



Ready to take your meal-making to the next level? Get inspired with these recipes starring creamy, dreamy Real California Cheese!

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Mexican Chocolate Requeson Cake

Get your appetite ready - and let's get cooking with California Cheese!



# Caprese Snack Bites



PREP TIME: 5 MINUTES
COOK TIME: 15 MINUTES
YIELD: 4-6 SERVINGS

You'll love our take on the classic Italian appetizer. Since this recipe calls for a few simple ingredients, quality is key! Head to the farmer's market (or your backyard) for juicy, sun-ripened tomatoes and be sure that your mozzarella is made with Real California Milk.

## **INGREDIENTS:**

For the oven roasted tomatoes

1 pound small sized tomatoes on the vine

- 2 tablespoons olive oil
- 4 sprigs thyme
- 4 sprigs rosemary

Coarse kosher salt & freshly ground black pepper

Caprese Snack Bites

1 batch oven roasted tomatoes

1 package flat breads, soft or crispy per your preference

18-ounce ball Real California Mozzarella, sliced into thin rounds

24 bite sized basil leaves

Coarse kosher salt & cracked black pepper Balsamic drizzle, if desired THAT 99% OF
CALIFORNIA DAIRIES
ARE FAMILY OWNED?
WHEN YOU SEE THE REAL
CALIFORNIA MILK SEAL,
YOU'LL FEEL GOOD KNOWING
THAT YOU'RE SUPPORTING
CALIFORNIA'S DAIRY
FARM FAMILIES!

### **INSTRUCTIONS:**

To roast the tornatoes
Preheat the oven to 450°F.

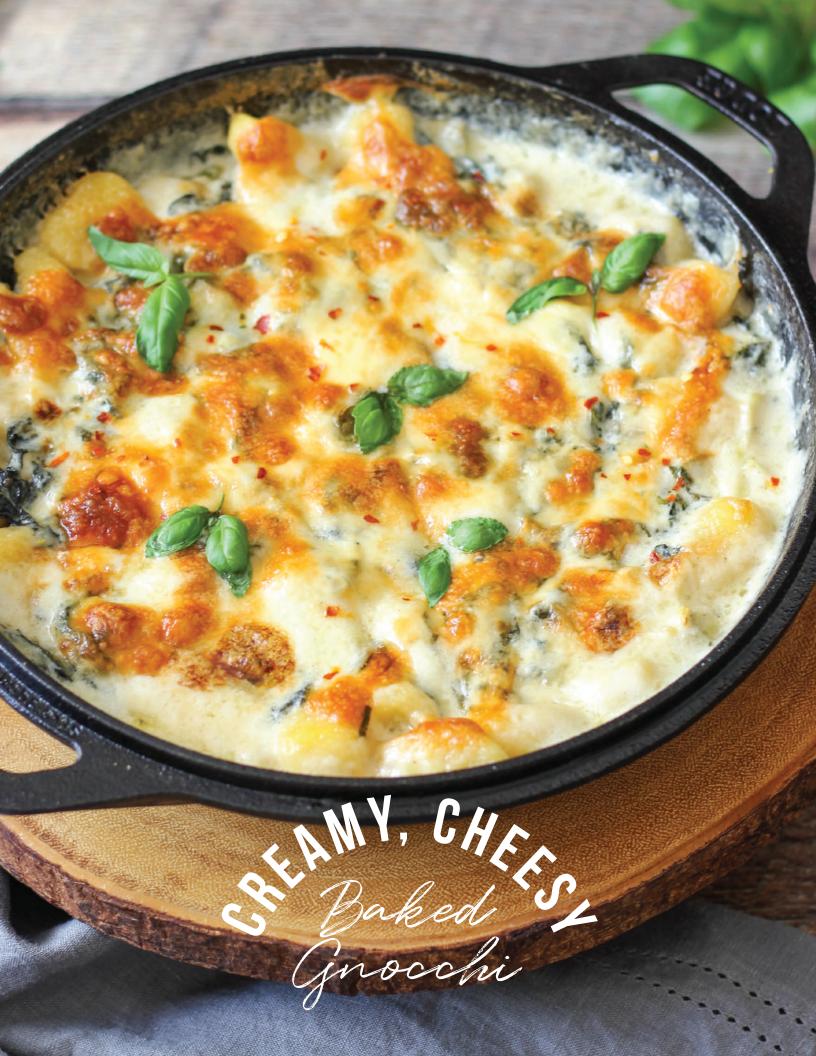
Place the tomatoes on a baking sheet and drizzle with olive oil. Add the herb sprigs to the pan and toss to coat them in the oil as well. Season with salt and pepper.

