

DPI Specialty Foods

INSPIRATION

INGREDIENTS + RECIPES

**A COLLECTION OF
RECIPES AND PAIRINGS**

Using products that are
available from DPI

**WE BRING THE
BEST TO MARKET**



DPI Specialty Foods

WE SELL INGREDIENTS

RECIPES + INSPIRATION

DPI's mission is to provide all customers with an extensive variety of specialty foods from around the world, including gourmet, natural, organic, gluten free, local and ethnic foods. The product range spans across all three temperate zones of ambient, chilled and frozen.



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HAND DIPPED
BONBONS
DARK CHOCOLATE COVERED FIGS

Serve with dessert, on a gourmet
cheese board, with wine or coffee

INSPIRATION



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*





tikka masala
& almond
korma sauces

Recipe

NAAN PIZZA

WITH ROASTED VEGETABLES

Naan is a soft and pillowy Indian-style flatbread traditionally made in a tandoor or cylindrical clay oven. The dough gets slapped against the walls of the tandoor, where it adheres and bakes quickly over a burning fire. Indianlife Naan is created from a family recipe handed down from generation to generation.

INSTRUCTIONS

Roast your favorite vegetables and set aside. Vegetables can include, red onion, cauliflower, asparagus, brussels sprouts, broccoli, red peppers, squash and more. Brush Naan with olive oil and toast in a 350 degree oven until slightly browned and warm throughout. Remove from the oven and spread Tikka Masala or Almond Korma Sauce on the warm Naan. Sprinkle with a handful of your favorite roasted vegetables and return to the oven until the Naan pizzas are toasty hot. Serve warm.



INSPIRATION



BEECHER'S CHEESE CURD POTATO BITES

Recipe

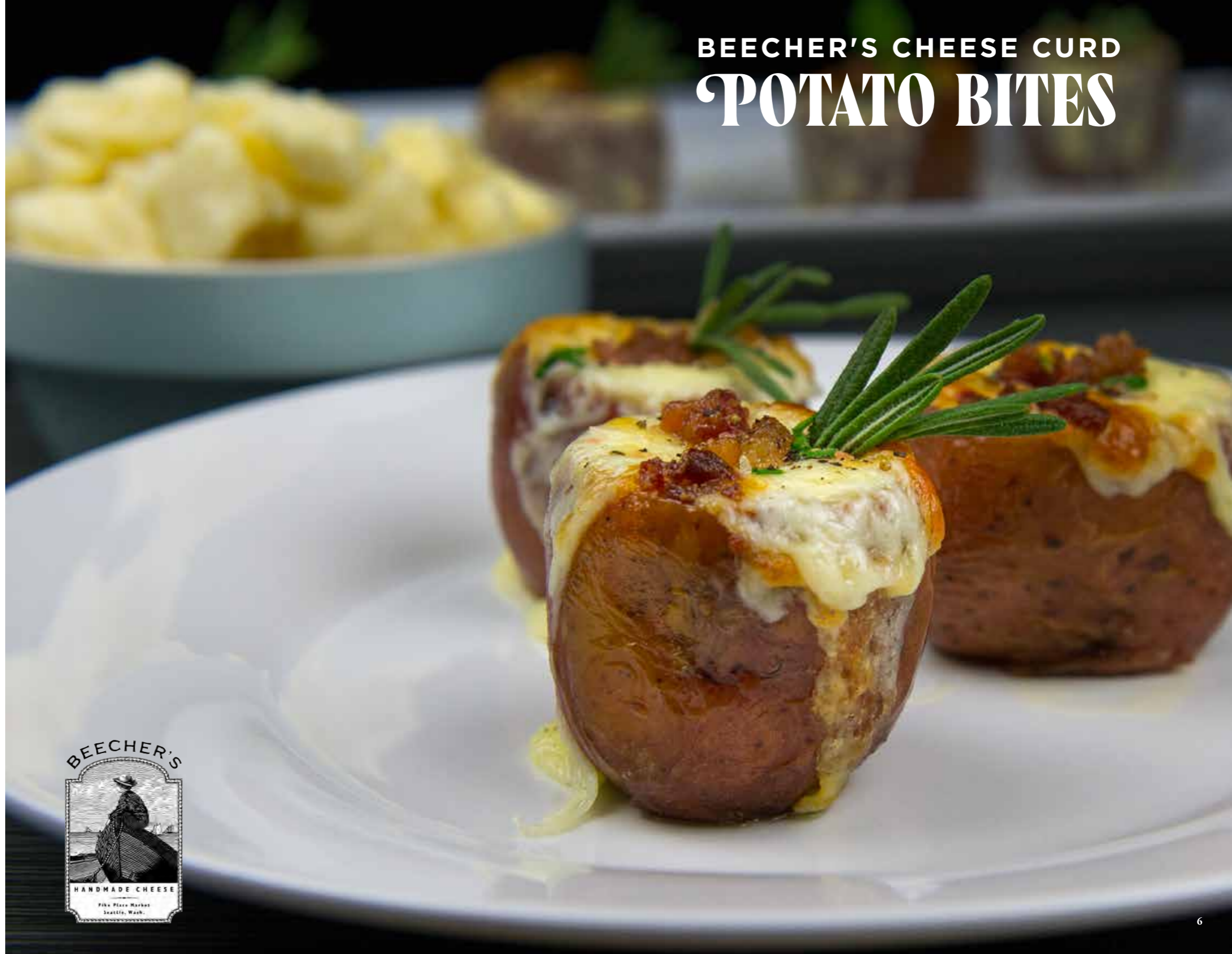
INGREDIENTS

- 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. Serve immediately.





