

DPI Specialty Foods

ENTERTAINING

WITH CHEESE, CHARCUTERIE, FONDUE & MORE!

EASY APPETIZERS,
HORS D'OEUVRES,
ENTREES AND
TASTY SNACKS

CHEESE,
CHARCUTERIE,
SPREADS, DESSERTS
AND MORE!



DPI Specialty Foods

ENTERTAINING

WITH CHEESE, CHARCUTERIE, FONDUE & MORE!

en·ter·tain·ing *adjective*

*the art of providing
amusement or enjoyment*

Entertaining with food can be as complex as you want or as easy as you make it. We've created these simple, easy and tasty recipes for a party or an evening gathering with friends.

Food doesn't have to be complicated to be great.



ENTERTAINING



INSTRUCTIONS

Cut chèvre log into 1 inch pieces and roll into a ball shape. Place lollipop sticks in each chèvre ball. Roll in your favorite sweet or savory topping. Top with jams, caramel, nuts, herbs or your choice of ingredients.

(Bottom L to R)

CHOPPED
PISTACHIOS

COCOA NIBS
& CARAMEL

ORANGE ZEST
& PEPPER JELLY

BLACK PEPPER
& SOUR CHERRY

DRIED
CRANBERRIES

WALNUTS
& PUMPKIN

CHÈVRE LOLLIPOPS

*Sweet &
Savory*





Recipe

INGREDIENTS

1/2 cup unsalted butter
2 tablespoons olive oil
4 cups sliced onions
32 ounces beef broth
2 tablespoons dry sherry
1 teaspoon dried thyme
salt and pepper to taste
sliced French bread
Spring Brook Farm Tarentaise

INSTRUCTIONS

Melt butter with olive oil in an 8 quart stock pot on medium heat. Add the onions and continually stir until tender and translucent. Add the beef broth, sherry and thyme. Season with salt and pepper, and simmer for 45 minutes.

Ladle soup into four oven safe bowls. Place a slice of French bread followed by a hearty slice of Spring Brook Tarentaise cheese on top of the soup. Place bowls on a cookie sheet and broil until cheese bubbles and browns slightly.



SPRING BROOK FARM TARENTOISE FRENCH ONION SOUP



BEECHER'S FLAGSHIP POPOVERS



Recipe

INGREDIENTS

- 2 Tbsp butter, melted
- 4 eggs, beaten
- 1 ½ cups milk
- 1 ½ cups all-purpose flour
- ½ tsp salt
- 6 oz Beecher's Flagship cheese

INSTRUCTIONS

Heat oven to 435 degrees. Generously butter 12 popover pan cups. Place buttered popover pan in the oven for 5 minutes. Meanwhile, mix together butter, eggs, milk, flour, salt and cheese. Pour batter into hot pan, filling each cup about 3/4. Bake for 24 minutes; do not open the oven door while baking.

Remove from oven and poke the top of each popover with a sharp knife to allow the steam to escape. Serve immediately.



Recipe

PB&J PROTEIN CHOCOLATE CUPS



INGREDIENTS

Chocolate Mixture

3/4 Cup Chocolate
1/2 Scoop Protein Powder
1 tsp Coconut Oil

PB Mixture

4 tbs PBfit peanut butter powder
2 tbs oat milk

Jelly

A couple tsp Kelly's Oregon
Marionberry Preserves (about 5 tsp)
Makes 10 mini PB&J Cups

INSTRUCTIONS

Prepare a mini muffin tin lined with paper liners. Melt your chocolate, protein powder and coconut oil. Using about 1/2-1 tsp chocolate, per cup, spread chocolate up and all around the sides of the liners.

Freeze for 20 min.

Mix your PBfit Powder with Oat Milk. Drop 1/4-1/2 tsp into each and press down (if you spray your hands with a little oil it's super easy and doesn't stick.)

Freeze for another 10-20 minutes.

Add your jelly layer (about 1/4-1/2 tsp per cup) and freeze for another 20 minutes. Add your remaining protein chocolate mixture on top (microwave your chocolate again if it has thickened up). Freeze one final time so the chocolate can completely set.

Store in the freezer or in the refrigerator.





Entertaining

ENTERTAINING

The four
ELEMENTS
of a great
CHEESE
PLATE

VARIETY
OF CHEESE STYLES

COLOR
OF ACCOMPANIMENTS
AND CHEESE CHOICES

TEXTURE
OF CHEESE AND EXTRAS

PAIRINGS
TRY THE UNEXPECTED



La Panzanella
La Quercia Prosciutto
Divina Olives
Point Reyes
Busseto
Cowgirl Creamery
Cabot Creamery



STEP ONE

Choose three to five cheese selections.
Choose by region, milk type, or moisture level.



STEP TWO

Adding accompanying honey, spreads and jellies will bring excitement to each plate.



STEP THREE

Adding just the right cracker to each plate will give your guest a vessel for the cheese.



STEP FOUR

Think about placement for each cheese.
Leave some cheeses whole and others cubed or sliced.



STEP FIVE

For a heartier cheese plate, add local meats such as salami or prosciutto.



STEP SIX

There are many choices of olives on the market so find just the right variety to complement your cheese.



STEP SEVEN

Cheese plates can be served as a meal.
Try adding mixed fresh vegetables to any cheese board.



STEP EIGHT

Be sure to warm your cheeses for about an hour prior to serving to maximize their flavor and texture potential.

BEEKEEPER'S CUT
**CAUTUMN BLOSSOM
HONEY**



This honey is sweet and floral with a bright finish. The autumn wildflower meadow is replete with asters, rudbeckia, and goldenrod which all contribute to the character of this signature Runamok honey.