Roast until the tomatoes are blistering and beginning to burst open, about 15 minutes.

To assemble the snack bites

Layer the mozzarella and basil onto the flatbreads. Season with salt and pepper. Drizzle the top with balsamic if desired. Serve with warm roasted tomatoes.

Caprese Snack Bites pair wonderfully with red wine and are great as part of a personal snack board filled out with other items like pistachios, prunes, orange slices, and other cheeses like pesto or garlic flavored Monterey Jack and other crackers.



# Baked 2 Grocchi



PREP TIME: 10 MINUTES

COOK TIME: 35-45 MINUTES

**YIELD: SERVES 6** 

In this swoon-worthy baked pasta dish, pillowy gnocchi, bright kale and tender artichoke hearts are cloaked with a garlicky cream sauce and topped with bubbling golden provolone.

SINCE THIS RECIPE

ONLY CALLS FOR 1/4 CUP OF
WHITE WINE, THERE'S PLENTY LEFT TO
ENJOY WITH YOUR MEAL. PLAY IT SAFE WITH A
CALIFORNIA CHARDONNAY OR SAUVIGNON BLANC OR TRY A
MORE UNCOMMON DRY WHITE, LIKE VIOGNIER. SINCE
CALIFORNIA PRODUCES OVER 100 DIFFERENT WINE VARIETALS,
YOU'VE GOT PLENTY OF OPTIONS TO CHOOSE FROM.

### **INGREDIENTS:**

4 tablespoons Real California Butter

6 large cloves of garlic, sliced

1 tablespoon flour

2 cups Real California Heavy Cream

1/4 cup dry white wine

1 cup chicken stock

8 oz. of lacinato kale, stemmed and sliced into half inch ribbons

114-oz. can artichoke hearts, drained and chopped

2 pounds of gnocchi (uncooked)

1/4 cup chopped basil leaves

8 oz. of sliced Real California Provolone

Salt and pepper to taste

Red pepper flakes, to taste

Additional basil for garnish

# **INSTRUCTIONS:**

Preheat the oven to 400°F.

Bring a stock pot of water to boil. Quickly blanch the kale for about 30 seconds, until it turns bright green and slightly tender. Remove kale from the pot and submerge in an ice bath to stop the cooking. Drain the kale and then using your hands, squeeze the kale tightly to remove as much water as possible, put in a bowl and set aside.

Melt the butter over medium heat in a large, 12-inch, ovenproof skillet. Add the garlic, and cook, stirring often, just until the garlic is softened and is beginning to color, about 2 minutes. Add the flour, whisk well, followed by the heavy cream. Bring to a simmer, whisking often, until the mixture is reduced by 1/3 and becomes thickened, about 5 minutes. Tip: don't take your eyes off the skillet because cream can bubble over quickly, so you may need to reduce heat as necessary. Whisk in the wine and simmer for 5 minutes more, then whisk in the chicken stock. Taste for seasoning and add salt and pepper to taste. Remove from heat.

Add the kale to the cream mixture in the skillet, and if it's clumped together, take time to separate the ribbons with two forks. Stir in the artichoke hearts and the gnocchi, making sure that all of the ingredients are evenly distributed throughout the cream mixture. Top the gnocchi with the chopped basil, then with the slices of provolone so the entire top is covered with cheese.

Put the skillet into the preheated oven and bake for 25–30 minutes, until the cheese is bubbling and golden brown and the gnocchi are tender. Sprinkle the dish with red pepper flakes and additional basil and serve immediately.



# Grilled Cheese



PREP TIME: 10 MINUTES
COOK TIME: 12 MINUTES
YIELD: 4 SERVINGS

Crush the midday (or midnight) munchies with this grown-up grilled cheese sandwich. Tomato soup is optional, but encouraged.

ROUGHLY TRANSLATED TO "WHEEL OF CHEESE MADE BY THE FARMER "WHEEL OF CHEESE MADE BY THE FARMER HERSELF" IN ITALIAN, EVERY CHEESEMAKER HAS THEIR OWN UNIQUE INTERPRETATION. WHILE THE STYLE AND VARIETY MAY VARY, TOMA CHEESE ALWAYS REPRESENTS THE UNIQUE FLAVORS OF THE LOCAL MILK AND THE SENSE OF PLACE FROM WHERE IT IS MADE.

### **INGREDIENTS:**

8 slices of brioche bread, buttered on both sides with softened salted Real California Butter

3 ounces of Real California Toma Cheese, shredded 3 ounces of Real California Gouda Cheese, shredded 1 red or green apple, cored and sliced very thin 1/2 pound honey cured deli ham, sliced very thin

### **INSTRUCTIONS:**

Heat a cast iron skillet or griddle pan over medium low heat.

