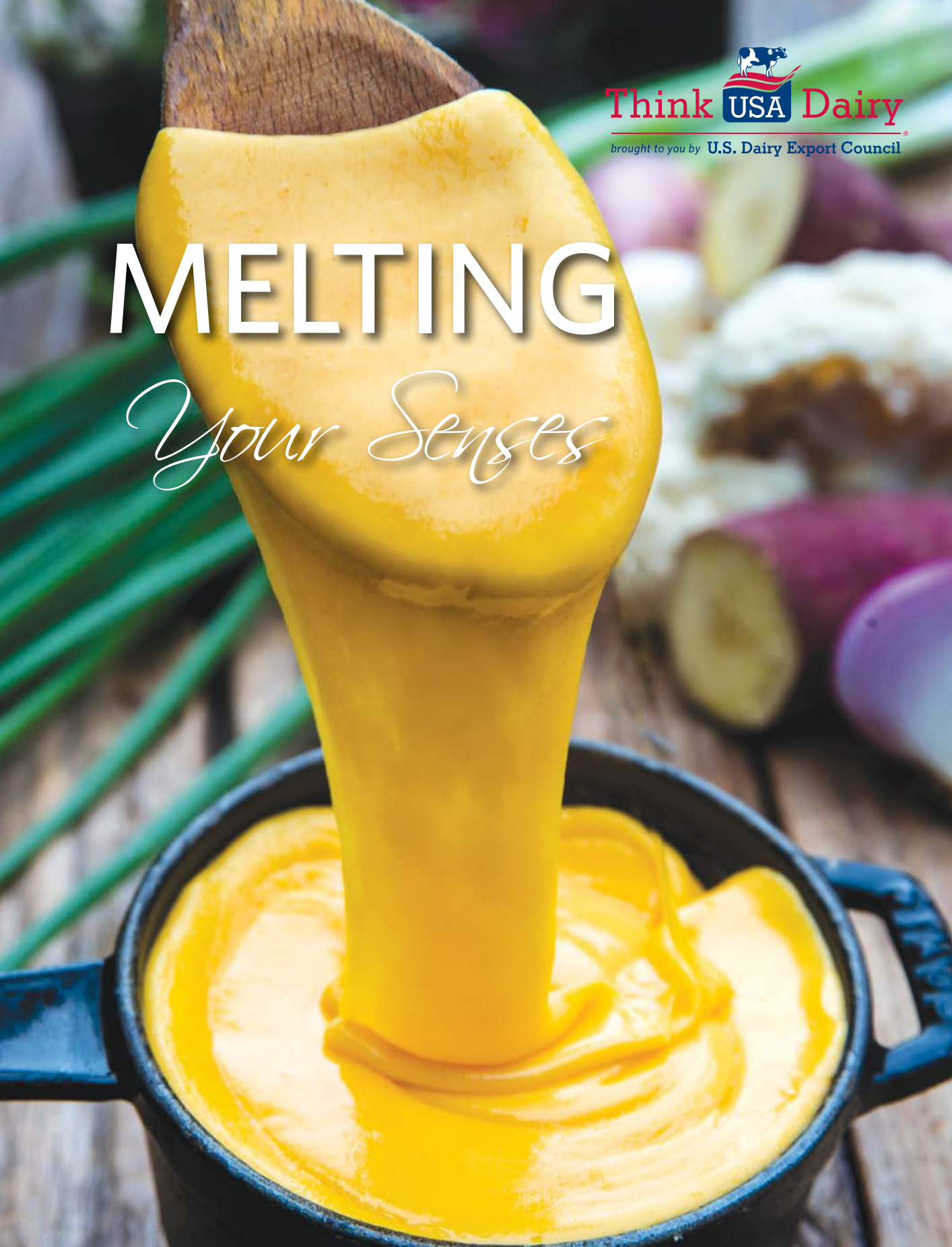




Think **USA** Dairy
brought to you by U.S. Dairy Export Council

MELTING

Your Senses





Almost a quarter of the world's cheese is made in the United States, comprising of over 600 varieties, types and styles produced by skilled craftsmen. How can U.S. cheesemakers arrive at such an incredible variety of cheeses from just the basic ingredient of milk? It is all about the recipe!

Especially in the last couple of decades, the U.S. cheese industry has enjoyed a renaissance of specialty cheese-making. These cheeses can differ in appearance, flavour, aroma, and texture: all combining to create unique menu offerings. Using the abundant supply of high quality milk offered year-round, many U.S. cheesemakers have relied on the innovative spirit seeded in America's melting pot of cultures to create award-winning cheeses.

When it comes to delighting consumers, look no further than the complexity, flavours and textures that melted cheeses offer. Selection of specific melt characteristic depends on the user's intentions: whether it is a combination of cheeses for pizza toppings, upscale cheese slices on hamburgers, toasted sandwiches, filling, layers in casseroles or sauces. U.S. cheese manufacturers can alter cheese performance to consistently meet specifications; broadly speaking though, cheese types offer differing functional performances categorised by their flow, softening, shred identity, stretchability, blistering, browning, and free oil formation.

Follow our featured chefs in this edition as they uncover more delightful ways to tantalize and melt your senses with popular U.S. cheeses!

**“Anyone who’s a chef, who loves food,
ultimately knows that all that matters is:
Is it good? Does it give pleasure?”**

Anthony Bourdain

The aspiration to deliver this pleasure means the culinary scene in Singapore, and its wide spectrum of flavours, are in a constant state of evolution. There is a fierce desire from chefs to excite diners with new flavour experiences and a reactionary demand from these diners for unique gastronomical indulgences. If you are a chef looking to set yourself apart from the competition, featuring new and unexpected products and ingredients like the American Originals may be the secret ingredient to your success. Unbeknownst to many here, though the U.S. makes a broad range of the classic varieties like parmesan, cheddar, mozzarella or brie, it is actually also regarded as a centre of innovation with hundreds of their own American Originals. U.S. cheese is ready to give that added edge to a dish, pushing the innovation envelope along in the gastronomic landscape of both Asian and Western cuisines.