ABOUT RUNAMOK

Runamok is a family-owned, Vermont based company that started with a foundation of premium, organic maple syrup and has expanded to an array of maple and honey-based products. Started by husband and wife, Eric and Laura Sorkin, they began tapping their woods in Cambridge, Vermont in 2009.

“One of nature’s great natural sweeteners, honey lends itself to some incredible flavors. As we’re always aiming to elevate your everyday food and beverage experiences, honey was the easy next choice for us. Not only does honey have some incredible flavors, but, like our beloved maple, it also carries a number of medicinal qualities. Our passion for quality, innovation and culinary exploration has resulted in the following new products. We know you’re going to love them.”

Visit runamokmaple.com to experience the Runamok story and find an array of delicious recipes.

Amazing
over Taleggio
grilled cheese



Recipe

APPLE BUTTER FRUIT TART



INGREDIENTS

Crust

8 oz Annie's Chocolate Bunny Grahams
4 oz Kerrygold Unsalted Butter

Filling

2 – 12 oz Jars Oregon Growers Apple
Butter
2 each Large Eggs
¾ Cup Heavy Cream

INSTRUCTIONS

Pre-heat oven to 325 degrees. Melt butter in saucepan until golden brown. Break up Chocolate Bunny Grahams by placing them in a food processor and grinding them until they are a small crumb. Mix together melted butter and chocolate cookie crumb mixture. Lightly grease 9-inch tart pan.

Press crumbs firmly into the pan and let cool in your refrigerator for 10 – 15 minutes. Bake for 15 minutes.

While tart shell is baking, whisk eggs and cream together in a bowl. Once combined add apple butter until completely combined. Once the shell is finished baking, turn the oven up to 345 degrees.

Pour filling into the shell and bake for 40 – 45 minutes. The center will still be very soft but will firm up once it cools.

Let the tart cool before serving. Decorate with seasonal berries, nuts and pomegranate seeds.

This and other recipes using Oregon Growers and Shippers products can be found on their website.



PARM SPOONS

CRUNCHY SPOONS IN MINUTES

You'll need one Silicone Spoon Mold which can be found online or at your local craft store.

In addition to being utterly adorable, these edible spoons are simply the perfect accompaniment to any party table. The molds are easy to use, can go in the oven or microwave, and are 100 percent non-stick – every spoon comes out perfectly intact every time.

INSTRUCTIONS

Using a Silicone Spoon Mold, spoon grated Parmesan Cheese into the cavities of your mold. Brush off the excess cheese from the surface of the mold. Place the Parmesan filled mold in the microwave. Using the highest setting and allowing the turntable to rotate, microwave for 25 seconds. Allow the cheese spoons to rest for 10 seconds and repeat two more times for a total cooking time of 75 seconds. For extra color and crispness, microwave for an additional 15 seconds for a total cooking time of 90 seconds.

While the spoons are still hot, turn the spoons out on parchment paper to cool. Fill the spoons with your favorite sweet or savory toppings.

Bacon,
Tomatoes, and
Microgreens



Honeycomb



Peanut Brittle



Raspberries



Twin Sisters Creamery
WHATCOM BLUE
FOUR WAYS

Rustic
STYLE

Sartori Raspberry BellaVitano
Carr Valley Bread Cheese Jalapeño
Appel Farms Jalapeño Gouda
Ferndale Farmstead Scamorza
Ferndale Farmstead Caciotta



Entertaining





**POINT REYES FARMSTEAD
CHEESE COMPANY**

California

ORIGINAL BLUE

“ Not to play favorites, but the cheese that started it all holds a special place in our hearts. Produced on our family farm since 2000, California’s classic style blue cheese is rindless, all-natural and gluten-free. The addictive flavor is bold with hints of sweet milk and a peppery finish. ”

**BEECHER’S HANDMADE
CHEESE COMPANY**

Washington & New York

FLAGSHIP RESERVE

“ Flagship Reserve is a special version of our signature Flagship cheese. It is made only on days when the milk composition is just right. The last curds on the table from these makes are used to produce Flagship Reserve truckles as it allows for slightly lower moisture, higher salt content and thus a richer taste and texture while maintaining a clean, creamy finish. ”

SPRING BROOK FARM CHEESE

Vermont

TARENDAISE

“ Spring Brook Farm specializes in award-winning French Alpine-style cheeses. In 2008 we produced our first make of Tarentaise, a farmstead cheese made using fresh raw milk from our milking herd of 40 Jersey cows. It has a natural washed rind, is semi-firm in texture, and aged for a minimum of nine months. By the time our Tarentaise is ready for sale, it will have been washed and turned at least 60 times by our knowledgeable aging room staff. ”

HERB CRUSTED BAKED CHÈVRE



ENTERTAINING



Recipe

INGREDIENTS

- 2 cups toasted bread crumbs
- 1 tsp black pepper, freshly ground
- 3 large eggs
- 1 Tbsp Dijon mustard
- 1 Tbsp fresh thyme leaves, chopped
- 1 Tbsp fresh chives, chopped
- 12 oz Vermont Creamery goat cheese
- 1 Tbsp olive oil

INSTRUCTIONS

Place bread crumbs on a plate, stir in the black pepper and set aside. Whisk eggs and mustard in a bowl. Set aside. Chop thyme and chives. Place on a plate and set aside. Cut goat cheese into approximately one ounce pieces. Roll each piece into a ball. Dip each ball first in the herb mixture, second into the egg mixture and then finally into the bread crumbs. Set to rest on a baking sheet. Freeze the goat cheese balls for at least 30 minutes. Heat oven to 475 degrees. Lightly brush goat cheese balls with olive oil. Bake for 8-10 minutes or until they turn golden brown. Serve immediately.



