

Cooking with German cheeses / Tesco.

Contributors

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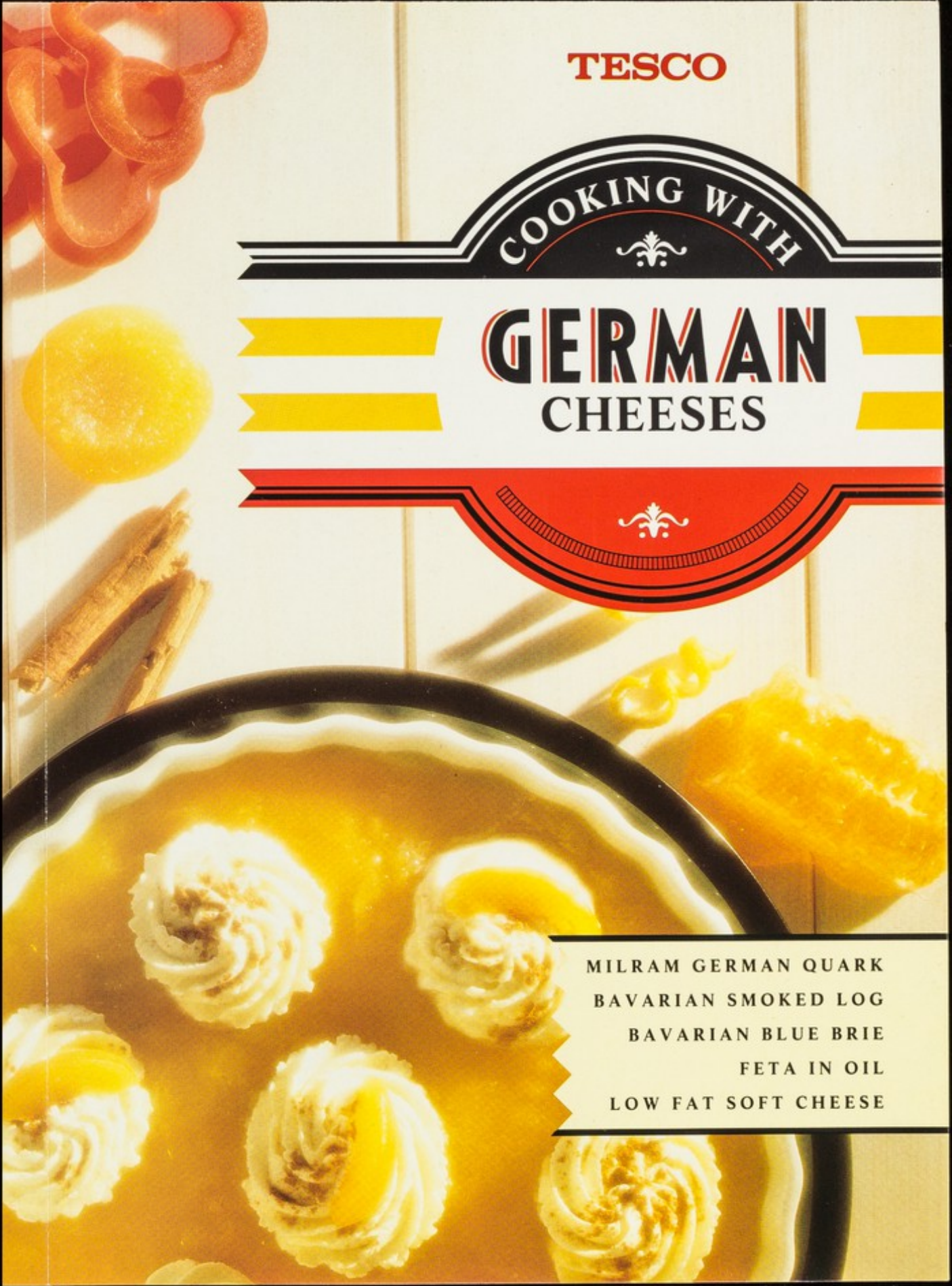
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TESCO