There are many ways to incorporate cheese into culinary creations – among them, melting is probably the most popular method. The functional properties of melted cheese has at least seven important attributes that are important to chefs - flow, softening, shred identity, stretchability, blistering, browning and free oil formation. This incredible complexity has led to it becoming a world-loved condiment. While it is the mainstay of western classics - whether it be used as a pizza topping, toasted in sandwiches or filling up a lasagne, the region is catching onto the immense variety of applications that come with the excellent melting properties of U.S. cheese.

Chefs can now take delight in using cream cheese as a filling in a traditional Chinese bak zhang, adding Pepper Jack for the extra kick and flavour in Thai barbecue, or throwing in Monterey Jack into a late-night Chinese hotpot supper. And yet, there are more varieties of American Originals that have yet to be discovered. With hundreds of cheese types and flavours, every chef will be able to find a unique U.S. cheese that can make their culinary creation more appealing and intriguing.

The versatility of American Originals and other popular U.S.-made cheeses means that consumption of cheese is growing in markets with a more established cheese consumption base, like Japan and Korea, as well as in markets that are newer to cheese like China and South East Asia (SEA). For example, U.S. origin cheese exports to China in 2017 increased by 40%, SEA grew by 52%, while Japan was up by 16% and Korea by 23%. Taking Asia as a whole, U.S. cheese exports in the region increased by a whopping 25% from 2016 to 2017!

Now, with the advent of a new beginning for U.S. cheese, we would like to take the less beaten path and try something new. We are taking some popular U.S. cheese and American Original favourites and putting them in the virtuoso hands of the rising stars in the Singapore food scene, from budding pastry and Asian cuisine chefs to Morsels, Singapore’s maverick chef-owner. It’s time to melt and excite your senses with U.S. cheese!

MEET THE CHEFS



JACK LEE

Senior Chef de Partie
Marina Mandarin Singapore

Chef Jack Lee started out his humble career as an intern at Marina Mandarin Singapore. Having risen through the ranks since, he is now a Senior Chef de Partie in the hotel's western banquet kitchen and has participated in numerous culinary competitions. In the recent Food and Hotel Asia 2018, he walked away with 3 gold medals and the overall individual best chef award.



KENNETH OH

Head Chef
Tess Bar & Kitchen

Chef Kenneth Oh started out baking homemade cakes in a little kitchen, but always dreamt he would helm a kitchen one day. He definitely did not expect that he would be a hot kitchen chef. He was voted "Most Talked About Chef" at the DBS Savour Live Your Dream Competition and was awarded the coveted Meat & Livestock Australia (MLA) "Rising Chef of the Year" title at the World Gourmet Summit Awards of Excellence 2017.



JOAN LEE

Chef de Partie
FiSk Seafood Bar & Market

After a few cooking classes in primary school, Chef Joan Lee's passion took a culinary turn, a fire that was further fueled by her home economics classes in secondary school. After graduating from Institute of Technical Education (ITE) with a National ITE Certificate (NITEC) in Pastry & Baking diploma, she moved on to study at Institut Paul Bocuse Culinary Art & Restaurant Management Singapore. She now creatively expresses her great love for pastry as a Chef de Partie at FiSk Seafood Bar & Market.



SHERINE LIM

Junior Sous Chef
Purple Sage Catering

Chef Sherine Lim is big on the science behind the food she cooks: understandably so, she has been trained under Chef David Tissot, and even had a stint as a Food Science Technologist for a year and a half. A rising star in the Singapore culinary scene, she was the team captain for the Gourmet Team Challenge 2018 at Food and Hotel Asia, clinching overall champion. She also came in first at the 1st Singapore Top Young Chef in 2015. She is currently a part of the Singapore Chefs' Association (SCA) National Culinary Team who will be heading for Expogast 2018 in Luxembourg.



PETRINA LOH

Chef-Owner
Morsels, Singapore

Leaving the private banking life, Chef Petrina Loh dove into the culinary arts at the California Culinary Academy in San Francisco whilst staging at some of the most prolific restaurants of the region. With an incredible repertoire of skills at hand, she returned back to Singapore to set up Morsels, her cosy Asian fusion restaurant at Dempsey Hill. Ever since, the restaurant has racked up numerous accolades, including the World Gourmet Summit's Awards of Excellence Huber's Restaurant of the Year 2017.

U.S. Mozzarella and U.S. Colby Jack Sticks

50g	(each) red and white quinoa
80g	semi-fine panko, blended
80g	(each) '00' flour and potato flour
1g	aji amarillo
1g	kampot red pepper powder
3g	white pepper fine powder
7g	Szechuan pepper powder
3g	paprika dolce
100g	U.S. Mozzarella, cut to 3" x 1" sticks
100g	U.S. Colby Jack, cut to 3" x 1" sticks
12	wonton skins
2	eggs, beaten
	Water for wrapping wonton skins
	Rice bran oil, for deep-frying

Goji Berry Aioli

1	egg
1	garlic, minced
2g	dijon mustard
10g	fresh lemon juice
80g	olive oil
75g	goji berries, rehydrated
	Pickled yellow cherry tomatoes, for garnishing

U.S. Mozzarella and U.S. Colby Jack Sticks

- 1 Breeding mixture: Combine red and white quinoa, blended panko, '00' flour, potato flour, aji amarillo, kampot red pepper, white pepper powder, Szechuan pepper powder and paprika dolce in a mixing bowl. Set aside.
- 2 Wet the edges of the wonton skins and place a layer of U.S. Mozzarella sticks followed by a layer of U.S. Colby Jack sticks on top.
- 3 Seal the wonton skins.
- 4 Dip into beaten egg mixture and coat with the breeding mixture.
- 5 Place in the blast-freezer for 1 hour and deep-fry in rice bran oil at 180°C until golden brown. Keep warm.

