



Making Lasting Impressions With U.S. Cheese



8
Recipes



Peter A Knipp Cuisine & Wine Asia, Publisher

Dairy farmers from all around the world are enriching the lives of consumers with their products, particularly with their cheeses. When I first tried the cheeses from the United States, I was astounded. Even the hard-core traditionalists, which I used to be, have to admit that the flavour profiles and the composition of these cheeses from the United States are like no other. The parmesan cheeses for example, are recognised as global competition winners; ironically getting chosen over Italy. And that's not the only cheese that has gained respect among tough judges and critics.

At the 2016 World Championship Cheese Contest, the Americans took home 75 percent of the total medal count. Competing alongside their European counterparts, U.S. cheesemakers are beating the Old World, with their spirit of innovation, evident in their willingness to adopt new technology and invest in state-of-the-art production facilities. So, what we are seeing from these U.S. cheeses is the hallmark of the finesse and product knowledge the farmers and thereafter, the cheesemakers have been carrying with them passed on by their forefathers.

For the sceptics within the region, it is not enough to know where an ingredient comes from; you will have to try them to understand just how much more cheeses from the United States are especially suited to our palates even in Asia. Cheese has become a staple not with just the European or Western diet, but even in Asian cultures. Almost every restaurant carries some form of cheese as there is a high-demand for different types of cheeses. The wide variety of cheeses from the United States available in the market today makes it something truly for everyone.

This recipe supplement aims to share and enlighten the public with new perspectives. I can affirm there are exciting new varieties around; extremely well crafted by American cheesemakers who take their heritage very seriously and deserve veneration.

**Try them for yourself
and taste the goodness of
U.S. cheeses**

European Roots, U.S. Innovations

The average consumer today would probably still think by default that parmesan is only produced in Italy, and blue cheeses in either France, Italy or Denmark. However, the settlement of European immigrants on American soil during the 19th century has irrevocably changed that fact. Cheese-making traditions and skills have been passed down to the progeny of these settlers like a family heirloom and refined by generations. The abundance of milk has since been preserved and made into European-styled cheeses like ricotta, provolone, mozzarella, mascarpone, gorgonzola, gouda, feta and brie to name a miniscule fraction. With the invention of the 'American Originals' such as cream cheese, monterey jack, colby and pepper jack among others, the American cheesemakers proved that not only were they able to produce high quality European-styled cheeses; they were in fact capable of creation.



Cheese Races, Global Productions

The turn of the 20th century brought along technological advancements, increasing the cheese production of the world to keep up with the growing demands. Since 2000, with a sales growth of nearly 600 percent, the United States became the world's largest exporter of cheeses; overrunning pioneers like New Zealand and all major European producers, and has since continued the expansion of varieties offered. Wisconsin and California lead the production with 1.4 and 1.1 million metric tons produced respectively in 2016. States like New York, Idaho and Minnesota, among the many others, also added to the massive cheese output that totalled to 5.5 million metric tons in 2016, allowing for the United States to account for 25 percent of the world's cheese. These cheeses are not limited to cutting edge mass-production lines, but also feature the fruit of artisanal labour and craftsmanship. Cheeses from the United States have raked up their credibility and high standards by being recognised and awarded medals in respected cheese competitions around the world. A grand total of 405 medals have been awarded to United States produced cheeses at the annual World Cheese Awards since 2010 while the recent bi-annual World Championship Cheese Contest 2016 saw the United States taking home a stellar bounty of 247 out of about 330 medals and even the prestigious top honour that was awarded to a United States-made gruyere produced by Emmi Roth USA.