FONDUE BREAD BOWL

using French Brillat-Savarin

The hollowed out bread becomes fondue dippers once cut into bite-sized pieces.

BRILLAT-SAVARIN AT A GLANCE

Origin	Milk Type	Rind	Pair with
France	Cows'	Bloomy	Champagne

A matured Brillat-Savarin has a typical white, bloomy rind with an interior paste that is buttery-white in color. The texture is dense, moist, and slightly chalky with enough lusciousness and creaminess for a triple cream cheese. Flavors are of butter, salt and cream with hints of mushroom, nuts and truffles. Brillat-Savarin pairs well with Pale Ale and Champagne and sometimes with a Domaine Chandon Rosé or a Viognier.



1
Carve out the soft center of your favorite round or boule loaf

2
Place the wheel of Brillat Savarin in the carved out center

3
Bake at 350 degrees for 30 minutes

4
Serve with crusty bread squares



BEEHIVE CHEESE COMPANY

BARELY BUZZED

Utah cheddar rubbed with espresso and lavender
Winner of 20 major awards

Barely Buzzed is the perfect party cheese. It's easy to pair, stunning to look at, and always the center of attention on the cheese board. Your guests will want to know more about this unique cheese, and we guarantee there will be a lively discussion about "Buzzed" whenever it's in the room.

The espresso and lavender rub imparts notes of butterscotch and caramel, which are prevalent near the rind, but find their way to the center of the cheese. This is a full-bodied cheese with a nutty flavor and smooth texture.

Hours after it's made, the special grind is rubbed on the rind. The 20-pound wheel ages for 6-8 months. As it ages, our cheesemakers test each batch to determine the right time to introduce the wheel into the world. And once it arrives on your doorstep, get ready for an adventure in pairing!

Pairing SUGGESTIONS

Beverage

- Medium to full-bodied red wines
- Port
- Ales of all kinds
- Stouts
- Ciders

Accompaniments

- Toasted nuts
- Chocolate
- Berries
- Charcuterie

Recipe

INGREDIENTS

Crust Ingredients

8 ounces Grahams, crushed
4 ounces Kerrygold salted butter, melted

Filling Ingredients

16 ounces Laura Chenel Fresh Goat Cheese,
softened to room temperature
16 ounces Philadelphia Cream Cheese,
at room temperature
1 1/2 cups granulated sugar
3 tablespoons Nielsen Massey Madagascar
Vanilla Extract
1/8 teaspoon salt
4 large eggs, at room temperature

Topping Ingredient

10 ounces Butcher's Bunches Dirty Diana
Cherry Cherry Blast

INSTRUCTIONS

Preheat oven to 325 degrees F (165 degrees C)

Make the crust: In a food processor, crush Grahams. Melt butter. Slowly add melted butter to graham crumbs. Evenly spread graham crumb mixture in springform pans. Press mixture to desired crust height. Place filled pans in heated oven for 10 minutes. Remove pans from oven and once cooled, place in refrigerator for 15 minutes.

Make the batter: Using a stand mixer, blend fresh goat cheese, cream cheese and sugar. Whip mixture on high until smooth and fluffy. Add vanilla and salt. Mix until fully combined. Add eggs and mix until they are just incorporated. Do not over mix the batter once the eggs are added. Pour filling into cool springform pans leaving 3/4" at the top of each pan for expansion. Place filled pans on a sheet pan and bake. 50 minutes (4" mini cakes) 55-60 minutes (9" cake)

Once baked, remove from oven and place on cooling rack. Refrigerate for at least 3 hours prior to removing the springform pan.

(Note: If necessary, use a hot knife to loosen the chilled cheesecake from the sides of the springform pan).

Top the cakes with Butcher's Bunches Dirty Diana Cherry Cherry Blast prior to serving.



CHÈVRE CHEESECAKE

This sweet, creamy cheesecake will quickly become your favorite. Paired with the buttery graham crust and tart cherry spread, you're sure to make this cheesecake a classic.

**Yield: 4 / 4" mini cheesecakes
or 1 / 9" cheesecake**





Recipe

INGREDIENTS

- Armanino Basil Pesto
- 16 oz Humboldt Fog Mini
- ¼ cup bread crumbs
- 1 tsp roasted pine nuts
- ½ tsp olive oil

INSTRUCTIONS

Cut the top off the Humboldt Fog Mini and place in a baking dish that has a cover. Spoon a generous amount of Armanino Basil Pesto on top of the cheese. Sprinkle the top with bread crumbs and drizzle with olive oil.

Cover and bake in a 375 degree oven until cheese is bubbly and bread crumbs are toasted (about 20 minutes). For an extra crunch, sprinkle the top with roasted pine nuts and serve while bubbly, creamy and oh so delicious.



BAKED HUMBOLDT FOG WITH PESTO



Recipe

HAZELNUT SHORTBREAD

FEATURING MINERVA
AMISH BUTTER



INGREDIENTS

1 cup butter, softened
5 Tbsp confectioners' sugar
2 tsp vanilla extract
2 cups all-purpose flour
1 cup finely chopped hazelnuts

INSTRUCTIONS

In a mixing bowl, cream butter and sugar until light and fluffy. Beat in vanilla. Add the flour, beating on low speed just until combined. Stir in hazelnuts. Cover and refrigerate for 30 minutes.

Shape dough into 1/2 inch thick, 2 inch pieces. Place 2 inches apart on greased baking sheet. Bake at 350 degrees for 15-18 minutes or until lightly browned. Roll warm cookies in confectioners' sugar and cool on a wire rack.

