

Tasty cheese dishes you can make / Wilts United Dairies limited.

Contributors

Wilts United Dairies.

Publication/Creation

Trowbridge : Wilts United Dairies, [1960?]

Persistent URL


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Tasty
Cheese
dishes



you



can make



Finnish patties

- 2 oz. rice
- 2 hard boiled eggs
- 1 egg
- Seasoning
- 4 oz. shortcrust pastry
- 2-3 portions of Diploma Cheshire
Processed cheese

Cook the rice in boiling salted water for about 15 minutes until just cooked, drain, refresh under cold water and dry in the oven or under a low grill. Chop the hard boiled eggs and mix with the rice. Beat the egg slightly and add the chopped eggs, rice and seasoning. Roll out the pastry and stamp into 5 inch rounds with a large cutter or saucepan lid. Lift the rounds on to a baking sheet, place some filling in the centre of each round, brush the edges with water, fold over and draw them up together to make an oval and crimp the edges. Slice the portions and lay the slices of cheese on top and bake in a hot oven (450°F.) for 15-20 minutes. Serve hot or cold.



Cheese + ham flan

- 6 oz. flaky pastry
- 3-4 portions of Diploma Cheddar
Processed cheese
- 2 eggs
- 1 large tin Diploma cream (6 oz.)
- Salt and pepper
- 4 oz. lean ham
- 2 peeled tomatoes (optional)

Line a flan tin with the pastry and crimp the edges. Cut the cheese into slices and put them over the bottom and round the sides of the flan. Beat the eggs lightly and mix with the cream, seasonings, diced ham and sliced tomatoes (if used). Pour this mixture over the cheese and bake in a hot oven (400°F.) for about 40 minutes.



Cheese dreams

- 1 level teaspoonful meat extract
- $\frac{1}{2}$ -1 oz. margarine
- 4 slices of bread
- 3 portions of Moonraker
Cheese Spread
- 1 egg
- 1 level tablespoonful milk
- Seasoning
- Fat for frying
- Tomato slices and parsley

Mix the meat extract with the margarine and spread this on the slices of bread. Cover two slices with cheese and sandwich these with the other two slices. Press down and trim off the crusts. Beat the egg on a plate, add the milk and seasoning. Dip the sandwiches in the egg mixture and fry in hot shallow fat, until golden brown. Spread a little cheese on the top of each slice. Serve at once, garnished with slices of tomato or parsley.



Stuffed egg and Tomato salad

- 3 tomatoes
- 3 eggs, hard-boiled
- 1 large gherkin
- Salt and pepper
- Cayenne pepper
- 2 portions of Moonraker
Cheese Spread
- Mayonnaise
- Lettuce

Cut the tomatoes in half, scoop out the centre of each and halve the eggs. Blend the finely chopped egg yolks and gherkin, seasoning and cheese spread with one teaspoonful mayonnaise. Stuff the whites of egg and tomatoes with this filling. Coat with mayonnaise and serve on a bed of lettuce.

Cocktail Savouries

Arrange a variety of Diploma Cheshire and Cheddar Processed cheeses cut into pieces, on cocktail sticks and serve with olives, gherkins and cocktail onions.

Cut 2 inch strips of celery and fill with Moonraker Cheese Spread. Pieces of cucumber may also be filled with cheese spread or chopped Cheshire and Cheddar Processed Cheese.

Toasted Cheese

Cover small cheese biscuits with thin slices of Diploma Cheshire Processed Cheese. Pop under the grill for a few minutes and serve hot.

Bacon Rolls

Wrap portions of Diploma Cheshire Processed Cheese in thin rashers of bacon. Grill quickly and serve on cocktail sticks.

Cheese Croutons

Chop portions of Diploma Cheddar or Cheshire Processed Cheese, mix with gherkins or olives and moisten with a little salad dressing. Spread on cocktail biscuits or fried croutons and sprinkle with chopped parsley.

Nut Cheese Savouries

Press a walnut into the centre of a portion of Diploma Cheddar or Cheshire Processed Cheese and place on a cheese biscuit.

Cheese Pastries

Place portions of Diploma Cheshire or Cheddar Processed Cheese between two layers of pastry. Press down lightly. Brush with egg, bake in a hot oven and serve hot.

Curry Savouries

Cover cheese biscuits with Moonraker Cheese Spread and sprinkle liberally with curry powder.

Cheese Patties

Mix chopped portions of Diploma Cheshire and Cheddar Processed Cheese with chopped tomato and a little salad dressing or good white sauce, and fill small patty cases with this mixture.

Suggestions for sandwich fillings

MOONRAKER CHEESE SPREAD

Cucumber

Prepare some thin brown bread and butter. Spread with Moonraker Cheese Spread. Cover with thinly sliced cucumber, season and sandwich together.

Egg Mayonnaise

Chop hard boiled egg and mix with a little mayonnaise, pepper and salt. Spread evenly over the Moonraker Cheese Spread and sandwich together.

Chutney

Chutney or pickles may be used instead of cucumber.

Dates or Dried Fruit

Chop the fruit finely and sprinkle over the Moonraker Cheese Spread. Press down lightly and sandwich together.

DIPLOMA CHEDDAR AND CHESHIRE PROCESSED CHEESE

Pack a variety of portioned Diploma Cheddar and Cheshire Processed Cheese with a selection of buttered biscuits or rolls for picnics and snacks. Serve with salad, hard boiled eggs, tomatoes, cucumber, etc.

Rolls and Sandwiches

Fill buttered rolls with the sliced Diploma Cheddar and Cheshire Processed Cheese and shredded salad or sliced tomatoes. The rolls may be spread with yeast or meat extract if liked.

Alternatively, the Diploma Cheddar and Cheshire Processed Cheese may be chopped and mixed with chopped ham or cooked bacon, tomatoes, sliced apple, nuts, gherkins, lettuce or other salad plants and used to fill rolls or sandwiches.



Diploma

Moonraker