Chefs' Impressions, Inspiring Creations

In this supplement, four chefs: Executive Pastry Chef Ben Goh of InterContinental Singapore; Group Head Chef Louie Moong of PizzaExpress; Chef Ong Jing Qin, president of the Singapore Junior Chefs Club (SJCC) and Chef Manjunath Mural of one-Michelin-starred restaurant, The Song Of India, present their creations using a variety of U.S. cheeses. Their recipes demonstrate the sheer versatility and depth of creativity high quality U.S. cheeses can inspire. From a starter to pizzas, mains of Indian and Spanish-Italian styles and of course desserts, these are recipes for you to recreate for the enjoyment of spectacular U.S. cheeses.



◀ BEN GOH

Pastry Chef InterContinental Singapore

Warm and welcoming with 16 years of experience, Chef Ben Goh loves to make people happy with desserts! He was trained under Chef Kenny Kong – the president of the Singapore Pastry Alliance and has even played his hand in international competitions, one of which his team won the title of overall champions. As the pastry chef of InterContinental Singapore, he leads the pastry and bakery team to create precise and quality desserts for the four restaurants and bar of the hotel as well as banquets.

LOUIE MOONG SECK CHIN ▶

Group Head Chef PizzaExpress Singapore

Chef Louie Moong Seck Chin has over 29 years of experience in the food and beverage (F&B) sector, where he started as an apprentice cook. He eventually climbed his way up to the position of group head chef of PizzaExpress Singapore. A graduate of the Stamford College School of Hotel & Catering Management, his specialty begun with his love for pastries before morphing into a passion for all things pizza. Chef Moong's experience has taken him across borders, where he's kept bellies happy in Vietnam, Hong Kong, China, Malaysia, before conquering the woks and pans of Singapore.



◀ MANJUNATH MURAL

Director - Cuisine & Operations
One-Michelin-starred, The Song Of India

Chef Manjunath Mural made history in 2016 as the first Southeast Asian Indian chef where he was awarded a Michelin-star and again in 2017 when he retained the Michelin-star for the modern Indian restaurant. Using vibrant Indian flavours, he incorporates contemporary ingredients into his cuisine, providing fresh perspectives. Chef Mural has participated in numerous culinary competitions – bringing home medals and awards.



ONG JING QIN ▶

President
Singapore Junior Chefs Club (SJCC)

Never one to give up on a challenge, the youthful and cheerful Chef Ong Jing Qin has been entering competitions since she was in school. The numerous medals and trophies that she has brought home is a testament of her tenacity. As president of the Singapore Junior Chefs Club, she is a stellar example of what the next generation of chefs should strive to be: dedicated, passionate hardworking and creative.



U.S. cream cheese piña colada sponge cake

U.S. Cream Cheese Sponge Cake

375g	sugar
300g	whole eggs, lightly beaten
180g	cake flour
160g	U.S. cream cheese*
135g	ground almond
111g	butter, softened
70g	milk powder
55g	custard powder
3g	baking powder
1g	salt
20ml	rum

Honey Pineapple Compote

160g	pineapples, cubed
40g	(each) pineapple purée and sugar
20g	passion fruit purée
3g	grated ginger
1g	pectin NH
½	(each) cinnamon stick and vanilla pod

Coconut U.S. Cream Cheese Chantilly

200g	whipping cream
100g	U.S. cream cheese*
80g	coconut purée
30g	icing sugar
2g	salt
4g	gelatine sheets, bloomed

Pineapple passionfruit jelly, for topping

Lime meringue mousse, for piping

- For the U.S. cream cheese sponge cake: Whisk all the ingredients in a mixing bowl into a smooth batter. Pour the batter among four lightly greased muffin tins and bake in a pre-heated oven at 170°C until an inserted skewer comes out clean, for about 30 minutes. Remove and cool the sponge cakes on a wire rack.
- For the honey pineapple compote: Cook all the ingredients in a saucepan over medium heat until the mixture starts to bubble. Reduce heat and mash the pineapple mixture with a wooden spoon until the mixture thickens. Remove saucepan from the heat. Remove and discard the cinnamon stick and vanilla pod. Pour the honey pineapple compote into a clean jar and set aside to cool thoroughly. Keep chilled.
- For the coconut U.S. cream cheese chantilly: Beat all the ingredients in an electric mixer with a whisk attachment until stiff peaks form. Pour the chantilly cream into a container, cover and keep chilled.
- Make a cavity in each U.S. cream cheese sponge cake with a melon scoop. Pipe the honey pineapple compote into the cavity. Place the pineapple passionfruit jelly on top of the sponge cake and pipe the lime meringue mousse over. Place the sponge cake onto a turntable, and pipe with coconut U.S. cream cheese chantilly until the lime meringue mousse is completely covered. Makes 4 cakes