Serve with raspberry freezer jam for an added delight.





Entertaining

Pairing **ELEMENTS**

Vehicles

Salted Crackers
Sliced Baguette
Nut Breads

The Meats

Cured Meats
Salami
Prosciutto

The Cheese

Fresh - Mozzarella or Chevre
Soft - Brie or Camembert
Hard - Cheddar or Parmesan
Aged - Gouda or Manchego
Blue or Gorgonzola
Washed Rind - Schloss or Limburger

Something Salty

Almonds
Olives
Cornichons
Pickled Vegetables

Something Sweet

Seasonal Fruit
Jams & jellies
Honey
Honeycomb



Pairing ELEMENTS



STEP ONE

Finding foods that pair well together and serve as a complement.



STEP TWO

Adding a crunch, salty component. Don't allow your accompaniment to overwhelm the cheese.



STEP THREE

Nuts and dried fruit add a texture, sweetness and saltiness to your cheese board.



STEP FOUR

Fresh fruits can add the freshness of the season to your cheese board.



STEP FIVE

The selection of specialty meats makes an excellent complement to cheese or a cheese platter.



STEP SIX

Jams and jellies can add that perfect finisher. Discover varieties of fruit spreads and how they pair with cheeses.



ENTERTAINING



Recipe

INGREDIENTS

2 cups heavy whipping cream

2 cups half and half cream

1 cup sugar

2 tsp vanilla extract or the seeds from
1 vanilla bean split in half and scraped

12 oz Point Reyes Original Blue Cheese

3 Tbsp Kelly's Jelly Strawberry Habanero Pepper Jelly

INSTRUCTIONS

Combine heavy whipping cream, half and half, sugar and vanilla, stirring to dissolve the sugar completely.

Freeze according to ice cream freezer
manufacturer's directions.

Once ice cream is solid, fold in Point Reyes Original
Blue Cheese and Kelly's Strawberry Habanero
Pepper Jelly. Serve immediately.



WITH KELLY'S JELLY STRAWBERRY
HABANERO PEPPER JELLY



BEECHER'S CHEESE CURD POTATO BITES

Recipe

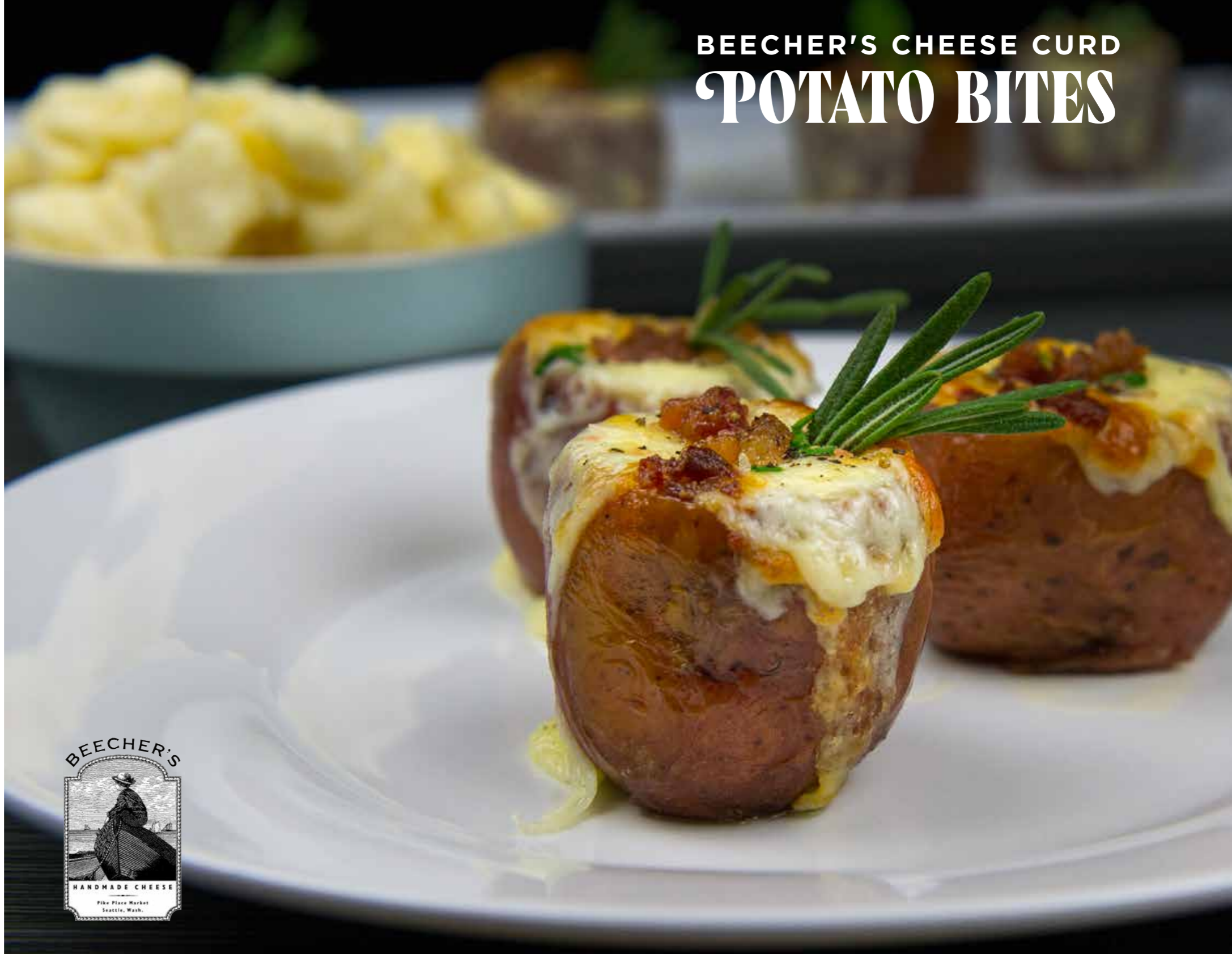
INGREDIENTS

- 1 pound small red potatoes
- 12 oz Beecher's Plain Cheese Curds
- 8 oz cooked bacon crumbles
- Butter
- Olive oil
- Salt and Pepper to taste

