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Cheese Recipes for People of Good Taste : Specially prepared by Karl Uhlemann

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CHEESE RECIPES

*for people
of*

*GOOD
TASTE*



SPECIALLY PREPARED
by KARL UHLEMANN

for

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Chef de Cuisine, Gresham Hotel,
and
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In APPRECIATION

To the many visitors both from the Trade and the General Public, who will be calling to our Stand, we take this opportunity of expressing our Best Thanks. We dedicate this Booklet of Original Recipes to you and to our countless friends all over Ireland who eat and enjoy: "GOLDEN VALE" CHEESE.

GOLDEN VALE CHEESE SAUCE

Heat 3 ozs. of butter in a saucepan, add some sifted flour and whisk into a soft smooth pulp. Fill up gradually with a cup of boiling milk, stir well and boil into a creamy consistency. Melt slowly 4 ozs. of Golden Vale processed cheese with a $\frac{1}{2}$ cup of milk. When smoothly melted, mix the cheese into the white sauce, blend well and add 1 yolk of egg to the hot sauce. This sauce can be used for celery or cauliflower au gratin.

SAVOURY CHEESE BISCUITS (see photograph opposite)

Cut some round, oval or oblong shaped biscuits out of unsweetened short-paste and bake them to a golden colour. When cold, cover a biscuit with a thick layer of Golden Vale spreadable cheese well mixed with chopped chives, chopped capers and some French mustard. Press another biscuit of the same shape and size on the top, smooth the sides and serve cold.

CHEESE STRAWS

Press 6 ozs. of Golden Vale cheddar cheese through a fine sieve. Rub 6 ozs. of butter or shortening, salt, a little Cayenne into 8 ozs. of sifted flour. Work in the cheese, 1 egg and 2 yolks, mix to a consistent paste, roll out and cut into 5 inches long strips resembling straws. Bake golden colour, hot oven.

RAMEQUIN GOLDEN VALE

Cut 8 ozs. of Golden Vale Cheddar Cheese into $\frac{1}{4}$ inch squares. Make a Choux-paste with milk instead of water, no sugar and very little butter. Mix the cheese squares with the Choux-paste, fill the mixture into souffle cases and bake 15-20 minutes. Serve this savoury hot.

GOLDEN VALE CHEDDAR CHEESE TARTLETS

Line some tartlet tins with Puff-paste, melt 8 ozs. of Golden Vale Cheddar cheese with a half cup of hot milk, stir very smoothly, add a little Red Pepper and a raw yolk of egg, mix well and fill the lined tins $\frac{3}{4}$ full. Bake to a golden brown and serve hot.

GOLDEN VALE CHEESE FRITTERS (see photograph opposite)

Use 6 triangular portions of Golden Vale Wine Cheddar, roll them in flour, dip into frying batter and fry in deep fat to a golden brown. Dry and serve hot.

TOASTED GOLDEN VALE CAPRICE

On a buttered toast place half a peach hollow down. Press it very flat on to the toast, cover peach and toast with a cheese mixture as given for Rarebit; brown under the grill.

GOLDEN VALE RAREBIT

Melt 8 ozs. of Golden Vale Cheddar cheese with a $\frac{1}{2}$ cup of hot milk, stir smoothly, flavour with some Worcester sauce, mix well, pour over some toast and brown under the grill, serve hot.



SAVOURY CHEESE BISCUITS

GOLDEN VALE CHEESE FRITTERS



GOLDEN VALE BUCK RAREBIT

The same as Golden Vale Rarebit with a poached egg on top.

GOLDEN VALE SAVOURY FLAN

Line flan ring with unsweetened short paste, cover the bottom with thin slices of lightly fried bacon, (preferably streaky) and some lightly fried thin slices of onion, (fried in the bacon fat). On the bacon and onions place 10 or 12 thin slices from a 5-lb. Golden Vale Block (this can be cut beautifully into thin slices by your grocer on a bacon slicing machine). Beat up 3 eggs and $\frac{1}{2}$ pint of warm milk thoroughly, pour over the filling and bake 30-35 minutes in a moderate oven.

GOLDEN VALE CHEESE PUFFS *(see photograph below)*

Bake puff-paste strips 4 inches long, $1\frac{1}{2}$ inches wide, to a golden brown, fill each with the following: Mix 6 triangular portions of creamy spreadable cheese with chopped chives, 3 ozs. of cooked chopped ham and some Worcester sauce. Serve hot.

GOLDEN VALE CHEESE PUFFS



A FEW SUGGESTIONS FOR FILLING SANDWICHES

Mix the creamed spreadable Golden Vale cheese :

1. With finely sliced spring onions, salt, paprika, crushed caraway seeds.
2. With finely chopped capers and watercress.
3. With chopped ham and French mustard.
4. Finely cut raw celery and chopped chives.

Place on top of the spreadable Golden Vale cheese

5. Finely sliced skinned and pipped tomatoes.
6. Thinly cut cucumber, lettuce, pepper and salt.
7. Sliced bananas and chopped chutney.
8. Sliced radishes and spring onions, Worcester sauce.

FOR CHILDREN'S SCHOOL LUNCH

1. Mix the spreadable Golden Vale cheese with some honey and a few drops of lemon juice.
2. Mix spreadable Golden Vale cheese with some lemon curd.
3. Cover the Golden Vale cheese with slices of banana.



Golden Vale Food Products Ltd., is a FEDERATION of CO-OPERATIVE CREAMERIES engaged in the manufacture of Irish Cheddar Cheese and was first registered on 20th January, 1948.

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