INSPIRATION

Recipe

FALAFEL CONE

USING OLUS FALAFEL

Falafels are a vegan snack with the main ingredient being garbanzo beans. Olus Falafels are baked in soybean oil and come pre-cooked and easy to re-heat in the oven, fryer, or even the microwave. Their preparation process ensures that Olus Falafels remain crispy on the outside while soft and full of flavor on the inside. 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.





CHEESE SOUP

USING CABOT CHEDDARS



Use cookie cutters to make cheese shapes!

ABOUT CABOT CHEESE

The farm families that own Cabot Creamery Co-operative love what they do. And they've been doing it for a long time – every single day since 1919. Now 100 years later, they are proud of their thriving farms, strong communities, and happy, healthy cows that produce the rich, buttery milk that they use to make Cabot's award-winning cheese and dairy products.

INGREDIENTS

- 2 Tbsp butter
- 1/2 white onion chopped
- 1 cup carrots shredded or chopped
- 1 cup celery chopped
- 1/8 tsp garlic powder
- Salt and pepper to taste
- 4 cups whole milk
- 2 cans of vegetable broth
- 4 cups Cabot sharp cheese shredded
- 1/2 cup flour

INSTRUCTIONS

Melt butter in heavy saucepan. Add onion, carrots and celery and cook until soft. Add garlic powder, salt and pepper to taste. Add to the saucepan, milk, vegetable broth and shredded cheese and bring the mixture to a heavy simmer. Cook for 20 minutes. Mix flour with a half cup of hot soup mixture until combined. Add flour mixture to the soup and heat until thickened.

BUBBIES KOSHER DILL PICKLE DIP

SIX INGREDIENT
party dip

INSPIRATION



Recipe

INGREDIENTS

- 1 cup sour cream
- 2/3 cup finely chopped Bubbies Dill Pickles
- 1 Tbsp dill – chopped
- 1 Tbsp chives – chopped
- 1 garlic clove – minced
- 2 tsp powdered onion dip
- Fresh ground pepper to taste

INSTRUCTIONS

Mix together all ingredients and serve with fresh vegetables, chips or pretzels.

*See this and other tasty recipes at
bubbies.com/recipes*



Bubbies Naturally fermented foods and old-world, traditional condiments have always aroused the culinary passions and nostalgia of her customers. Today, her special blend of spices and the meticulous process can be discovered in every jar of her pickles, sauerkraut, relish, horseradish and more! Though her products may start out simply, thanks to hard work and love, they become something special.



BÄCKERHAUS VEIT
PRETZELS

STICKS, BAGUETTES & TWISTS



INSPIRATION

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



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.



AUTUMN GLOW SMOOTHIE BOWL

With anti-inflammatory ingredients like vanilla collagen, turmeric, and Lifeway plain whole milk kefir, this smoothie bowl will give your skin a golden hour glow.

INSPIRATION



Recipe

INGREDIENTS

- 1/2 cup Plain Whole Milk Kefir
- 1/3 cup rolled oats
- 1 frozen banana
- 1 scoop vanilla collagen
- 1 1/2 tbsp almond butter
- 1 tsp maple syrup
- 1/4 tsp ground nutmeg
- 1/2 tsp ground turmeric
- 1/8 tsp finely ground black pepper

INSTRUCTIONS

- Place all ingredients into a high-powered blender. Blend on high until smooth, or until desired consistency is reached.



INSPIRATION



Recipe

en·ter·tain·ing

adjective

*the art of providing
amusement or enjoyment*

Entertaining with food can be as complicated as you want or as easy as you make it. We've created these simple, easy and tasty party cheese bowls that are perfect for an afternoon football party or an evening gathering with friends. Food doesn't have to be complicated to be great.

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



ROGUE RIVER BLUE

World Champion

ROGUE
CREAMERY

CENTRAL POINT, OREGON

Rogue River Blue is made only during autumn, when the cows' rich milk lends itself best to making this exquisite cheese. This cheese is wrapped in grape leaves that have been soaked in pear brandy. The blue veining lends hints of hazelnuts and fruit, and the paste becomes slightly crystallized as it ages.





INSPIRATION

Recipe

WATERMELON TOWER

WITH ODYSSEY FETA

INSTRUCTIONS

Peel one large watermelon. Slice one inch thick and cut into rounds. Layer each round with fresh blueberries, raspberries, sliced strawberries, mint leaves and Odyssey Feta. Drizzle each layer with honey and for an extra creamy treat, mascarpone. Top with each ingredient and bits of Honeycomb. Serve chilled.



INSPIRATION



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 Rogue Creamery Rogue River 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 Rogue Blue Cheese and Kelly's Strawberry Habanero Pepper Jelly.

Serve immediately.