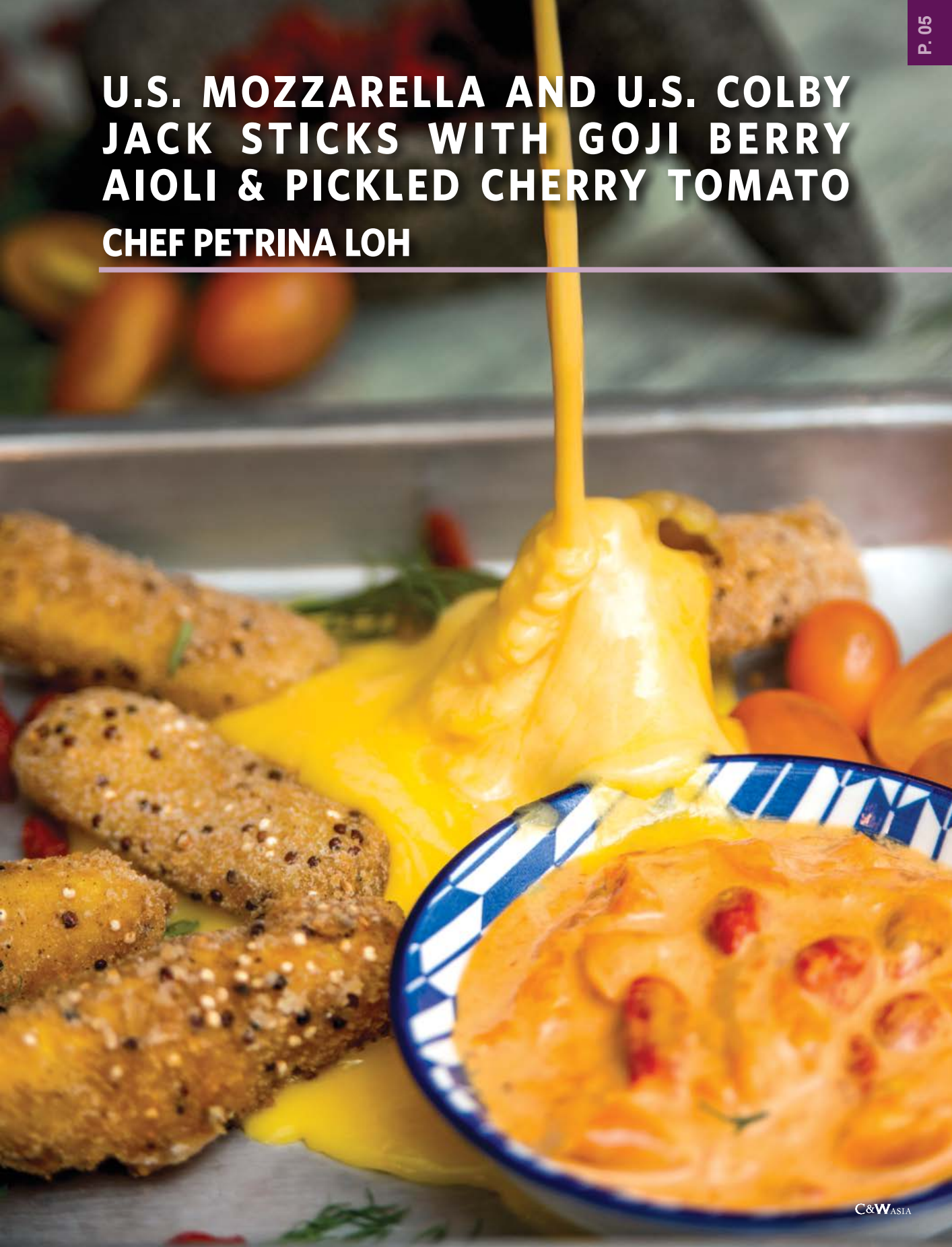
Goji Berry Aioli

- 1 Combine garlic, egg and Dijon mustard.
- 2 Blend mixture using a hand blender and drizzle oil in until an aioli forms.
- 3 Add goji berries to the aioli and blend well.

Serve U.S. Mozzarella and U.S. Colby Jack sticks on a plate with goji berry aioli and pickled yellow cherry tomatoes as a dip on the side.

Serves 4

U.S. MOZZARELLA AND U.S. COLBY JACK STICKS WITH GOJI BERRY AIOLI & PICKLED CHERRY TOMATO CHEF PETRINA LOH



U.S. MONTEREY JACK & U.S. PEPPER JACK BAK ZHANG CHEF SHERINE LIM



U.S. Monterey Jack & U.S. Pepper Jack Filling

50g	butter
50g	plain flour
75g	U.S. Monterey Jack, shredded
75g	U.S. Pepper Jack, shredded

Bak Zhang

1	Chinese preserved sausage, diced
2	garlic cloves, peeled and chopped
5	shallots, peeled and chopped
25g	Chinese mushrooms, soaked and sliced
100g	(each) quinoa and barley, steamed
50g	glutinous rice, soaked
5g	water chestnuts, peeled and diced
25g	chives, chopped
50g	U.S. Cream Cheese, softened
5	lotus leaves, soaked
	Bamboo strings, for tying

U.S. Monterey Jack and U.S. Pepper Jack filling

- 1 Melt butter in a saucepan over medium heat and add in plain flour to form a paste.
- 2 Pour milk and continue stirring until the mixture thickens.
- 3 Fold in shredded U.S. Monterey Jack and U.S. Pepper Jack.
- 4 Pour the mixture into ten moulds and place in blast-freezer for 1 hour.