***For information on the U.S. cheeses featured, please refer to the cheese profile section (pages 18 - 20) for more details.**

"The quality of the milk makes a lot of difference and U.S. cheese has good stability resulting in convenience of usage. They taste good too!"



"The most important factor of cheeses would be the melting point, especially for pizza."



American hottest, Romana

1 Romana base pizza dough
78g passata / tomato sauce
42g pepperoni, sliced
30g 'nduja (Italian pork salumi)
20g (each) pickled jalapeño and pepperoncini, sliced
10g red chillies, sliced
140g **fresh U.S. mozzarella***, divided
A pinch of dried oregano and cracked black pepper
5ml chilli oil
Finely chopped Italian flat-leaf parsley, for sprinkling

- Roll out the pizza dough on a lightly floured surface to a desired thickness. Spread the passata evenly over the dough and top with sliced pepperoni, 'nduja, pickled jalapeño, sliced pepperoncini and sliced red chillies. Top with one half of the fresh U.S. mozzarella and season with a pinch of oregano and cracked black pepper. Bake the pizza in a pre-heated oven at 350°C to 365°C or until the dough base is cooked, for about 5 to 8 minutes. Remove the baked pizza from the oven and top with the remaining fresh U.S. mozzarella. Drizzle chilli oil over and sprinkle with finely chopped Italian flat-leaf parsley. Makes 1 pizza

quattro formaggio (four-cheese pizza)

1	classic base pizza dough
100g	béchamel sauce
10g	sliced red onions
40g	(each) U.S. mozzarella* cubes, shredded U.S. mild cheddar* and U.S. monterey jack*
20g	crumbled U.S. gorgonzola*
5ml	garlic oil
	A pinch of dried oregano and cracked black pepper

- Roll out the pizza dough on a lightly floured surface to a desired thickness and place into a baking pan. Spread the béchamel sauce evenly onto the dough and scatter with sliced red onions, U.S. mozzarella cubes, shredded U.S. mild cheddar, U.S. monterey jack and crumbled U.S. gorgonzola. Drizzle garlic oil over and sprinkle with dried oregano and cracked black pepper. Bake the pizza in a pre-heated oven at 350°C to 365°C until the dough base is cooked, for about 5 to 8 minutes. Makes 1 pizza





U.S. burrata with roasted pepper

68g	canned peppers, roasted and peeled
1	whole U.S. burrata*
15g	basil pesto
5g	baby arugula
3	pine nuts, crushed
10ml	balsamic reduction
5ml	extra virgin olive oil
	Salt and cracked black pepper, to taste

- Place roasted peppers onto the centre of a serving plate and top with a whole U.S. burrata. Lightly drizzle basil pesto around the roasted peppers. Arrange baby arugula on top of the whole U.S. burrata. Sprinkle crushed pine nuts over and drizzle with balsamic reduction and extra virgin olive oil. Season to taste with salt and cracked black pepper. Serves 1

"At PizzaExpress, visuals and taste are equally crucial to us which is why we have shortlisted both burrata and fresh mozzarella from the U.S."

tandoori-spiced barramundi stuffed with U.S. pepper jack cheese & served with mint-coriander chutney

400g barramundi fillets, cut into 6 cubes
150g **U.S. pepper jack cheese***, shredded
2 lemongrass stalks, cut into strips
Mint-coriander chutney, for spreading