**ROGUE RIVER BLUE WAS NAMED
WORLD CHAMPION AT THE
2019 WORLD CHEESE AWARDS**

**WITH KELLY'S JELLY STRAWBERRY
HABANERO PEPPER JELLY**



STUFFED SHELLS

WITH RICOTTA FRESCA

INSPIRATION



Recipe

INGREDIENTS

- 12 oz box Jumbo Pasta Shells
- 2 large eggs beaten
- 32 oz ricotta cheese
- 2 cloves garlic minced
- 2 cups shredded mozzarella cheese
- 4 oz shredded parmesan
- 1 tsp dried parsley
- ½ tsp dried basil
- ½ tsp dried oregano
- 1 tsp kosher salt
- ½ tsp coarse ground black pepper

INSTRUCTIONS

Bring a pot of water to a boil. Use at least 4 quarts of water for every pound of pasta to be sure that the pasta doesn't stick together. Salt the water with at least one tablespoon of fine kosher salt. Cook the pasta shells to manufacturer's instructions. In a large bowl combine the eggs, ricotta, garlic, mozzarella, parmesan, parsley, basil, oregano, salt and pepper. Mix well. Once pasta is cooked, drain well and spoon cheese mixture in the shells. Top with your favorite pasta sauce.



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.





HERB CRUSTED BAKED CHÈVRE

*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*

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INSPIRATION



Recipe

INGREDIENTS

- ¼ pack of thin rice noodles
- Blue Dragon Spring Roll Wrappers
- Handful of both mint & cilantro leaves
- Boston Bibb lettuce leaves
- 1/2 cup cucumbers, matchstick-cut
- 1/4 cup carrots, matchstick-cut
- 12 pre-cooked shrimp, tails removed

INSTRUCTIONS

Cook 1 nest of rice noodles according to package directions; refresh under cold water and drain; set aside. Using one at a time, place wrapper into hot water until it is soft and pliable (about 5-10 seconds). Remove wrapper from water and blot on a damp tea towel. Arrange lettuce, noodles, carrot, cucumber, and 3 mint leaves, in the middle of the wrapper. Above that, place 3 cilantro leaves and 3 shrimp in a row. Fold wrapper around lettuce and noodles, then continue rolling to cover shrimp. Fold in the sides of the wrapper and then continue to roll upwards to form a log shape. Serve with a side of Blue Dragon Thai Sweet Chili Dipping Sauce.



Using Blue Dragon Spring Roll Wrappers

SHRIMP SPRING ROLLS





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 ½ 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.





goats' milk
CHEESE

INSPIRATION



Recipe

INGREDIENTS

- 4 cans kidney beans
- 2 Tbsp canola oil
- 2 Tbsp Spice Hut Mojave Chili & Ribs
- 2 onions (minced)
- 2 bell peppers (chopped)
- 4 garlic cloves (minced)
- ½ cup fresh cilantro (chopped)
- 3 cans diced tomatoes
- 1 tsp cayenne powder (optional)
- 1 tsp chipotle flakes
- 1 cup water
- Salt to taste

INSTRUCTIONS

Heat oil in large pot. Add onions, bell peppers, and Spice Hut Mojave Chili & Ribs. Cook for 10 minutes or until softened. Stir in garlic, tomatoes, water, cayenne pepper, chipotle, and salt to taste. Cover and cook for 30 minutes. Add beans and cook for another 30 minutes. Stir in cilantro.

For a meat lover's chili, coat beef short ribs with Spice Hut Mojave Chili & Ribs and brown in a soup pot. Cover the ribs with water and add one whole garlic bulb (crushed with a knife). Heat until water boils then turn down the heat and simmer for two hours. Serve with Camille's Veggie Chili.



CAMILLE'S CHILI WITH SHORT RIBS

Using Spice Hut's Mojave Chili & Ribs Seasoning



P
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SNACK
TRAY

PROSCIUTTO
WRAPPED
MOZZARELLA
CHEESE



INSPIRATION

Recipe

ULTIMATE SNACK TRAY

WITH FIORUCCI PANINO

The art of pairing one cheese with another, with wine and / or beer, with spreads and preserves or with simple crackers and breads isn't a mystery, but instead something that comes with experimentation and practice. The best advice is to not be fearful of giving it a try.

Cheese can be categorized in a variety of ways such as milk type, moisture level and country of origin to name just a few. Try mixing all three of these categories to create a varied and delicious cheeseplate. Another popular way of creating a cheeseplate follows the term 'terroir', which means choosing cheeses and accompanying products from the same land.

Whether organizing by terroir, country of origin, milk type or moisture content, remember that pairing one cheese with another and then pairing those cheeses with wine, beer, spirits and accompaniments is a subjective process. There is no right answer until you've determined the pairing worked or didn't.





Recipe

BIRD'S NEST DEVILED EGGS

WITH KUMANA AVOCADO
HOT SAUCE

INGREDIENTS

12 hard-boiled eggs
½ cup avocado mayonnaise
1 Tbsp. Kumana Avocado Hot Sauce
2 tsp white vinegar
2 tsp yellow mustard
¼ tsp kosher salt
Fresh black pepper

INSTRUCTIONS

Slice cooled hard-boiled eggs and remove the yolks, placing them in a medium bowl. Mix together the yolks, avocado mayonnaise, Kumana Avocado Hot Sauce, vinegar, mustard, salt and pepper until mixture becomes creamy and smooth. Pipe mixture into egg white halves.

