

VODCHEESE RECIPES

by

ULRIKA BENGTTSSON

Chef de Cuisine at the Swedish Consul General



VODKA PEPPER CHEESE FONDUE – Let's Fondue Again (or try with GINBERRY cheese)

2 lbs Vodka PEPPER
1 1/2 cup of dry white wine
1 tbs fresh lemon juice
1 tbs potato starch

- * Coarsely grate the cheese, or chop it into fine pieces, add half the cheese to the fondue pot, medium heat.
- * Mix the potato starch with ¼ cup of the wine and add that to the pot. Add the rest of the cheese, the remaining wine and the lemon juice. Stir over medium heat, until the cheese melts.
- * Stir with a wooden spoon until the mixture is smooth and creamy.
- * Move the pot over to the burner on the table and enjoy a delicious Vodka PEPPER fondue.
- * Serve your favorite vegetables and bread to dip in the fondue.

IT'S COCKTAIL TIME – QUICHE ME

Buy puff-pastry sheets and make miniature shells or buy already made in the store.

Fillings for approximately 6 small shells.

3 tbs grated Vodka PEPPER
5 sun-dried tomatoes, cut in small pieces
1 egg
1/2 cup milk
freshly ground black pepper
salt to taste

- * Beat the egg and mix with the milk.
- * Add all the other ingredients.
- * Fill up the shells with the filling, make sure all shells have about the same amount of filling.
- * Bake in a 400 degree oven for about 12 min. or until the quiche is "set".

another filling,

4 tbs grated GINBERRY
2 tbs minced smoked turkey
1 tsp minced fresh rosemary
1 egg
1/2 cup milk
pepper and salt to taste

- * Prepare as in the other recipe.

...and here is yet another filling

4 tbs Grated Vodka CURRANT
2 tbs minced hard salami
24 dried currants
1 egg
1/2 cup milk
pepper and salt to taste

- * Prepare as above.

BAKED PHYLLO-POCKET DESSERT STUFFED WITH VODKA CURRANT CHEESE AND CURRANTS

For one pocket

1 sheet of phyllo-dough
1 tbs of olive oil
1 big piece of Vodka CURRANT
15-20 currants

- * Cut the sheet into 2 pieces and brush them with the oil and put the 2 pieces on top of each other.
- * Put the Currants and the Cheese on one edge of the phyllo-square.
- * Fold the package into a pocket and brush with oil and bake in the oven for 12-14 min. in 425 degree oven.
- * Serve with your favorite jam, or a nice chutney of dried fruits and berries.

VODKA PEPPER - OLE QUESADILLA

Buy soft tortilla bread and a good black bean paste, or make your own delicious paste.

It takes 2 tortillas per quesadilla, that can be cut into small wedges.

- * Smear a thin layer of black bean paste on the tortilla bread.
- * Grate a good amount of Vodka PEPPER and spread it evenly on half of the breads.
- * Mince scallions and cilantro and mix the two together and add them to the quesadilla as well.
- * Put the tortilla bread (that has no cheese) on top of the cheese covered tortilla.
- * Put them on a parchment paper on a sheet-pan.
- * Cover them with another parchment paper and a damp towel that you are not too careful about.
- * Bake in a 400 degree oven for 8-10 min. or until the cheese has melted.
- * Serve with sour cream and guacamole and salsa.

SPINACH AND GINBERRY SNAPPY PIZZA

Buy ready to use pizza-dough or make your own.

These ingredients are for one normal size pizza.

1/2 cup tomato-sauce
1 cup chopped sautéed spinach
1/2 cup finely sliced red onion
1 cup grated GINBERRY

- * Spread out the tomato sauce evenly on the dough.
- * Add the spinach and the onion.
- * Top with the GINBERRY.
- * Bake in a 425 degree oven until the pizza has a nice golden color.