Marinade

250g low-fat yoghurt
4 tbsp ginger-garlic paste
3 tbsp mustard oil
1/2 tbsp coriander powder
1 tsp (each) Kashmiri chilli powder, ajwain and
garam masala powder
Black salt, to taste

- For the marinade: Mix all the ingredients in a mixing bowl and set aside. Slit the barramundi cubes and stuff them with shredded U.S. pepper jack cheese and tie with the lemongrass strips. Marinate the U.S. pepper jack cheese stuffed barramundi cubes with the marinade for about an hour. Skewer the marinated barramundi cubes and grill in a hot tandoor for about 15 to 18 minutes or in a pre-heated conventional oven at 180°C for about 12 to 14 minutes.
- Spread the mint-coriander chutney onto each serving plate. Top with a cube of tandoori-spiced barramundi stuffed with U.S. pepper jack cheese. Serves 6

*"U.S. cheeses are
more aromatic with specific spices."*



"As a chef, it's awesome to use U.S. cheeses as they make our dishes more interesting."



duck roulade with U.S. colby jack & U.S. mozzarella served with fennel sauce

1kg boneless duck legs, flattened
 2 tbsp ginger-garlic paste
 Salt and freshly ground pepper, to taste
 100g (each) **U.S. colby jack*** and **U.S. mozzarella***
 100g walnuts
 20g (each) ginger strips and garlic strips
 5g ground clove
 2 green chillies, chopped
 1 tsp white pepper powder
 Salt, to taste
 Steamed biryani (optional), for serving

Fennel Sauce

4 tbsp olive oil
 10g mixed whole spice
 50g onions, peeled and sliced
 4 tbsp cashew paste
 200ml water
 1 tbsp yellow chilli powder
 2 tsp fennel powder
 Salt, to taste

- For the fennel sauce: Heat olive oil in a saucepan over high heat until hot. Add in mixed whole spice and sauté for a few seconds. Add in sliced onions and sauté until onions turn golden brown. Add in cashew paste and sauté for a few minutes. Add in 200ml water and cook over medium heat. Add in yellow chilli powder, fennel powder and season to taste with salt. Simmer the mixture until the fennel sauce has slightly thickened, for about 10 to 15 minutes. Remove saucepan from the heat and set the fennel sauce aside to cool.
- Season the flattened duck legs to taste with ginger-garlic paste, salt and freshly ground pepper. Top the seasoned duck legs with U.S. colby jack, U.S. mozzarella, walnuts, ginger strips, garlic strips, ground clove and chopped green chillies. Sprinkle with white pepper powder and salt. Roll each cheese-filled duck leg up tightly into a roulade and wrap with aluminum foil. Blanch the duck roulades in a pot of boiling water for about 15 to 20 minutes. Remove and drain well. Cut the duck roulades into sections and place onto each serving plate. Serve with steamed biryani and fennel sauce. Serves 6

'paella-style' risotto, pan-roasted red snapper served with U.S. monterey jack emulsion & medley of vegetables in U.S. parmesan rind stock

4 red snappers, pan-roasted

'Paella-style' Risotto

60g unsalted butter
 40g diced chorizo
 80g brunoised shallots
 10g brunoised garlic
 60g green bell pepper, diced
 300g uncooked Arborio rice grains
 70g canned tomatoes

400ml chicken stock
 200ml prawn stock
 A pinch of saffron
 60g prawns, sautéed and diced
 50g grated **U.S. parmesan cheese***
 30g **U.S. cream cheese***
 10ml lemon juice
 3g lemon zest
 Micro herbs and dill powder, for garnishing

U.S. Parmesan Rind Stock

1 ltr water
 200g **U.S. parmesan rind***

Medley Of Vegetables

50g butter
 20 fava beans
 4 (each) vine-ripened tomatoes and pearl onions, halved
 40g shimeji mushrooms
 10g salt