For a little extra drama, cook nests of kataifi pastry per manufacturer's directions and top the cooled nests with individual deviled eggs.





Hot Scamorza
TOAST BITES



Recipe

BOURBON MAPLE WAFFLES

Waffles aren't just for breakfast anymore. Whether you like them sticky sweet or savory with roasted tomatoes, cheese or your favorite ice cream, these waffles won't disappoint. Cook sliced pancetta and set aside. Chop 1 cup of walnuts and set aside.

INGREDIENTS

2 eggs
2 cups all-purpose flour
1 $\frac{3}{4}$ cups milk
 $\frac{1}{2}$ cup vegetable oil
1 Tbsp white sugar
4 tsp baking powder
 $\frac{1}{4}$ tsp kosher salt
 $\frac{1}{2}$ tsp vanilla extract

INSTRUCTIONS

Preheat waffle iron. Beat eggs in a large bowl until fluffy. Beat in flour, milk, vegetable oil, sugar, baking powder, salt and vanilla, just until smooth. Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown.

Layer your hot waffles with slices of pancetta, butter, chopped walnuts and slices of d'Affinois cheese. Drizzle with Woodinville Bourbon Maple Syrup.





INSPIRATION



Recipe

INGREDIENTS

Simple Superfoods Pesto
16 oz Humboldt Fog Mini
¼ cup bread crumbs
1 tsp roasted sunflower seeds
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 Simple Superfoods 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 sunflower seeds and serve while bubbly, creamy and oh so delicious.

Recipe continued on page 81

SIMPLE SUPERFOODS PESTO BAKED BRIE





APPLE CIDER VINEGAR PICKLED VEGETABLES



INSPIRATION



Recipe

INGREDIENTS

- 4 cups water
- 1 ½ cups apple cider vinegar
- ½ cup sugar
- 2 garlic cloves, finely sliced
- 1 tsp coriander seeds
- 4 stems of thyme
- 2 Tbsp salt
- 1 bunch fresh dill
- 12 stems of fresh rosemary

Vegetable suggestions: snap peas, baby carrots, radish, red onion, cornichons, summer squash, English cucumber, pearl onions, red potatoes.

INSTRUCTIONS

Wash and slice vegetables and herbs. Place a mixture of your vegetables in pint jars. Add a stem or two of thyme and a bit of fresh dill, a few garlic slices, coriander seeds and a small stem of fresh rosemary. Leave a ½ inch space at the top. Boil the four cups of water with the vinegar and two tablespoons of salt and sugar. Cook until the sugar and salt have dissolved.

Recipe continued on page 81

INSPIRATION



Recipe

INGREDIENTS

- 6 cups water
- 1 tsp salt
- 2 cups Bob's Red Mill Polenta
- 3 Tbsp butter
- ½ cup grated Parmesan cheese

INSTRUCTIONS

In a large deep pan over high heat, bring water and salt to a boil; gradually stir in polenta.

Reduce heat and simmer gently, stirring frequently to prevent sticking, until mixture is very thick (about 30 minutes). Stir in three tablespoons of butter and ½ cup of grated Parmesan cheese. Add salt to taste. Serve immediately.

Optional:

Oil a deep medium-sized bowl. Spoon polenta into bowl and let set for 10 minutes. Cut polenta into thick slices and serve hot. Top with your favorite sauce, freshly grated cheese and a sprinkle of fresh herbs.



BOB'S RED MILL POLENTA





Recipe

OLLI SALUMERIA

Everyone loves a great appetizer. Whether served cold, warm or perhaps even frozen, appetizers are meant to hold you over until the main course. They can be simple, as we've done with this sliced salami from Olli Salumeria, or time consuming and fragile. Tasty and delicious, appetizers can set a mood and prepare you for what's to come.

The word appetizer stems from the idea of stimulating the appetite. The French word hors d'oeuvre translates to 'outside the work', meaning it's not a part of the true meal. In ancient times, Greeks and Romans would snack on small amounts of fish, vegetables, cheese and olives while they waited for the main courses to be served.

A more defined version of appetizers appeared in French culture during the middle ages. Small plates of food were served in between main dishes. These dishes were often decorative and sometimes were accompanied with dramatic or musical presentations.

Recipe continued on page 81



INSPIRATION

Recipe

BEEMSTER

CHEESY POTATO SOUP

INGREDIENTS

- 1 large onion, chopped
- ¾ cup chopped celery
- ¼ cup butter
- 5 cups cubed peeled potatoes
- 3 cups water
- 3 cups 2% milk
- 1 cup chicken broth
- ½ tsp salt
- ½ tsp pepper
- ¼ cup all-purpose flour
- 4 cups shredded Beemster Classic Cheese
- ½ pound sliced bacon, cooked and crumbled

INSTRUCTIONS

In a large sauce pan, sauté onion and celery in butter for five minutes. Add potatoes, water and broth. Bring to a boil. Reduce heat; cover and simmer for 15 minutes or until potatoes are tender. Stir in 2 cups milk, salt and pepper. Combine flour and remaining milk until smooth; gradually stir into soup. Bring to a boil; cook and stir for 2 minutes or until soup thickens. Reduce heat. Add cheese and bacon; stir until cheese is melted.