Bak Zhang

- 1 Saute diced Chinese preserved sausage until fat renders over medium heat. Set aside.
- 2 Add chopped shallots and garlic and sauté until caramelized.
- 3 Mix in sliced Chinese mushrooms.
- 4 Mix in Chinese preserved sausage, quinoa, barley, glutinous rice, chestnuts, chives and U.S. Cream Cheese to form a grain mixture.
- 5 Fold the lotus leaf into a cone shape and fill half the cone with the grain mixture.
- 6 Place a piece of U.S. Monterey Jack and U.S. Pepper Jack filling and top it with the grain mixture until full.
- 7 Secure tightly with bamboo string and steam for 30 minutes over medium heat.

Serves 5

U.S. Colby Jack Rabbit Loin Wrapped in Chinese Ham

4	rabbit loin
4	Chinese ham, sliced
120g	U.S. Colby Jack
	Cooking oil for searing
	Salt and black pepper, for seasoning
	Blanched leeks, sweetcorn, carrots, tomato and dumpling, for garnishing

U.S. Colby Jack Sweet Potato Sauce

50ml	olive oil
40g	onion, diced
600g	sweet potato
30ml	white wine
1	bay leaf
5g	thyme
300ml	cream
40g	butter
50g	U.S. Colby Jack

U.S. Monterey Jack Shiitake Mushroom Ragoût

10ml	olive oil
6g	garlic, diced
13g	shallots, diced
83g	shiitake mushroom
16ml	white wine
1	bay leaf
2g	thyme
33ml	chicken stock
50ml	cream
6g	butter
16g	U.S. Monterey Jack, shredded

U.S. Monterey Jack Shiitake Mushroom Ragout Pastry

25g	butter, melted and divided
60g	all-purpose flour, divided
5g	sugar
12ml	water
	Flour, for dusting
	Egg yolk, for egg wash
	Shredded U.S. Monterey Jack, for topping

U.S. Colby Jack Rabbit Loin Wrapped in Chinese Ham

- Season rabbit loin with salt and black pepper.
- Layer Chinese ham slices on a cling film and place seasoned rabbit loin and U.S. Colby Jack on top.
- Roll it tightly into a roulade and steam in a combi-oven at 75°C for 25 minutes.
- Remove cling film from the steamed rabbit roulade and heat cooking oil over medium heat to sear it.
- Rest for 10 minutes before cutting each rabbit roulade into half.

U.S. Colby Jack Sweet Potato Sauce

- Sauté onion in olive oil till fragrant and combine with sweet potato over medium heat.
- Deglaze with white wine and reduce before adding bay leaves and thyme.
- Pour in cream and butter and continue stirring until the mixture thickens.
- Fold in U.S. Colby Jack.
- Blend until a fine consistency is reached. Set aside.

U.S. Monterey Jack Shiitake Mushroom Ragoût

- Sauté diced shallots and garlic in cooking oil over medium heat until fragrant
- Add shiitake mushrooms and continue to sauté.
- Deglaze with white wine and reduce before adding thyme and bay leaf.
- Pour in chicken stock and continue simmering until the shiitake mushrooms are soft.

- Add cream and butter and continue stirring until the mixture thickens.
- Fold in the shredded U.S. Monterey Jack. Keep warm.

U.S. Monterey Jack Shiitake Mushroom Ragoût Pastry

- Water dough: mix 10g of melted butter, 30g of all-purpose flour and caster sugar and add water, a little each time and mixing after every addition, until a soft dough is formed.
- Oil dough: mix the remaining melted butter and all-purpose flour together and knead until the dough is formed.
- Cover each dough with a wet towel and place in fridge for 30 minutes. Cut each dough into 4 portions.
- Roll the water dough on a flour dusted surface into a square.
- Place a piece of oil dough in the centre of the water dough and roll it into a ball.
- Roll out the combined dough into a square again.
- Place the U.S. Monterey Jack shiitake mushroom ragoût in the centre and shape the pastry.
- Brush on egg yolk and sprinkle shredded U.S. Monterey Jack on top.
- Bake the pastry in a pre-heated oven at 180°C until golden brown.

Spread the U.S. Colby Jack sweet potato sauce on a serving plate. Place U.S. Colby Jack rabbit loin wrapped in Chinese ham on top and serve with a U.S. Monterey Jack Shiitake Mushroom Ragoût Pastry, leeks, sweetcorn, carrots, tomato and a dumpling.

Serves 4

U.S. COLBY JACK RABBIT LOIN WRAPPED IN CHINESE HAM, U.S. MONTEREY JACK SHIITAKE MUSHROOM RAGOÛT PASTRY & U.S. COLBY JACK SWEET POTATO SAUCE CHEF JACK LEE



U.S. BLUE CHEESE DRUNKEN CHICKEN ROULADE WITH MIXED GRAINS, ANG CHOW SAUCE & PICKLED WOOD EAR FUNGUS CHEF PETRINA LOH



U.S. Blue Cheese Drunken Chicken Roulade

4	Sakura chicken thigh, each approx. 600g
400ml	water
30g	Szechuan pepper corn, toasted
20g	diamond kosher salt
20g	ang chow (red rice residue)
20g	fermented red beancurd
100g	U.S. Blue Cheese, crumbled
	Carrot purée, blanched bok choy and chopped chives, for garnishing

Mixed Grains

60g	(each) sprouted mung beans and pearl barley
180ml	water
15ml	olive oil
60g	(each) red and white quinoa
15g	butter, melted
120ml	water