U.S. Monterey Jack Emulsion

300ml fresh milk
 100g **U.S. monterey jack***, shredded
 3g lecithin

- For the 'paella-style' risotto: Heat unsalted butter in a Rondeau pan over low heat until it has melted. Add in diced chorizo and sauté until fragrant. Add in brunoised shallots and garlic, and sweat until the shallots turn translucent. Add in diced green bell pepper and Arborio rice grains, stir constantly until the mixture dries out. Pour in the canned tomatoes, stir until the mixture almost dries out. Set aside. Heat chicken stock, prawn stock and a pinch of saffron in a cooking pot to a boil. Keep hot. Add the stock a ladle at a time into the parched rice while stirring constantly with a wooden spoon until al-dente. Remove pan from the heat and fold in the sautéed diced prawns, grated U.S. parmesan cheese and U.S. cream cheese. Finish with lemon juice and lemon zest. Keep warm.
- For the U.S. parmesan rind stock: Pour a litre of water into a bain marie. Add in U.S. parmesan rind and cover the bain marie with cling wrap. Cook over low heat for about an hour. Remove the bain marie from the heat and allow the stock to steep at room temperature for about 15 minutes. Strain the U.S. parmesan rind stock through a fine strainer and then cool in an ice bath.
- For the medley of vegetables: Ladle 170ml of the cooled U.S. parmesan rind stock into a saucepot and simmer over medium heat. Add in butter and whisk well. Add in fava beans, vine-ripened tomatoes, halved pearl onions and shimeji mushrooms and cook over low heat until the vegetables are tender. Season to taste with salt. Keep warm.
- For the U.S. monterey jack emulsion: Simmer fresh milk in a saucepan over low heat. Add in shredded U.S. monterey jack and whisk well. Remove saucepan from the heat and strain the sauce through a fine strainer. Add in lecithin and blend with a hand-held blender until foamy. Set aside the emulsion for about 60 seconds before serving.
- Place a ring mould onto each serving plate and add in the 'paella-style' risotto. Remove the ring mould and add a piece of pan-roasted red snapper. Add the medley of vegetables and discharge the U.S. monterey jack emulsion. Serves 4

"U.S. cheeses taste superior and they elevate the flavours of my dish. I enjoyed the process of incorporating U.S. cheeses into my food."





U.S. parmesan-ricotta mille feuille with caramelised fig

U.S. Ricotta Cream

100g	U.S. ricotta*
20g	orange peels
10g	whipping cream
8g	sugar
½	lemon, zested
4ml	amaretto

Caramelised Fig With Honey & Rosemary

2g	butter
40g	honey
1g	fresh rosemary
1	fig, quartered

U.S. Parmesan Cheese Mille Feuille

200g	(each) butter, brown sugar and ground almond
150g	cake flour
30g	grated U.S. parmesan cheese*
2g	salt

Red wine gel, pistachio ice cream and vanilla espuma, for topping

- For the U.S. ricotta cream: Place all the ingredients into a mixing bowl and whisk until smooth and well combined.
- For the caramelised fig with honey & rosemary: Heat butter in saucepan until caramelised, stir in honey and rosemary. Add fig quarters and pan-fry until golden brown. Set aside.
- For the U.S. parmesan cheese crumble: Mix all the ingredients in a mixing bowl. Roll the mixture between parchment papers to 1.5mm thickness. Cut into 12 rectangular pieces (L12cm x W2cm). Bake in a pre-heated oven at 160°C until crisp and golden brown, for about 12 minutes.
- Pipe the U.S. ricotta cream in between the layers of U.S. parmesan cheese crumble to form the mille feuille. Spread the red wine gel onto each serving board and top with a piece of U.S. parmesan-ricotta mille feuille. Add two scoops of pistachio ice cream. Discharge the vanilla espuma, and add the caramelised fig quarters. Makes 4 portions