BEECHER'S FLAGSHIP POPOVERS



INSPIRATION



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.



INSPIRATION



SMOKED SALMON CUCUMBER ROLLS

Recipe

INGREDIENTS

- 1 Tbsp dill chopped
- 8 oz cream cheese softened
- 3 oz Echo Falls smoked salmon
- 1 large cucumber

INSTRUCTIONS

Combine softened cream cheese, chopped dill, and Echo Falls smoked salmon into a smooth spread. Peel the cucumber into thin strips. Spread the smoked salmon spread onto each strip and roll up. Serve chilled.



FEATURING ECHO FALLS
HOT SMOKED SALMON

INSPIRATION



Recipe

INGREDIENTS

- ¾ cup chilled heavy cream, divided
- 4 large egg yolks
- ¼ cup brewed espresso or strong coffee, room temperature
- 1/8 tsp salt
- 3 Tbsp sugar, divided
- 6 oz semisweet chocolate, chopped
- 2 large egg whites

INSTRUCTIONS

Beat ½ cup cream in a small bowl to stiff peaks; cover and chill. Combine egg yolks, espresso, salt and 2 tablespoons sugar in a heatproof bowl. Set over a saucepan of gently simmering water (do not let bowl touch water). Cook, whisking constantly, until mixture is lighter in color and almost doubled in volume and an instant-read thermometer registers 160 degrees.

Recipe continued on page 81

CLASSIC CHOCOLATE MOUSSE

*Simple
Entertaining*



Lappi Cheese
**BROILED
TOMATOES**

INGREDIENTS

4 small to medium tomatoes
salt and pepper to taste
1 Tbsp fresh thyme leaves
4 oz Finlandia Lappi Cheese, Shredded
¼ cup panko bread crumbs
1 Tbsp olive oil

INSTRUCTIONS

Preheat oven to 425 degrees.

Using a sharp paring knife to remove the core from each tomato, then slice each in half vertically. Place tomatoes cut-side-up in a casserole dish. Season generously with salt, pepper, and half of the fresh thyme leaves.

Divide the Finlandia Lappi cheese between the tomatoes, then sprinkle with panko bread crumbs. Season with salt to taste, pepper and the remaining thyme leaves. Drizzle with olive oil.

Place in the top rack of the oven and bake for 10-15 minutes or until the cheese is melted and the tops are golden. Serve hot.



HERB CRUSTED BAKED CHÈVRE



INSPIRATION



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.

Spanish TAPAS PLATE

The variety of shareables at your next tapas party are endless.

Here are some ideas to make your event a success. Spanish Manchego with crushed marcona almonds, drizzled with olive oil or honey.

A quick olive salad with a mixture of olives, small bits of citrus, fresh rosemary, pomegranate seeds and a dash of black pepper. Crispy toast points with olive tapenade. Grilled asparagus wrapped in prosciutto. Thinly sliced salame. Grilled squid or fried calamari with garlic aioli.

Pan fried cauliflower. Blistered padron peppers.

Bacon wrapped dates with chèvre and almonds.





FERNDALE FARMSTEAD
**MOZZARELLA
STRETCHING**

INSPIRATION



FERNDALE FARMSTEAD
Cheese Artisans

**HOW TO STRETCH
FRESH MOZZARELLA**

Recipe

**TOOLS
NEEDED**

- Knife
- Cutting Board
- Salt
- Bowl for stirring curds
- Bowl of cold water
- Wooden Spoon

**INSTRUCTIONS
ON NEXT PAGE**

HOW TO STRETCH FRESH MOZZARELLA

Using a block of Ferndale Farmstead Fresh Mozzarella, drain any liquid that may be inside the cheese packaging. Cut two pounds of cheese curd into ¼" pieces. This will allow the hot water and the salt as much exposure to the cheese as possible. Place the chopped curd in a large bowl. Heat eight quarts of water to 190 degrees.

Gently pour hot water, a cup at a time, around the edges of the bowl. Don't pour hot liquid directly over the curd. Pouring directly over the curds can damage the proteins and fats and remove the fats from the curds. Add just enough hot water to cover the curds. Let it sit for approximately two minutes allowing the hot water to gently warm the curds. Dump the water from the bowl.

Once drained, add 1 tablespoons of salt per one pound of cheese. Again, add cups of hot water gently around the sides of the bowl, covering the curds. You'll see the pieces of cheese starting to come together. Using your wooden spoon gently work the curds and watching them come together. Continue adding hot water as the water cools.

Using the wooden spoon, lifting and stretching the curds will form even strands of mozzarella. It will take about five minutes for the curds to come to the right texture. Keep turning and pulling. Once the curds are even and it's like pulling on an elastic band it's ready to go. Don't overwork the curds or your fresh mozzarella balls will be come tough.

Pull 2" wide strand of mozzarella and fold backwards then forwards and pull the ball between your thumb and index finger. Push mozzarella ball through your fingers and break the strand at your palm. Put mozzarella balls in cold water (not icy) to cool.