COOKING WITH

GERMAN CHEESES

MILRAM GERMAN QUARK
BAVARIAN SMOKED LOG
BAVARIAN BLUE BRIE
FETA IN OIL
LOW FAT SOFT CHEESE



BLUE BRIE AND CHICKEN BAPS

SERVES: 4

Cooking Time: 15 minutes

Cooking Temp: 160°C/325°F/Gas Mark 3

INGREDIENTS

- 4 large white baps
- 175g (6oz) Bavarian Blue Brie
- 225g (8oz) cooked Chicken Breast, coarsely chopped
- 75g (3oz) Sweetcorn kernels
- 3 x 15 ml sp (3tbsp) Mayonnaise
- 1 x 15ml sp (1tbsp) freshly chopped Parsley

METHOD

1. Split the baps in half horizontally. Spread the cheese over the cut surface of the bottom halves.
2. Mix together the chicken, sweetcorn, mayonnaise and chopped parsley.
3. Place the filling on the cheese and replace the bap tops. Bake in the centre of a preheated oven for 15 minutes.

Serve with a mixed salad.

LAMB EN PAPILLOTE

SERVES: 4

Cooking Time: 40 minutes

Cooking Temp:

180°C/350°F/Gas Mark 4

INGREDIENTS

- 1 x 15 mlsp (1 tbsp) Olive Oil
- 4 Lamb Chump Steaks, 1.5 cm (1/2") thick
- Salt and ground Black Pepper
- 1 x 5 mlsp (1tsp) crushed Rosemary
- 1 medium Onion, sliced
- 1 clove Garlic
- 2 large Tomatoes, sliced
- 175g (6oz) Bavarian Smoked Cheese, sliced into 4 rounds then halved
- 4 x 30.5 cm (12") squares of baking parchment
- Garnish with Sprigs of Rosemary

METHOD

1. Heat the oil in a frying pan and fry the steaks on both sides until golden brown.
 2. Remove the steaks from the frying pan and place each in the centre of the baking parchment squares. Reserve the remaining oil in the frying pan.
 3. Season the steaks and sprinkle on the rosemary.
 4. Sauté the onion and garlic in the remaining oil until golden brown, place on the chops.
 5. Arrange the tomato slices on top of the onions and top with the cheese.
 6. Fold the edges of the paper together to make leak proof parcels completely enclosing the lamb steaks.
 7. Bake in the centre of a preheated oven for 40 minutes.
 8. Garnish with sprigs of rosemary.
- Serve the lamb in the parcels with new potatoes and sliced green beans.



FETA AND TOMATO SALAD CUPS

SERVES: 4

INGREDIENTS

4 Beefsteak Tomatoes
1 x 300g jar Patros Feta
2 Spring Onions, chopped
5cm (2") Cucumber, peeled and cubed
1 x 15 mlsp (1tbsp) chopped black Olives
1 x 15 mlsp (1tbsp) White Wine Vinegar
 $\frac{1}{4}$ x 5 mlsp ($\frac{1}{4}$ tsp) Caster Sugar
Pinch of Dried Oregano
Garnish with Sprigs of Parsley or
twists of cucumber.

METHOD

1. Slice the tops off the tomatoes, scoop out and discard the seeds.
2. Drain the Feta, reserving 3 x 15 mlsp (3tbsp) of the oil.
3. Stir together the Feta, spring onions, cucumber and olives.
4. Whisk together the reserved oil, vinegar and sugar, stir into the cheese mixture. Pile into the tomato cups. Garnish with parsley or cucumber twists. Serve with a crisp green salad.



BLUE BRIE AND HAM LASAGNE

SERVES: 4

Cooking Time: 35 minutes

Cooking Temp: 200°C/400°F/Gas Mark 6

INGREDIENTS

6-8 sheets Lasagne Verdi, softened in cold water for 2 minutes.
SAUCE: 50g (2oz) Butter
50g (2oz) Plain Flour
600ml (1pt) Milk
225g (8oz) Bavarian Blue Brie, chopped
125g (4oz) Ham, chopped
25g (1oz) Walnuts, chopped
Salt and ground Black Pepper
Garnish with chopped fresh Parsley

METHOD

1. Melt the butter in a saucepan, stir in the flour, gradually stir in the milk. Bring to the boil, stir well and simmer for 3 minutes.
2. Stir the Bavarian Blue Brie into the sauce, season to taste, beat until the cheese has melted. Reserve half the sauce and stir the ham and walnuts into the other half.
3. Spread $\frac{1}{3}$ of the ham sauce over the base of a 1.3L (2.5pt) ovenproof dish, cover with drained Lasagne. Repeat this process finishing with a layer of Lasagne, pour on the reserved cheese sauce.
4. Bake in the centre of a pre-heated oven for 35 minutes.
Sprinkle with chopped parsley and serve with a mixed salad.