INSTRUCTIONS

Rub clean small red potatoes with olive oil and bake at 350 degrees until soft throughout (about 30 minutes). Remove from oven. Cut the cooked potatoes in half and remove a small amount of the meat. Give each potato half a generous pat of butter and stuff the carved out potato with Beecher's cheese curds. Top with bacon crumbles.

Return stuffed potatoes to the oven and cook until cheese curds bubble. For extra color and taste, broil the cooked, stuffed potatoes slightly until golden brown.



ENTERTAINING



Recipe

INGREDIENTS

- 2 Tbsp sugar
- ½ Vanilla bean
- 1 tsp orange zest
- 1 tsp lemon zest
- pinch sea salt
- 2 Peaches, cut in half, pits removed
- 1 Tbsp unsalted butter
- 4 Tbsp Greek Style Yogurt
- 4 Tbsp Terra Breads Pistachio Granola

INSTRUCTIONS

Set oven rack to top position in oven and preheat the oven broiler on high setting. Place the sugar into a small bowl. Cut the vanilla bean half lengthwise and scrape out the seeds with the tip of a paring knife and blend into sugar. Add the orange zest, lemon zest and salt to the sugar and toss to combine.

Place peach halves cut side up on a parchment paper lined cookie sheet. Divide butter into 4 parts and place butter in the center of each peach half. Divide the vanilla sugar into 4 parts and sprinkle over each peach half.

Broil the peaches in the oven with the oven door left slightly ajar. Peaches are ready when the sugar starts to turn golden, about 5-10 minutes. Remove the peaches from oven and cool for a few minutes.

Transfer the broiled peaches to serving dishes and top warm peaches with Greek Yogurt and Pistachio Granola.



BROILED PEACHES WITH TERRA BREADS PISTACHIO GRANOLA AND *Greek Yogurt*



Recipe

CHÈVRE HONEY PISTACHIO

Cheeses have been produced using goat's milk for thousands of years. Due in part to the simplistic nature of making Chèvre it is perhaps one of the earliest made dairy products. In the simplest form, goat cheese is made by allowing milk to naturally curdle, and then draining and pressing the curds. Other techniques use an acid such as lemon juice or vinegar or rennet to coagulate the milk. Soft goat cheeses are made in kitchens all over the world.

This simple recipe combines one ounce balls of Chèvre rolled in chopped pistachios and dried red currants that are then drizzled with wildflower honey. Serve these as an addition to a cheese plate or warm them slightly and serve on top of your favorite green salad.



PAIRING *Suggestions*

Throughout this book you'll find Pairing Suggestions pages.

The key is to have fun. Our goal is to suggest complementary pairings. Experimenting with cheese and accompaniments can identify your personal favorites.



SOFT RIPENED

Cowgirl Creamery
Mt. Tam

Soft Ripened **SUGGESTIONS**

Cheese

Brie
Camembert


Beverage

Champagne
Chardonnay
Pinot Noir

Accompaniments

Fresh Fruit
Jams & Jellies
Crusty Breads
Nuts

PAIRING *Suggestions*

 **Serving Tip:** Serve cheese at room temperature. Remove cheese from refrigeration an hour prior to serving. Plan your beverage choices to complement your cheese selection.

Firm/Semi-Firm **SUGGESTIONS**

Cheese

Cheddar
Edam
Gouda
Monterey Jack

Beverage

Sparkling Cider
Bourbon
Cabernet

Meat


Salami
Prosciutto

Accompaniments

Chutney
Mustards
Olives

FIRM/SEMI-FIRM
Tillamook Cheddar

PAIRING *Suggestions*

 **Serving Tip:** Don't crowd the cheese board. Leaving some cheeses on the board as a whole piece can enhance the experience. Think texture and flavor when purchasing your cheese selection. Serve plenty of cheese accompaniments to stretch your cheese budget.



ITALIAN STYLE
Ferndale Farmstead
Caciotta

Italian Style **SUGGESTIONS**

Cheese

Caciotta
Asiago
Parmesan
Romano

Beverage

Chianti
Prosecco
Port
India Pale Ale


Meat

Cured Meats

Accompaniments

Castelvetrano Olives
Roasted Pistachios
Honey

PAIRING *Suggestions*

 **Serving Tip:** If serving cheese as the main event, plan on six ounces per person. If cheese is one of the many items being served, plan on three or four ounces per person. Serving three to six types of cheeses ensures an interesting selection.



ENTERTAINING

Rising Sun Farms
Sundried Tomato Torta

Fresh/Soft SUGGESTIONS

Cheese

Mascarpone
Chèvre
Ricotta


Beverage

Sauvignon Blanc
Pinot Grigio
Riesling
Lager

Accompaniments

Biscuits
Scones
Honey
Jams and Jellies
Olive Oil

PAIRING *Suggestions*

 **Serving Tip:** Blue cheeses come in a variety of moisture levels and milk types. Inspire your guests to try a blue selection by including accompaniments such as honey or honeycomb, caramelized nuts, nut brittle, or jams and jellies.