Make just enough to enjoy at that moment.



continued recipes



SIMPLE SUPERFOODS PESTO BAKED BRIE

[Continued from page 53](#)

Simple Superfoods Pesto: This Organic Pesto is made with basil and watercress grown in a cutting edge aquaponics system in Southern Oregon. This Vegan pesto is naturally Gluten Free and Raw! Basil and watercress are used in this pesto adding a nutritional kick to this traditional flavor and familiar sauce. Watercress is an amazing Superfood becoming increasingly well known. This is the Quality product made by the farmer that we are proud to offer!

Cypress Grove Humboldt Fog: The Original American Original®. Conceived in a dream (yes, really!) by founder Mary Keehn, this masterpiece paved the way for soft-ripened goat cheese in America. Each handcrafted wheel features a distinctive ribbon of edible vegetable ash. You'll enjoy buttermilk and fresh cream, complemented with floral notes, herbaceous overtones, and a clean citrus finish. As Humboldt Fog matures, the creamline develops and the flavor intensifies.



APPLE CIDER VINEGAR PICKLED VEGETABLES

[Continued from page 57](#)

Pour the hot vinaigrette over the vegetables until the liquid covers them. Cover the jars with lids and chill for at least 24 hours before serving. Once opened, the jars of pickled vegetables can last up to three weeks refrigerated.



OLLI SALUMERIA

[Continued from page 61](#)

As serving styles changed, these hors d'ouvres shifted to the front end of the meal, being served while the main dish was being finalized. This practice made its way into England (along with a number of other culinary practices) which in turn came over to America. Today, people from all over enjoy appetizers.

INSTRUCTIONS

On a serving plate layer your favorite sliced Olli Salumeria Salami. Sprinkle with Marcona Almonds and fresh black pepper. Add thinly sliced lemon and a gentle squeeze of fresh lemon. Drizzle with olive oil and enjoy! *"This is what we do. Who we are."* - Olli Salumeria