GERMAN CHEESECAKE

SERVES: 4

Cooking Time: 1 1/4 hours

Cooking Temp: 160°C/325°F/Gas Mark 3

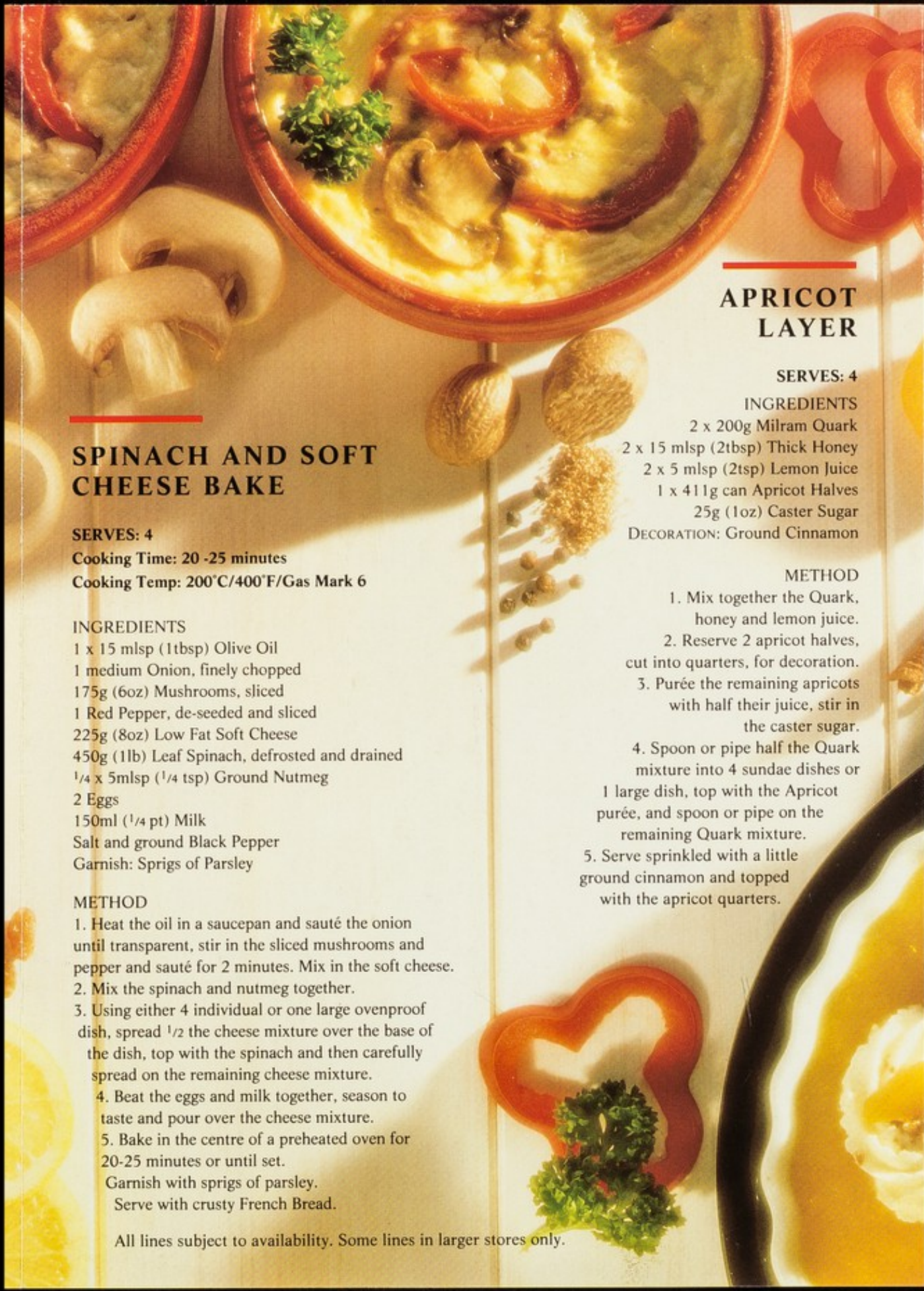
INGREDIENTS

PASTRY:	225g (8oz) Curd Cheese
40g (1 1/2oz) Butter	15g (1/2oz) Cornflour
75g (3oz) Plain Flour	125g (4oz) Caster Sugar
15g (1/2oz) Caster Sugar	150ml (1/4pt) Single Cream
1 Egg Yolk	2 Eggs, separated
FILLING:	Grated rind and juice of one Lemon
50g (2oz) Sultanas	DECORATION:
1 x 200g Milram Quark	Icing Sugar

METHOD

1. Rub butter into the flour until mixture resembles fine breadcrumbs, stir in the sugar. Mix in the egg yolk to form a stiff dough. Roll the pastry into a circle to cover the base of a 20.5cm (8") loose bottomed cake tin. Sprinkle on the sultanas.
2. Mix together the quark, curd cheese and cornflour until smooth. Stir in the sugar, cream, egg yolks, lemon rind and juice.
3. Whip the egg whites until stiff and fold into the mixture. Pour on to the pastry base.
4. Bake in the centre of a preheated oven for approx 1 1/4 hours. Leave to cool slowly with the oven turned off and the door ajar.
5. Serve sprinkled with icing sugar.





SPINACH AND SOFT CHEESE BAKE

SERVES: 4

Cooking Time: 20 -25 minutes

Cooking Temp: 200°C/400°F/Gas Mark 6

INGREDIENTS

1 x 15 mlsp (1tbsp) Olive Oil
1 medium Onion, finely chopped
175g (6oz) Mushrooms, sliced
1 Red Pepper, de-seeded and sliced
225g (8oz) Low Fat Soft Cheese
450g (1lb) Leaf Spinach, defrosted and drained
1/4 x 5mlsp (1/4 tsp) Ground Nutmeg
2 Eggs
150ml (1/4 pt) Milk
Salt and ground Black Pepper
Garnish: Sprigs of Parsley

METHOD

1. Heat the oil in a saucepan and sauté the onion until transparent, stir in the sliced mushrooms and pepper and sauté for 2 minutes. Mix in the soft cheese.
 2. Mix the spinach and nutmeg together.