Ang Chow Sauce

100g	ang chow (red rice residue)
600ml	chicken stock
20ml	shaoxing wine
10g	fermented red rice residue
3g	ginger
2g	salt

Pickled Wood ear Fungus with Brown Onions

40ml	plum vinegar
80ml	Chinese rice vinegar
20ml	Chinese rose wine
80ml	water
30g	brown sugar
2	chilli padi
10g	ginger round, peeled and smashed
2g	diamond kosher salt
50g	wood ear fungus, rehydrated
1/2	brown onion, sliced and sautéed

U.S. Blue Cheese Drunken Chicken Roulade

- 1 Combine water, toasted Szechuan pepper corn and diamond kosher salt
- 2 Brine chicken thigh in the marinade overnight, wash thoroughly and pat dry. Set aside.
- 3 Mix ang chow and fermented red beancurd to form a paste.
- 4 Place each chicken thigh on a cling film.
- 5 Spread a thin layer of paste and top with crumbled U.S. Blue Cheese.
- 6 Roll each chicken thigh and seal both ends tightly.
- 7 Vacuum seal in a bag and sous vide at 55°C for an hour.
- 8 Roast chicken thighs in a pre-heated oven at 220°C for 8 minutes then rotate and roast for another 8 minutes.
- 9 Remove from oven, rest for 10 minutes and slice into equal portions.

Mixed Grains

- 1 Steam sprouted mung beans and pearl barley with water and olive oil for 30 minutes. Set aside.
- 2 Steam red and white quinoa with melted butter and water for 30 minutes.
- 3 Strain the mixture and pour over rehydrated wood ear fungus and sautéed brown onions.

Ang Chow Sauce

- 1 Combine all ingredients and keep on medium heat for 30mins till reduced.

Pickled Wood ear Fungus With Brown Onions

- 1 Combine plum vinegar, Chinese rice wine, Chinese rose wine, water, brown sugar, chilli padi, ginger round and diamond kosher salt in a pot and bring to a boil.
- 2 Reduce to low heat and infuse for at least 30 minutes.
- 3 Strain the mixture and pour over rehydrated wood ear fungus and sautéed brown onions.

Spread ang chow sauce on a plate and place U.S. Blue Cheese drunken chicken roulade on top. Serve with carrot purée, mixed grains, pickled wood ear fungus with sliced brown onions and bok choy. Garnish with chopped chives.

Serves 4

Sweetcorn Ingot

200g	'00' flour, sifted
89g	egg yolk
57g	egg
1	sweetcorn, grated, cooked and chilled
	Flour, for dusting
	Salt water, for blanching

U.S. Colby Jack, U.S. Monterey Jack & U.S. Pepper Jack Stuffed Rice Ball

1	banana shallot, minced
50g	(each) brown rice and carnaroli rice, parboiled
50ml	white wine
20g	wild mushroom, soaked
80g	U.S. Cream Cheese
20g	U.S. Colby Jack, grated
20g	U.S. Monterey Jack, grated
20g	U.S. Pepper Jack, grated
50g	flour
1	egg
70g	breadcrumbs
	Rice bran oil, for deep-frying

U.S. Blue Cheese Emulsion

100g	U.S. Blue Cheese
100ml	whipped cream
1	garlic clove
	Chopped asparagus and sun-dried cherry tomatoes, for garnishing

Sweetcorn Ingot

- 1 Beat sifted '00' flour, egg yolk and egg in a mixer until a smooth and thick dough forms.
- 2 Rest the dough for 10 minutes and divide into 20 portions.
- 3 Roll out the dough on a flour dusted surface and place chilled sweetcorn in the middle.
- 4 Fold and shape into an ingot.
- 5 Blanch the ingots in a pot of boiling salt water for 2 mins. Set aside.

U.S. Colby Jack, U.S. Monterey Jack & U.S. Pepper Jack Stuffed Rice Ball

- 1 Sweat minced banana shallot over low heat and add parboiled carnaroli and brown rice.
- 2 Deglaze with white wine.
- 3 Add wild mushrooms with the water which it is soaked in and sauté for 15 minutes.
- 4 Remove from heat and combine with U.S. Cream Cheese until a thick mixture forms.
- 5 Spread the mixture on a tray to cool completely.
- 6 Add grated U.S. Colby Jack, U.S. Monterey Jack and U.S. Pepper Jack onto the mixture and divide into 4 portions.
- 7 Roll each portion tightly into a ball.
- 8 Bread each ball with flour, eggs and breadcrumbs and deep-fry at 180°C for 8 minutes. Keep warm.

U.S. Blue Cheese Emulsion

- 1 Heat U.S. Blue Cheese, whipped cream and garlic clove over low heat until the U.S. Blue Cheese has melted and the mixture is thick.
- 2 Discard garlic clove.

Spread U.S. Blue Cheese emulsion thinly on a serving plate and top with a U.S. Colby Jack, U.S. Monterey Jack & U.S. Pepper Jack stuffed rice ball. Add sweetcorn ingots, chopped asparagus and sun-dried cherry tomatoes by the side.

Serves 4.