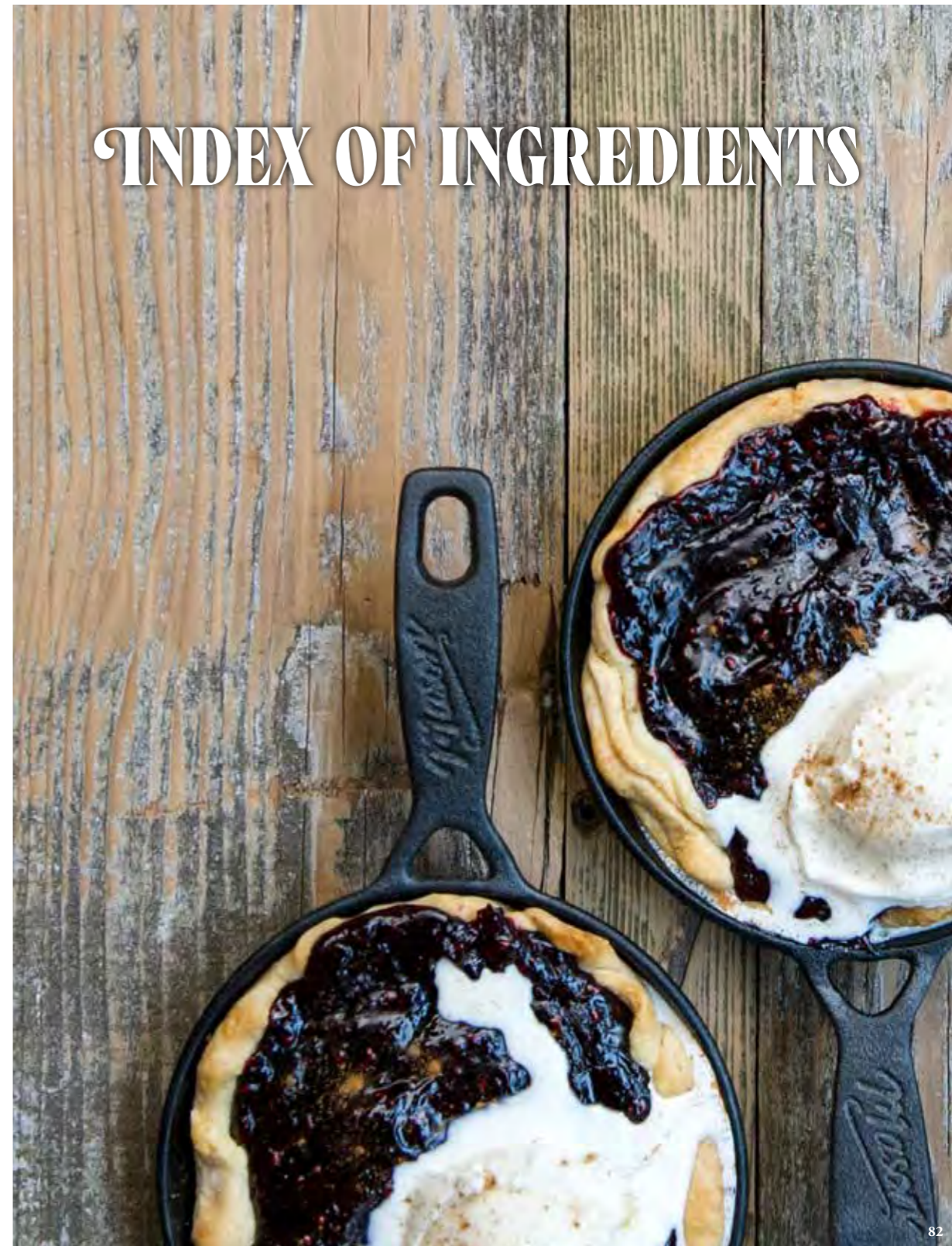


CLASSIC CHOCOLATE MOUSE

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Remove bowl from heat. Add chocolate and whisk until melted and mixture is smooth. Let sit, whisking occasionally, until room temperature. In a mixer, beat egg whites until foamy. Gradually beat in the remaining 1 tablespoon of sugar. Increase speed to high and beat until stiff peaks form. Fold egg whites into chocolate mixture in 2 additions; fold reserved whipped cream into mixture just to blend. Divide mousse into serving cups. Chill until firm, at least 2 hours. Just before serving, whisk remaining ¼ cup of cream in a small bowl to soft peaks; top each cup of mousse with a dollop of cream.

INDEX OF INGREDIENTS



SPANISH ROSEY GOAT CHEESE & CHORIZO

[INTRODUCTION](#)



Solera Rosey Goat

2/6.6 lb. #18098

Solera Chorizo Ring Mild

12/7 oz #240712

Solera Chorizo Ring Hot

12/7 oz #240713

BROILED PEACHES WITH GRANOLA



Terra Breads Granola Pistachio

8/12 oz #258928

Kerrygold Unsalted Butter

20/8 oz #68627

NAAN PIZZA WITH ROASTED VEGETABLES

[PAGE 3](#)



IndianLife Naan Coriander Herb

12/17.6 oz #69119

IndianLife Sauce Almond Korma

6/11.5 oz #234338

IndianLife Sauce Tikka Masala

6/11.5 oz #234339

BEECHER'S CHEESE CURD POTATO BITES

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Beecher's Fresh Plain Curds

12/6 oz #69631

FALAFEL CONE USING OLUS FALAFEL



Olus Falafel

4/3 lb. #234667

Olus Falafel

10/1 lb. #258608

CHEESES SOUP USING CABOT CHEDDARS

[PAGE 9](#)



Minerva Butter Amish Salted

12/8 oz #249085

Alexander Family Farms Whole Milk

6/12 oz #247191

Cabot Seriously Sharp Cheddar

12/8 oz #46181

Cabot Alpine Cheddar

12/6 oz #224325

BUBBIES KOSHER DILL PICKLE DIP

[PAGE 11](#)



Organic Valley Sour Cream

6/16 oz #51663

Bubbies Dill Pickles Kosher

12/16 oz #13059

Bubbies Dill Pickles Kosher

12/33 oz #13060

BÄCKERHAUS VEIT PRETZELS



Bäckerhaus Pretzel Baguette

20/9.9 oz #204850

Bäckerhaus Viet Pretzel Twist

24/7 oz #204851

Bäckerhaus Viet Pretzel Sandwich

70/3.2 oz #207339

CHOCOLATE HAZELNUT BRITTLE



Freddy Guys Hazelnuts Dry Roasted

1/20 lb. #219032

Enjoy Life Chocolate Chips Semi Sweet

12/10 oz #206772

Minerva Butter Salted Amish

6/2 lb. #187616

AUTUMN GLOW SMOOTHIE BOWL

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Lifeway Kefir Plain

6/32 oz #3547

Bob's Red Mill Rolled Oats

4/28 oz #251408

Bulletproof Collagen Vanilla

6/17.6 oz #254476

Ground Up Almond Hazelnut Butter

6/12 oz #250830

PARTY CHEESE BOWLS

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Yancey's Fancy Cheddar Jalapeño Peppadew

10/7.6 oz #208125

Yancey's Fancy Cheddar Buffalo Wing

10/7.6 oz #208132

Yancey's Fancy Steakhouse Onion

10/7.6 oz #208128

Yancey's Fancy Smoked Gouda Bacon

12/8 oz #242036

ROGUE RIVER BLUE CHEESE



Rogue River Blue

6/5 lb. #246352

WATERMELON TOWER

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Odyssey Feta Crumbles

12/6 oz #206071

BelGioioso Mascarpone

12/8 oz #9568

Oregon Growers Honeycomb

1/8 oz #208697

WORLD CHAMPION ICE CREAM



Alexandre Farms Heavy Whipping Cream

6/12 oz #247194

Alexandre Farms Half and Half

6/28 oz #253146

Nielsen Massey Vanilla Madagascar

8/4 oz #204716

Kelly's Jelly Strawberry

Habanero Pepper Jelly

6/12 oz #223330

Rogue River Blue

6/5 lb. #246352



STUFFED SHELLS WITH RICOTTA FRESCA

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American Beauty Jumbo Shells