 3. Using either 4 individual or one large ovenproof dish, spread 1/2 the cheese mixture over the base of the dish, top with the spinach and then carefully spread on the remaining cheese mixture.
 4. Beat the eggs and milk together, season to taste and pour over the cheese mixture.
 5. Bake in the centre of a preheated oven for 20-25 minutes or until set.
- Garnish with sprigs of parsley.
Serve with crusty French Bread.

All lines subject to availability. Some lines in larger stores only.

APRICOT LAYER

SERVES: 4

INGREDIENTS

2 x 200g Milram Quark
2 x 15 mlsp (2tbsp) Thick Honey
2 x 5 mlsp (2tsp) Lemon Juice
1 x 411g can Apricot Halves
25g (1oz) Caster Sugar
DECORATION: Ground Cinnamon

METHOD

1. Mix together the Quark, honey and lemon juice.
2. Reserve 2 apricot halves, cut into quarters, for decoration.
3. Purée the remaining apricots with half their juice, stir in the caster sugar.
4. Spoon or pipe half the Quark mixture into 4 sundae dishes or 1 large dish, top with the Apricot purée, and spoon or pipe on the remaining Quark mixture.
5. Serve sprinkled with a little ground cinnamon and topped with the apricot quarters.



German cheeses come in a wide variety of textures and flavours which reflect the regional traditions of a country where cheeses have been made for over two thousand years.

Soft cheeses with an edible white rind and subtle blue veining are amongst the most popular German cheeses: try **Cambozola** which is exceptionally mild and creamy or **Bavarian Blue Brie** from the deli counter for a slightly stronger blue taste.

Delicately flavoured **Quark**, similar to curd cheese, is a versatile ingredient for adventurous cooks.

It is the key ingredient in classic German baked Cheesecake.

German processed cheeses are made from quality hard cheeses like **Emmental** with added butter or cream for a very smooth firm texture.

Bavarian log is naturally wood-smoked for subtle flavour.