**U.S. COLBY JACK, U.S. MONTEREY
JACK & U.S. PEPPER JACK STUFFED
RICE BALL WITH SWEETCORN INGOTS
& U.S. BLUE CHEESE EMULSION
CHEF KENNETH OH**



**U.S. PEPPER JACK CHARCOAL FLAN,
U.S. MONTEREY JACK ESSENCE COATED
CRISPY BARLEY, U.S. COLBY JACK
BABY CHINESE CABBAGE GRATIN &
U.S. MONTEREY JACK BABY ABALONE**
CHEF JACK LEE



U.S. Pepper Jack Charcoal Flan

30g	bacon, sliced
50g	onions, chopped
4g	thyme, chopped
1	bay leaf
400ml	vegetable stock
198ml	cream
150g	U.S. Pepper Jack
45g	egg yolk
50ml	whipped cream
5g	salt
3g	charcoal powder
6g	white pepper, milled
	Cooking oil, for sautéing

U.S. Monterey Jack Essence Coated Crispy Barley

3ltr	water
1	(each) old fowl and chicken, cut
1kg	chicken feet
50g	Japanese dried scallop, whole
700g	mirepoix of onions, carrots, celery, leeks and garlic
200g	U.S. Monterey Jack
60g	crispy barley
	Salt and milled white pepper, for seasoning
	Chopped chives, for garnishing

U.S. Colby Jack Baby Chinese Cabbage Gratin

2	baby Chinese cabbage, blanched
60g	garlic purée
40g	U.S. Colby Jack, sliced into 10g each

U.S. Monterey Jack Baby Abalone

300ml	U.S. Monterey Jack essence
300g	U.S. Monterey Jack
4	baby abalone, steamed
	Pumpkin sauce and micro-greens, for garnishing

U.S. Pepper Jack Charcoal Flan

- 1 Sauté bacon and chopped onions until fragrant in cooking oil over high heat and add in chopped thyme and bay leaf.
- 2 Reduce heat and add vegetable stock, cream and U.S. Pepper Jack.
- 3 Fold egg yolk, whipped cream, salt, milled white pepper and charcoal powder into the mixture.
- 4 Remove from heat and use a hand blender to pulse till smooth.
- 5 Pour the mixture into circular moulds and steam at 80°C for about 8 minutes. Keep warm.

U.S. Monterey Jack Essence Coated Crispy Barley

- 1 Heat water to a boil and add old fowl, chicken, chicken feet, Japanese dried scallop and mirepoix and simmer for 6 hours.
- 2 Strain and continue simmering till 1 litre of essence remains.
- 3 Fold in U.S. Monterey Jack till melted and season to taste with salt and milled white pepper.
- 4 Add a few scoops of U.S. Monterey Jack essence and toss with crispy barley and chopped chives.
- 5 Reserve the remaining U.S. Monterey Jack essence. Keep warm

U.S. Colby Jack Baby Chinese Cabbage Gratin

- 1 Pipe garlic purée on top of blanched baby Chinese cabbage and top it with a slice of U.S. Colby Jack.
- 2 Gratin until the cheese has slightly melted. Keep warm

U.S. Monterey Jack Baby Abalone

- 1 Heat the U.S. Monterey Jack essence in a pot and add U.S. Monterey Jack until the mixture thickens.
- 2 Place the steamed abalones into the mixture to coat it.

Place a U.S. Pepper Jack Charcoal Flan on a plate and top with a U.S. Monterey Jack baby abalone and crispy barley coated with U.S. Monterey Jack essence. Add a U.S. Colby Jack baby Chinese cabbage gratin by the side and garnish with pumpkin sauce and micro-greens.

Serves 4

Cherry/Melon/Strawberry Crèmeux

200g	cherry, melon or strawberry purée
60g	(each) sugar, egg, egg yolk and butter
4	gelatine sheets, bloomed

Jalapeño Sponge

5	eggs
96g	sugar
29ml	milk
77g	flour, sifted
20g	cornflour, sifted
39g	butter, melted
15g	jalapeño, thinly sliced

U.S. Pepper Jack Mousse

250ml	whipped cream
150g	U.S. Pepper Jack
93g	egg yolk
50g	sugar
125g	butter
25g	curry leaf, toasted and chopped finely

U.S. Monterey Jack Mousse

250ml	whipped cream, divided
25g	gingerflower
125g	butter
150g	U.S. Monterey Jack
93g	egg yolks
50g	sugar
	Scone, for base
	Candied gingerflower, for garnishing

U.S. Cream Cheese Long Pepper Mousse

250ml	whipped cream
125g	butter
150g	U.S. Cream Cheese
93g	egg yolks
50g	sugar
25g	long pepper, finely ground
	Chocolate muesli, for base

Cherry / Melon / Strawberry Crèmeux

- Place either the cherry, melon or strawberry purée with sugar, egg, and egg yolks in a bain-marie and stir until mixture thickens.
- Add gelatine when the mixture reaches 80°C.
- Remove from heat and cool down to 45°C.
- Blend in melted butter using a hand blender.
- Lay each crèmeux on a tray and set each tray in blast-freezer for an hour.

U.S. Pepper Jack Mousse With Cherry Crèmeux & Jalapeño Sponge

- Jalapeño Sponge**
- Combine eggs and sugar in a bain-marie and transfer mixture into a mixer. Beat until the volume doubles.
 - Add milk, sifted flour and cornflour, melted butter, thinly sliced jalapeños and beat after every addition.
 - Bake in a pre-heated oven at 170°C for 12 minutes.

U.S. Pepper Jack Mousse

- Whip cream until a soft peak forms and set aside in fridge.
- Melt U.S. Pepper Jack and butter in a bain-marie. Set aside.
- Beat egg yolks and sugar in a mixer at medium-low speed till volume doubles and reduce to low speed.
- Combine the U.S. Pepper Jack, butter, egg yolks and sugar mixtures with chopped curry leaves and fold in the cold whipped cream.

Pipe U.S. Pepper Jack mousse in a mould and spread evenly. Layer with cherry crèmeux, followed by jalapeño sponge and set in blast-freezer for 45 minutes. Spray with white food spray.

U.S. Monterey Jack Mousse With Melon Crèmeux & Scone

- U.S. Monterey Jack Mousse**
- Heat 125ml of whipped cream in a pot over low heat and add gingerflower.
 - Cover and set aside to infuse for 10 minutes.
 - Remove gingerflower and combine the remaining 125ml of whipped cream.
 - Whip the cream until a soft peak forms. Set aside in fridge.
 - Place butter and U.S. Monterey Jack in a bain-marie. Set aside.
 - Beat egg yolks and sugar in a mixer at medium-low speed till volume doubles and reduce to low speed.
 - Combine the U.S. Monterey Jack, butter, egg yolks and sugar mixtures with cold whipped cream.