***"U.S. cheese make a difference
to our dishes because they are
lighter and more suitable for
the Asian palate."***

Explore the tremendous diversity of U.S. cheeses from fresh creamy cheeses to intense, earthy, and beefy ones, and from sweet, nutty, and buttery cheeses to sharp, umami, and smoky ones. There is bound to be one (or most likely several) award winning cheeses from the United States that will tickle your fancy! Take your pick from the cheese categories of soft-fresh, soft-ripened, semi-soft, gouda and edam, pasta filata, swiss, blue, cheddar, hard, smoked and flavored, and even exclusive offerings such as specialty cheeses that could even be suitable for those with dietary restrictions. Showcased here are specific characteristics for each of the U.S. cheeses used by the four innovative chefs. These high quality U.S. cheeses are readily available in the Singapore market.



▲ Colby Jack

Texture

Firm, but softer & more elastic than cheddar

Flavour

Brothy & milky

Performance characteristics

Melts well, particularly for top-melting

Applications

Hot or cold appetisers & entrées

◀ Cream Cheese

Texture

Smooth, creamy & spreadable

Flavour

Rich & creamy with a nutty and sweet/tart finish

Performance characteristics

Melts quickly & is able to carry flavours

Applications

Spreads, dips, sauces, fillings & pastry goods



Mozzarella (Fresh)**Texture**

Delicate & pliable

Flavour

Fresh, milky & slightly tart with a sweet/tart finish

Performance characteristics

Melts & stretches easily, resists browning

Applications

Salads, pizzas or appetisers

▼ Gorgonzola**Texture**

Soft & creamy when young; crumbly & dry when aged

Flavour

Earthy and rich when young; sharp & earthier than traditional blue cheese

Performance characteristics

Melts well for soups, sauces & spreads when young; good for pizzas, salads & baked dishes when aged

Applications

Young/creamy: soups, spreads and dips. Ideal choice for cheese course. Aged/crumbly: salads, pizzas, casseroles & baking

**Burrata****Texture**

Soft, silky, stringy & creamy

Flavour

Fresh & milky

Performance characteristics

Melts easily & remains creamy when melted

Applications

Best for cold appetisers & entrées

Cheddar (Mild)**Texture**

Dense & smooth, becomes crumbly with age

Flavour

Mild & gets sharper with age

Performance characteristics

Melts well

Applications

Soups, sauces, sandwiches & entrées

▼ Monterey Jack**Texture**

Semi-soft, pliable, creamy & smooth

Flavour

Delicate & buttery with a slight tartness

Performance characteristics

Excellent melting cheese

Applications

Soups, sauces & toppings



▼ Mozzarella (Low-Moisture)

Texture

Semi-soft & plastic bodied, firmer than whole-milk style mozzarella

Flavour

Fresh, mild & delicate

Performance characteristics

Melts slower but browns quicker than whole-milk style mozzarella

Applications

Pizzas, entrées & pasta stuffings



▼ Pepper Jack

Texture

Semi-soft, pliable, creamy & smooth

Flavour

Delicate, buttery, lightly sweet with a mild – hot finish depending on pepper

Performance characteristics

Melts well & adds flavour

Applications

Nachos, gourmet pizzas, sandwiches & salads



Parmesan

Texture

Hard & granular. Gets drier with age

Flavour

Buttery & nutty with slight sweetness & saltiness

Performance characteristics

Melts readily & incorporates evenly

Applications

Pizzas, pastas, baked goods, stuffings & sauces

Ricotta

Texture

Varies with milk fat content but generally soft & moist

Flavour

Mild, milky & slightly sweet

Performance characteristics

Resistant to melting if low in fat content

Applications

Stuffings, casseroles & baked goods



**USDEC appreciates the support from
Gan Teck Kar Investments Pte Ltd for the sponsorship of some of
the cheeses featured in this recipe supplement.**

**For more information of suppliers of U.S. Cheeses in Singapore,
contact USDEC at info@dairyconnect.biz or Tel: (65) 6334 7030**

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