BLUE
Rogue Creamery
Rogue River Blue

Blue SUGGESTIONS

Cheese

Gorgonzola
Blue
Stilton

Beverage

Port
Sauternes
Porter


Meat

Steak
Salami

Accompaniments

Honey
Honeycomb
Dried Figs
Nuts

PAIRING *Suggestions*

 **Serving Tip:** Most natural and soft ripened rinds are edible. Encourage your guest to taste the rind as part of their cheese enjoyment. Digging out the center of a piece of cheese only encourages others to do the same. Rinds add a flavor and texture component to most cheeses.



SOFT RIPENED
Jasper Hill Farm
Harbison

Washed Rind **SUGGESTIONS**

Cheese

Limburger
Taleggio
Gruyere
Morbier

Beverage

Pale Ale
Pinot Grigio
Chenin Blanc
Cider

Meat

Cured Meats

Accompaniments

Crusty Breads
Honey
Fruit

STUFFED MUSHROOMS

WITH PARRANO TRUFFLE CHEESE

PARRANO CHEESE
MADE WITH

truffle
shavings

ENTERTAINING



Recipe

INGREDIENTS

- Uniekaas Parrano Truffle Cheese
- 1 ½ LB Portobello or Button Mushrooms
- 2 Tbsp. Butter
- 2 Cloves Minced Garlic
- ¼ Cup Breadcrumbs
- Kosher Salt
- Freshly Ground Black Pepper
- ¼ Cup Grated Parrano Truffle Cheese
- 4 oz Cream Cheese, softened
- 2 Tbsp. freshly chopped Parsley
- 1 Tbsp. freshly chopped Thyme

INSTRUCTIONS

Preheat oven to 400 degrees.

Grease a baking sheet with cooking spray. Remove stems from mushrooms and roughly chop the stems. Place mushroom caps on the baking sheet.

In a skillet melt butter over medium heat. Add chopped mushroom stems and cook until most of the moisture cooks out. Add garlic and cook until fragrant and then add breadcrumbs and let toast slightly. Season with salt and pepper. Remove from heat and let cool slightly.

In a large bowl mix together the mushroom mixture, shredded Parrano Truffle Cheese, cream cheese, parsley and thyme. Season with salt and pepper. Fill the mushroom caps with filling and sprinkle with more Parrano Truffle Cheese. Bake until mushrooms are soft and the tops are golden, 20 minutes.





Fall
HARVEST

Cypress Grove Sgt. Pepper
La Quercia Prosciutto
Tillamook Medium Cheddar
Mitica Quicos
Maille Dijon



ENTERTAINING



Recipe

INGREDIENTS

1 LB Cambozola Black Label
8 oz Heavy Whipping Cream
Fresh Ground Black Pepper to taste

INSTRUCTIONS

Remove the rind from the Cambozola Black Label cheese and put in heavy saucepan. On a low temperature setting, melt the cheese, stirring constantly. Add the heavy whipping cream and a generous amount of freshly ground black pepper. Whisk together the ingredients and bring the sauce to a boil.

Serve this sauce over steak and/or vegetables.



CAMBOZOLA BLACK LABEL *Sauce*



ENTERTAINING



“An Organic American Original, our most popular and best-selling cheese has all the lusciousness you expect from a triple cream, with a unique core that upholds its texture. Think of it as Brie’s quirky California cousin.”

Celebrate anytime with this Mt Tam cheese fondue bowl. Carve out the center of your favorite bread boule. Cube the carvings and toast for dipping. Remove the rind from the top of Mt Tam and insert the cheese in the carved bread boule.

Heat in a pre-heated convection oven at 400 degrees until the bread is crispy and the cheese melty. Remove from the oven and drizzle with sparkling wine. Serve hot with toasted bread and raspberries.

Pairing SUGGESTIONS

Sparkling Wine
California Chardonnay
Sparkling Dry Cider
Drinking Chocolate
Preserves
Honey



COWGIRL CREAMERY MT TAM

“Organic Triple cream with a heart”



Dorothy's
Keep Dreaming

Point Reyes
Original Blue

Girl Meets Dirt
Orcas Pear with Bay

Montchevre
Bucheron

Girl Meets Dirt
Island Plum

Vermont Creamery
Bijou

Spring Brook Farm
Tarentaise

Chocolate Chip
**CRANBERRY
HONEY COOKIES**



INGREDIENTS

½ cup butter, softened
4 oz Face Rock Cranberry Honey Fromage Blanc
1 cup granulated sugar
1 egg
1 tsp vanilla extract
1 tsp almond extract
½ tsp baking powder
1 ¾ cup flour
1 cup chocolate chips

INSTRUCTIONS

Cream together butter and Fromage Blanc. Add sugar and beat for 1 minute. Add egg and beat to combine. Add extracts and beat until combined. Add baking powder and flour. Mix in chocolate chips by hand. Cover and refrigerate batter for at least 1 hour. Heat oven to 375 degrees. Roll batter into 1-2 inch balls. Dough may be sticky so using a small amount of flour on your hands may help. Bake for 9-11 minutes.





Recipe

INSTRUCTIONS

Simply carve out your favorite boule and toast it slightly in an oven set to 375 degrees. Fill the toasted boules with cubes of your favorite Yancey's Fancy cheese. Return the cheese filled bread bowls to the oven and heat until the cheese melts. Remove from the oven and dress with pickled jalapeños, chopped tomatoes, black pepper or just serve plain. Serve with pretzel rods and fresh vegetables.