Pipe U.S. Monterey Jack mousse in a mould and spread evenly. Layer with melon crèmeux, followed by scone and set in blast-freezer for 45 minutes. Spray with pink food spray and top with candied gingerflower.

U.S. Cream Cheese Long Pepper Mousse With Muesli and Strawberry Crèmeux

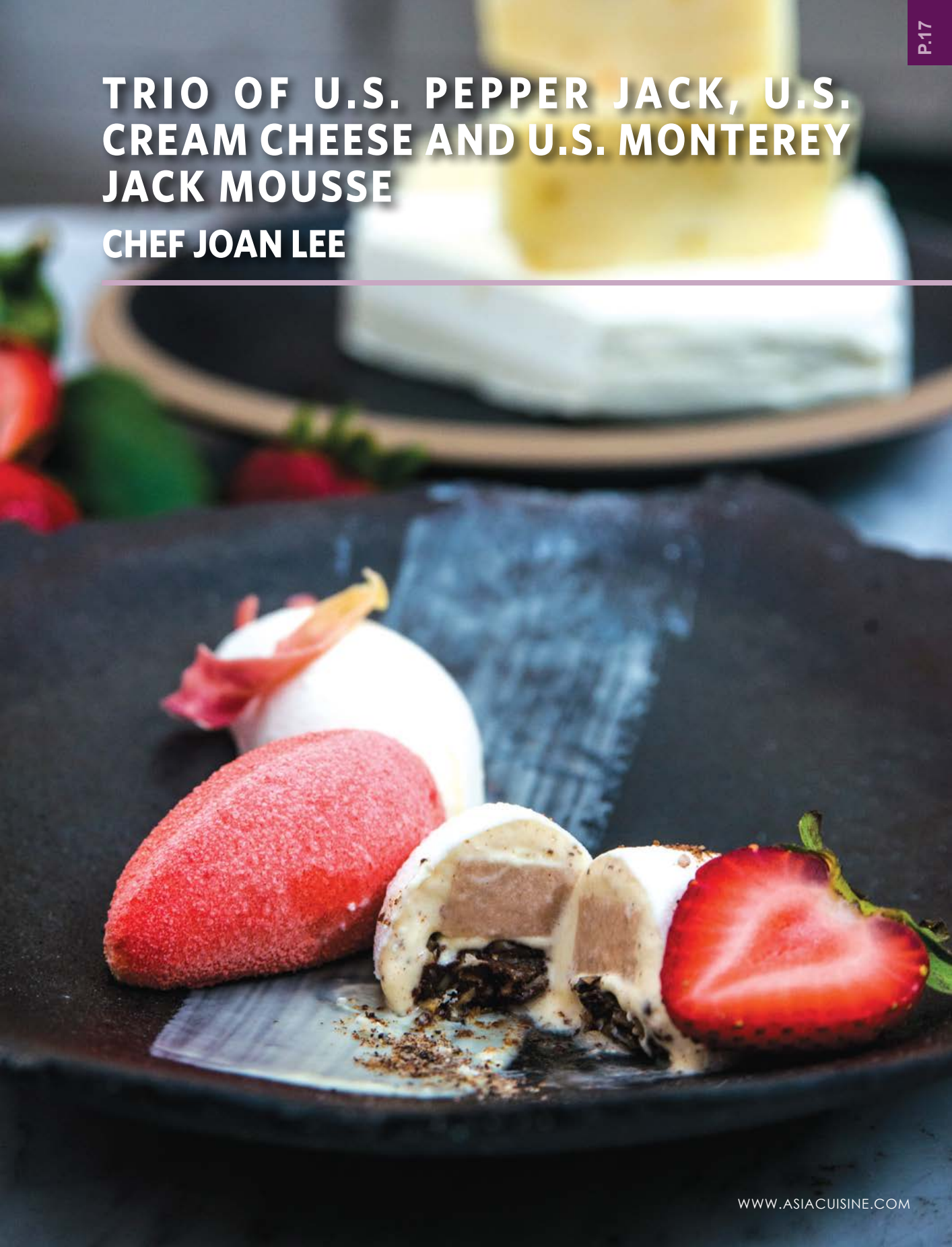
- U.S. Cream Cheese Long Pepper Mousse**
- Whip the cream until a soft peak forms. Set aside in fridge.
 - Place butter and U.S. Cream Cheese in a bain-marie. Set aside.
 - Beat egg yolks and sugar in a mixer at medium-low speed till volume doubles and reduce to low speed.
 - Fold cold whipped cream and ground long pepper with the U.S. Cream Cheese, butter, egg yolks and sugar mixtures.

Pipe U.S. Cream Cheese long pepper mousse in a mould and spread evenly. Layer with strawberry crèmeux, followed by chocolate muesli and set in blast-freezer for 45 minutes. Spray with white food spray.

