Feed the dough through a pasta machine repeatedly until the desired thickness is achieved. Cut the dough to form the cheddar-like cheese pasta. Bring a pot of water to a boil over medium heat. Add the cheddar-like cheese pasta and cook for 5 minutes. Remove the cheddar-like cheese pasta from heat and plunge immediately into an ice bath for 30 seconds.

Pasta Sauce

Combine all ingredients in a large bowl and toss the cheddar-like cheese pasta in it. Set aside.

U.S. Semi-hard Cheddar-like Cheese Sauce

Combine cheddar-like cheese with water in a pot and bring the mixture to a boil over medium heat. Strain the mixture. Add chicken stock powder, cooking cream, salt, sugar and grounded pepper to the strained mixture. Bring the mixture to a boil again over medium heat for 3 minutes.

Place the cheddar-like cheese pasta on a plate with slices of crispy roast pork and roasted cherry tomatoes by the side. Top some cheddar-like cheese sauce on the crispy roast pork. Garnish with pea tendrils.

Serves 4





Cheese Profile

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. In this edition, U.S. specialty cheeses featured here offer original flavours which range from nutty and buttery to milky and creamy. These selections offer a contemporary twist to familiar flavours, calling for everything from creamy cheese-infused sauces to mild flavoured cheeses that can be included in various applications.

For more information on the specialty cheeses featured in this edition, contact USDEC at info@dairyconnect.biz or visit <http://www.usacheese.org>

U.S. Extra Aged Dry Monterey Jack (Aged 2 - 4 Years)

TEXTURE: Firm texture due to extra aging.

FLAVOUR: The cheese's mellow and nutty flavour is delicious when eaten by itself as a cheese wedge or when grated over an Italian delicacy.

U.S. Toma

TEXTURE: Semi-hard and creamy in texture.

FLAVOUR: Its rich, buttery and tangy flavour is great when melted in pastas and risottos, or on top of soups, grilled vegetables and meat.

U.S. Semi-hard Cheddar-like Cheese

TEXTURE: Semi-hard and firm.

FLAVOUR: The cheese possesses a nutty and buttery flavour. It is to be enjoyed on top of soups and salads, or as a fondue blend or as a base of a creamy sauce for gnocchi and macaroni.

U.S. Scamorza

TEXTURE: Semi-soft.

FLAVOUR: The cheese has the taste and aroma of sweet milk and light cream. Its excellent melting quality makes it great for griddling and in baked dishes.

U.S. Partially Dry Monterey Jack (Aged 4 - 7 Months)

TEXTURE: Semi-hard and coated with a fine layer of pungent black pepper.

FLAVOUR: Its milky and spicy flavour can be enjoyed along with a smudge of jam or honey.





*U.S. Extra Aged Dry Monterey Jack
(Aged 2-4 Years)*

U.S. Toma

U.S. Scamorza

*U.S. Partially Dry
Monterey Jack
(Aged 4-7 Months)*

*U.S. Semi-hard
Cheddar-like Cheese*



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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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