FILL
BAKE
SERVE

PARTY CHEESE BOWLS

USING YANCEY'S FANCY



Recipe

CHOCOLATE HAZELNUT
BRITTLE

FEATURING MINERVA
AMISH BUTTER



INGREDIENTS

2 cups chopped roasted hazelnuts
11 oz chopped semi-sweet chocolate
1 cup butter, cubed
1 cup sugar
3 Tbsp cold water

INSTRUCTIONS

Chop the nuts and the chocolate. If you're using a food processor, don't over process.
On a greased sheet pan, layer half of the nuts and then half of the chocolate. Set aside.
In a heavy, tall saucepan, combine the butter, sugar and water. Cook over medium heat until a candy thermometer reads 290 degrees (soft-crack stage), stirring occasionally. Immediately pour the mixture over the chocolate and nuts in the sheet pan. Sprinkle the remaining chocolate and nuts on the hot mixture.
Refrigerate until set.
Break into pieces to serve.





ENTERTAINING

Recipe

FALAFEL CONE

USING TA'AMTI FALAFEL

Falafels are a vegan snack with the main ingredient being garbanzo beans.

Serve Falafels as a tasty appetizer or entrée. Falafels are the perfect accompaniment to pita bread, fresh vegetables, tzakziki, hummus or your favorite hot sauce.



ENTERTAINING



Recipe

INGREDIENTS

4 pounds ripe quince
4 1/2 cups white sugar
Water

INSTRUCTIONS

Wash, peel and chop the quince into small pieces. Transfer the flesh to a large pan and cover with enough water to cover the quince. Boil for 30 to 40 minutes or until the flesh is very soft. Add the sugar and stir over low heat until the sugar is dissolved. Continue cooking for about 1 1/2 hours, stirring frequently. The quince flesh will continue to break down and the mixture will become very thick and have a deep orange color. For a smooth consistency, run the mixture through sieve or food mill. A food processor is not recommended.

Lightly grease a 9x13-inch baking dish and transfer the quince paste to the dish. Spread evenly. Quince naturally contain pectin which will allow the paste to thicken once refrigerated. Refrigerate for 24 hours prior to serving. Membrillo will last refrigerated for several weeks if stored in an airtight container.



MEMBRILLO

(QUINCE PASTE)

The Quince is a small and rounded pome fruit grown on trees. Though it may look as delightfully sweet and juicy as an apple or pear, the quince in its raw form is rather tough, tannic and slightly sour. To enjoy all that this produce has to offer, it's best when cooked. Membrillo is the Spanish word for a fruit paste condiment and the fruit from which it is made; quince.



ENTERTAINING



CHEESE SAUCE

Recipe

INGREDIENTS

X-O CHEESE SAUCE

- 1-quart Half and Half
- 16 oz shredded Beamster X-O
- Fresh Ground Black Pepper
- Zest from one small Orange
- 1 ½ Tbsp. chopped Parsley

INSTRUCTIONS

Warm the Half and Half in a heavy saucepan stirring constantly. Slowly add shredded Beamster X-O. Continue stirring constantly. Once these ingredients are combined, add chopped parsley, black pepper and orange zest. Simmer as the sauce thickens.

Serve over pasta, steak and vegetables.





Recipe

ENERGY BALLS

NO-BAKE EASY SNACK



INGREDIENTS

1 cup old fashioned rolled oats
½ cup nut butter
¼ cup honey
¼ cup unsweetened shredded coconut
¼ cup chocolate chips
2 TBSP ground flaxseed
1 tsp. vanilla
Pinch of salt

INSTRUCTIONS

Combine all ingredients.
Roll dough into balls and refrigerate.

ENTERTAINING



Recipe

INGREDIENTS

Kelly's Habanero Pepper Jelly
La Quercia Prosciutto Piccante Sliced
1 pound Fresh Prawns

INSTRUCTIONS

Wrap peeled, deveined raw prawns with La Quercia Piccante Prosciutto and grill until the prawns are pink and the Prosciutto is crispy. Glaze the prawns in a skillet with one of the varieties of Kelly's Pepper Jelly. Our suggestion is the Habanero Pepper Jelly.



KELLY'S - THE PERFECT COMPLEMENT

Kelly's premium, small batch pepper jellies are sourced from only the best local producers. Sweet with the right amount of heat, Kelly's pepper jellies add an element of surprise to your cheese plate, your main dish, or even, your drinks. Oregon made.

GLAZED SHRIMP WITH PROSCIUTTO



WRAP
GRILL
& SERVE

Recipe

CRAB CAKES

STUFFED WITH
CASTELLO DILL HAVARTI



INGREDIENTS

Crab Cake Ingredients

The meat from 8 Baked Potatoes
The juice from one Lemon
The zest from one Lemon
1 Tbsp. Dijon Mustard
2 Tbsp. Mayonnaise
2 Tbsp. Chives
4 oz Corn
1 tsp. Salt
1/2 tsp. Pepper
8 oz Fresh crab meat
12 oz Castello Dill Havarti

Breading Ingredients

Ground Pork Rinds
One Large Egg

INSTRUCTIONS

Mix together all crab cake ingredients by hand for a meatier style crab cake. Press the mixture into palm sized balls. Place a one-inch cube of Castello Dill Havarti in the center of each crab cake. Dip the crab cakes in one beaten egg and roll in ground pork rinds.

Place the coated crab cakes in a hot oiled skillet and toast until golden brown.

Serve immediately with garlic dill mayonnaise, sliced jalapeños and a squeeze of fresh lemon.