Serves 10

TRIO OF U.S. PEPPER JACK, U.S. CREAM CHEESE AND U.S. MONTEREY JACK MOUSSE

CHEF JOAN LEE



U.S. COLBY JACK & U.S. PEPPER JACK CRÈME ÉCLAIR WITH U.S. MONTEREY JACK WHITE CHOCOLATE GLAZE CHEF JOAN LEE



Choux Puff

220g	butter
250ml	(each) milk and water
10g	(each) salt and sugar
280g	all-purpose flour
8	eggs

U.S. Colby Jack & U.S. Pepper Jack Crème

7g	cake flour
25	egg yolks
125ml	milk
25g	sugar
50g	U.S. Colby Jack
50g	U.S. Pepper Jack
13g	butter, cold

U.S. Monterey Jack White Chocolate Glaze

100g	U.S. Monterey Jack
70g	white chocolate chips
200ml	whipped cream

Kaffir Lime Sprinkle

20g	kaffir lime leaf
35g	caster sugar

Choux Puff

- 1 Heat butter, milk, water, salt and sugar in a pot over medium heat until 75°C.
- 2 Add all-purpose flour and continue stirring the mixture until it does not stick.
- 3 Remove from heat and transfer into a mixer with paddle attached.
- 4 Beat at medium speed until the mixture is warm to touch and add eggs gradually until paste-like consistency is reached.
- 5 Transfer the dough into a piping bag with nozzle and pipe onto a tray.

U.S. Colby Jack & U.S. Pepper Jack Crème

- 1 Combine egg yolks and cake flour in a mixing bowl. Set aside.
- 2 Bring milk, sugar, U.S. Colby Jack and U.S. Pepper Jack to a boil over medium heat.
- 3 Reduce heat and temper by adding half the mixture to the egg yolk and cake flour mix.
- 4 Fold well and transfer back to the pot.
- 5 Add cold butter when it is warm to touch. Set aside.

U.S. Monterey Jack White Chocolate Glaze

- 1 Melt U.S. Monterey Jack and white chocolate chips in a bain-marie.
- 2 In a separate pot, heat whipped cream over low heat and pour in the mixture.
- 3 Whisk the melted U.S. Monterey Jack and white chocolate chips with whipped cream until the mixture is smooth.
- 4 Remove from heat and strain. Set aside.

Kaffir Lime Sprinkle

- 1 Blend kaffir lime leaves and caster sugar until fine.

Pipe U.S. Colby Jack & U.S. Pepper Jack crème into each choux puff. Top with U.S. Monterey Jack white chocolate glaze and garnish with kaffir lime sprinkle.

Serves 10

KNOW YOUR CHEESES

A Long-Standing Heritage

As a country of immigrants, many of our traditions reflect our ancestry and one of those traditions is a love for cheese. Using Old World recipes and traditional methods, an industry was born with the first settlers. Today, the U.S. cheese industry is an international center of cheese-making excellence and innovation.

The United States offers hundreds of varieties and styles perfectly crafted to meet global customers' and consumers' desire for enjoyable, great-tasting cheese. While cheese is essential and beloved in many of the world's favorite foods, like pizza and cheeseburgers, it can also add a nice twist on international dishes. The U.S. cheese industry is proud of its heritage and strives to continuously innovate to meet the growing needs of its customers.



CHEESE	PERFORMANCE CHARACTERISTICS	COMMON APPLICATIONS
<p>CREAM CHEESE (American Original developed in the late 1800s)</p>	<p>Melts quickly. Great flavor carrier in both sweet and savory dishes. Available in many different fruit and savory flavors.</p>	<p>Spreads, dips, sauces, frostings, bakery fillings, appetiser fillings, pastries and cheesecakes.</p>
<p>MONTEREY JACK (American Original from 1882)</p>	<p>Excellent melting cheese. Mild flavor. Good slicing and shredding.</p>	<p>Soups, sauces, toppings, casseroles, nachos, gourmet pizzas, sandwiches and salads.</p>
<p>PEPPER JACK (Modern American Original from 1981)</p>	<p>Excellent melting cheese that adds an additional spicy kick.</p>	<p>Soups, sauces, toppings, casseroles, nachos gourmet pizzas, burritos, quesadillas, sandwiches and salads.</p>
<p>COLBY JACK (Made from blending Colby Jack with Monterey Jack)</p>	<p>Melts quickly when shredded. Excellent choice for toppings. Orange and white color shows well in sandwiches and salads. Also great to blend into premium pizza.</p>	<p>Excellent melting cheese with an upscale image. Good for soups, sauces, toppings, casseroles and gourmet pizzas. Perfect in fondue applications or raclette dishes.</p>
<p>PART-SKIM MOZZARELLA</p>	<p>Easier cold manipulation (shredding, slicing et cetera) than whole milk mozzarella. Melts slower and browns much quicker than whole milk version.</p>	<p>Pizza topping blends, entrées and pasta stuffing.</p>
<p>CHEDDAR (U.S. cheddar quality is world-renowned)</p>	<p>Younger Cheddars Perform similarly under heat, melting well when shredded or sliced as a topper for a dish going under the broiler; excellent slicing and shredding properties.</p> <p>Medium & Aged Cheddars Perform better for most hot applications, melting more completely, with less separation; but beyond a certain age, the body of the cheese becomes more crumbly and difficult to slice.</p>	<p>Younger Cheddars Ideal for shredding to top any hot or cold application, from salads to Hispanic foods and much more; slicing properties make them perfect for sandwich applications, hot or cold.</p> <p>Aged Cheddars Superior melting ability ideal for sauces, soups and casseroles; blended easily with other cheeses to build signature gourmet pizzas; also shredded or crumbled into salads.</p> <p>Specialty Cheddars Welcomed with any cheese course.</p>
<p>BLUE</p>	<p>Melts well, used like a spice in cooking. Sharp and piquant flavors that intensify with age. Due to the fragile texture of these cheeses, use care to avoid crushing during storage.</p>	<p>Young / Creamy Style Melts well for soups and sauces, also excellent for spreads and dips. Ideal choice for cheese course.</p> <p>Aged / Crumbly Style Crumbly texture ideal for salads, pizzas and casseroles. Also great for baking.</p>



U.S. Dairy
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For more information, contact the USDEC Southeast Asia office at info@dairyconnect.biz or visit www.ThinkUSAdairy.org

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