8/12 oz #239769

Galbani Ricotta Fresca

6/15 oz #221024

Stella Mozzarella Shredded

6/5 lb. #31705

BelGioioso Shredded Parmesan Cups

12/5 oz #9617

Cucina Fresca Tomato Sauce Vodka

12/16 oz #76558

CHOCOLATE CHIP CRANBERRY HONEY COOKIES



Minerva Butter Salted Amish

6/2 lb. #187616

Face Rock Fromage Blanc Cranberry Honey

12/8 oz #236425

Enjoy Life Chocolate Chips Semi Sweet

12/10 oz #206772

Nielsen Massey Vanilla Madagascar

8/4 oz #204716



SHRIMP SPRING ROLLS

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Blue Dragon Spring Roll Wrappers
12/4.7 oz #61602

HAZELNUT SHORTBREAD

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Minerva Butter Salted Amish
6/2 lb. #187616
Sunfresh Raspberry Jam
6/16 oz #248697
Freddy Guys Hazelnuts Dry Roasted
1/20 lb. #219032

CAMILLE'S CHILI WITH SHORT RIBS

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Spice Hut Mojave Chili
Ribs Organic Spice Blend
6/2 oz #238180



ULTIMATE SNACK TRAY

PAGE 43



Fiorucci Panino Pepperoni Mozzarella
16/1.5 oz #259988
Fiorucci Panino Prosciutto Mozzarella
16/1.5 oz #259986
Fiorucci Panino Salami Mozzarella
16/1.5 oz #259989
Also available in 3.75, 5 and 6 ounce packs

BIRD'S NEST DEVILED EGGS

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Almark Foods Hard Boiled Eggs
24/9 oz #134585
Wilcox Family Farms Hard Boiled Eggs
12/12 ea. #218174
Primal Kitchen Avocado Mayo
6/12 oz #235657
Kumana Avocado Sauce Original
6/13.1 oz #257703
Kumana Avocado Sauce Hot
6/13.1 oz #257704
Annie's Yellow Mustard
12/9 oz #86981



HOT SCAMORZA TOAST BITES

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Ferndale Farmstead Scamorza
12/12 oz #235959

BOURBON WAFFLES

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Woodinville Bourbon Maple Syrup
18/1.5 oz #226869
Lurpak Butter Salted
20/8 oz #51591
Fromagerie d'Affinois
2/4.4 lb #120265



LA QUERCIA PROSCIUTTO PIZZA

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La Quercia Prosciutto Americano Sliced
12/2 oz #254360
La Quercia Prosciutto Picante Sliced
12/2 oz #254362

SIMPLE SUPERFOODS PESTO BAKED BRIE

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Simple Superfoods Watercress Basil Pesto
12/7 oz #256799
Cypress Grove Humboldt Fog Mini
4/16 oz #33800

APPLE CIDER PICKLED VEGETABLES

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Fairchild's Apple Cider Vinegar Raw Unfiltered
12/32 oz #260113

BOB'S RED MILL POLENTA

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Bob's Red Mill Polenta
4/24 oz #211425



OLLI SALUMERIA

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Olli Salumeria Salame Genoa Sliced
30/1.5 oz #246389
Olli Salumeria Salame Calabrese Sliced
30/1.5 oz #246390
Olli Salumeria Pepperoni Sliced
30/1.5 oz #258904
Olli Salumeria Sopressata Sliced
30/1.5 oz #258907



BEEEMSTER CHEESY POTATO SOUP

PAGE 63



Beeemster Classic 18 month
1/8 lb. (pre-cut) #35615
Beeemster Classic 18 month
1/24 lb. #61834
Olympia Provisions Bacon Slab
4/3.5 lb. #235660

BEECHER'S FLAGSHIP POPOVERS

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Minerva Butter Salted Amish
6/2 lb. #187616
Beecher's Flagship
1/10 lb. #117205

SMOKED SALMON CUCUMBER ROLLS

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Echo Falls Salmon Hot Smoked
12/4 oz #20870
Echo Falls Salmon Scotch Smoked
12/4 oz #20879
Echo Falls Salmon Sockeye Wild Alaskan
12/4 oz #20882

CLASSIC CHOCOLATE MOUSSE

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Enjoy Life Chocolate Chips Semi Sweet
12/10 oz #206772
Alexandre Farms Heavy Whipping Cream
6/12 oz #247194

LAPPI CHEESE BROILED TOMATOES

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Finlandia Lappi Cheese
2/6 lb. #31954
Ian's Panko Bread Crumbs
8/7 oz #221031

**HERB CRUSTED BAKED
CHÈVRE** [PAGE 73](#)



Ian's Panko Bread Crumbs

8/7 oz #221031

Maille Dijon Mustard

6/7.5 oz #18957

Vermont Creamery Chèvre Log

12/4 oz #2004

SPANISH TAPAS PLATE
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Solera Manchego 6 month

1/8 lb. #36473

**FERNDALE FARMSTEAD
MOZZARELLA
STRETCHING** [PAGE 77](#)



Ferndale Farmstead Mozzarella

4/5 lb. #235405



**Beehive Cheese
Barely Buzzed**

go
forth &
create



CONTENT & PHOTOGRAPHY: Mark Edwards
LAYOUT & GRAPHIC DESIGN: Mike Pearce

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