**bagels, pesto,
mozzarella,
basil, olive oil**

Recipe

CAPRESE BAGELS



INGREDIENTS

Udi's Gluten Free Bagels
BelGioioso Mozzarella Fresh Snacking Cheese
Divina Classic Basil Pesto
Divina Roasted Tomatoes*

INSTRUCTIONS

Spread Divina Pesto on Udi's Bagel halves. Layer with BelGioioso Mozzarella and fresh tomatoes. Drizzle with olive oil and toast until the bagel is crispy and the cheese is perfectly melted.

Top with fresh basil and serve warm.

**Use Divina Roasted Tomato's as a wonderful option to fresh tomatoes.*





PRODUCT OF FRANCE
ILE DE FRANCE
DEPUIS 1936
Le Brie
MINI SOFT RIPENED
CHEESE
NET WT 0.90Z (25g)

Recipe

MAC 'N CHEESE



INGREDIENTS

16 oz Elbow Macaroni, cooked
1 TBSP Olive Oil
6 TBSP Unsalted Butter
1/3 cup All Purpose Flour
3 cups Whole Milk
1 cup Heavy Whipping Cream
4 cups shredded Cheddar Cheese
2 cups shredded Gruyere Cheese
Salt and Pepper to taste
1 1/2 cups Panko Crumbs
4 TBSP melted Butter
1/2 cup shredded Parmesan Cheese

INSTRUCTIONS

Preheat oven to 350 degrees. Lightly grease a large 4-quart baking dish and set aside. Combine shredded cheeses in a large bowl and set aside. Cook pasta one-minute shy of al dente. Remove from heat, drain, and place in a large bowl. Drizzle pasta with olive oil and stir to coat pasta.

Melt butter. Over medium heat whisk in flour. Whisk for about 1 minute until bubbly and golden. Gradually whisk in the milk, heavy cream, salt and pepper. Add two cups of the shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.

Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce.

Pour half of the mac and cheese into the prepared baking dish. Top with the remaining 2 cups of shredded cheese and then the remaining mac and cheese.

In a small bowl, combine panko crumbs, parmesan cheese and melted butter. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes.



Sweet
SALTY
REFRESHING



Entertaining

Klondike
Odyssey Feta
Mike's Hot Honey



Recipe

INGREDIENTS

Aussie Bakery Puff Pastry
Marin French Cheese Brie
Toschi Italian Amarena Cherries

INSTRUCTIONS

Using a quarter sheet of Puff Pastry Dough, wrap Marin French Brie by pulling together the four corners of the dough and twisting the dough at the top to create a purse. Bake on a parchment lined sheet pan at 350 degrees for 20 minutes or until pastry browns slightly. Serve with a sprinkle of powdered sugar and Italian Amarena Cherries in heavy syrup for an extra special treat.



MARIN FRENCH CHEESE - BRIE

Made with authentic cultures and aged slowly, it develops the familiar Brie flavor profile redolent of sweet milk and mushrooms. The Brie has the unmistakable buttery, rich texture and golden color reflecting fresh cow's milk from neighboring Marin County dairies.

WRAP
BAKE
SERVE

THREE INGREDIENT PUFF PASTRY



Recipe

PUMPKIN BRITTLE TART



INGREDIENTS

Crust

8 oz Ginger Snap Cookies
4 oz Kerrygold Unsalted Butter

Filling

2 – 12 oz Jars Oregon Growers Pumpkin Butter
2 each Large Eggs
¾ Cup Heavy Cream

INSTRUCTIONS

Pre-heat oven to 325 degrees. Melt butter in saucepan until golden brown. Break up ginger snap cookies by placing them in a food processor and grinding them until they are a small crumb.

Mix together melted butter and ginger snap cookie crumb mixture.

Lightly grease 9-inch tart pan. Press crumbs firmly into the pan and let cool in your refrigerator for 10 – 15 minutes. Bake for 15 minutes.

While tart shell is baking, whisk eggs and cream together in a bowl. Once combined add pumpkin butter until completely combined. Once the shell is finished baking, turn the oven up to 345 degrees. Pour filling into the shell and bake for 40 – 45 minutes. The center will still be very soft but will firm up once it cools.

Let the tart cool before serving.
Decorate with chocolate toffee crumbles.

This and other recipes using Oregon Growers and Shippers products can be found on their website.



Recipe

PUMPKIN ICE CREAM



INGREDIENTS

4 cups heavy whipping cream
4 cups half and half cream
2 cup sugar
4 tsp vanilla extract
3 Tbsp Pumpkin Pie Spice
1 15 oz can Pumpkin Puree
1 8 oz container Mascarpone
3/4 cup Almond Halves
8 oz Caramel Sauce

INSTRUCTIONS

Combine heavy whipping cream, half and half, sugar, vanilla, pumpkin pie spice, pumpkin puree and sugar, stirring to dissolve the sugar completely.

Freeze according to ice cream freezer manufacturer's directions.

Once ice cream is solid, remove from ice cream freezer and spread the mixture on a cookie sheet. Dollop small spoonful's of mascarpone and caramel sauce evenly across the ice cream. Sprinkle with almond halves and gently fold the mixture together.

Place ice cream in freezer safe containers and freeze until solid.



Entertaining

WITH CHÈVRE

Entertaining can be simple and beautiful with this chèvre olive tree. Form your favorite plain or savory chèvre into any size cone shape. For added flavor mix your chèvre with chopped herbs, nuts, or peppers prior to forming your cone.

Cover with pitted olives and peppers using toothpicks. Decorate with fresh herbs, pretzel sticks or tiny round crackers. Dress up your tree with sliced star fruit for that extra holiday touch. Serve with sliced meats, crackers and cornichons.



NOTHING
BRINGS PEOPLE
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— LIKE —
GOOD
FOOD

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