Toss the shredded cheeses together and set aside 1 tablespoon of the mixture.

Next, build your sandwiches. Lay a slice of buttered bread on a flat surface, top it with a tablespoon or two of cheese, a few slices of ham, a few slices of apple, and another small amount of cheese on top. Place the second piece of buttered bread on top of the sandwich.

Repeat with the ingredients for the remaining 3 sandwiches.

Once the griddle or pan is preheated add a scattering of 1/4 of the remaining cheese and place a sandwich on top. Cook for 3 minutes, then check to see if the bread is golden brown. If so, flip with a spatula and cook the second side for 3 minutes checking every now and then until golden.

Repeat the process with the remaining ingredients making 4 sandwiches total.

Serve immediately.

#### **RECIPE NOTE:**

Havarti cheese can stand in as a delicious substitute for either cheese if desired.



# String ARMS Cheese Salad



PREP TIME: 20 MINUTES
COOK TIME: 20 MINUTES
YIELD: 4 SERVINGS

In this beautiful salad, light ribbons of zucchini are tossed with torn strips of twisty Real California Armenian String Cheese and drizzled with a lemony and minty vinaigrette.

# **INGREDIENTS:**

For the salad

2 large zucchini

113-ounce braid of Real California Armenian String Cheese (regular or with nigella seeds)

Handful of fresh mint leaves

1 tablespoon chopped chives

For the dressing.

1 tablespoon minced shallot

1 teaspoon whole grain mustard

1 teaspoon honey

1/4 cup freshly squeezed lemon juice

1/4 cup extra virgin olive oil

2 tablespoon of slivered fresh mint leaves

Pinch of red pepper flakes

Salt and pepper to taste

# **INSTRUCTIONS:**

Cut the zucchini into thin ribbons using a vegetable peeler. Unwind the string cheese and peel it into thin strips. Arrange the zucchini and the cheese together on a medium platter.

Make the dressing. Put the shallot, mustard, honey and lemon juice into a jam jar. Close the lid and shake vigorously until all of the ingredients are incorporated. Remove the lid and add the olive oil, mint and pepper flakes. Close the lid again and shake vigorously again to emulsify. Taste the dressing for seasoning and add salt and pepper if needed.

Drizzle the dressing over the top of the zucchini and cheese. Top with fresh mint leaves and chives. Serve immediately.

# SAY CHEESE!

CHEESE IS PACKED WITH

NUTRIENTS THAT CREATE STRONG BONES

AND TEETH. IT ALSO PROVIDES PROTEIN FOR YOUR

BODY TO USE AS FUEL. ONE OUNCE OF NATURAL CHEESE

CONTAINS APPROXIMATELY 20% OF A PERSON'S

RECOMMENDED DAILY CALCIUM INTAKE. NOW THAT'S SOMETHING

TO SMILE ABOUT.







**PREP TIME: 25 MINUTES COOK TIME: 10 MINUTES YIELD: 4 SERVINGS** 

#### **INGREDIENTS:**

For the Citrus Pickled Onions

1/4 cup very thinly sliced red onion

Freshly squeezed juice of 1 very juicy lime, about a tablespoon

Pinch of salt

For the Salsa Verde

1/2 pound tomatillos, diced

1 small green bell pepper, diced

1 jalapeño pepper, seeded and minced

2 green onions, light green and dark green parts only

1 bunch of cilantro, finely minced

Juice of 1 lime

1 teaspoon coarse kosher salt

1/2 teaspoon ground white pepper

For the Enchilada Black Beans

1 (15-ounce) can black beans, drained and rinsed

1/2 cup canned red enchilada sauce

For the Smokey Crema

1/2 cup Real California Crema

2 tablespoons adobo sauce from canned chipotle peppers

1/2 tablespoon minced canned chipotle, optional for heat.

For the Daxaca Cheese and Black Bean Quesadillas

8 ounces Real California Oaxaca Cheese, shredded

1 batch enchilada black beans

8 small white corn, yellow corn, or flour tortillas

2 tablespoons olive oil, divided

1/4 teaspoon Tajin seasoning, divided

# **INSTRUCTIONS:** –

through.

To make the citrus pickled onions: Combine the sliced onions and lime juice in a non-reactive

container like glass. Toss to coat. Set aside for 10-15 minutes or until bright pink in color, tossing frequently.

To make the salsa verde: Combine all of the ingredients in a large bowl and toss to coat. Set aside for 10 minutes or more for the flavors to develop before serving.

To make the enchilada black beans: Combine the beans and sauce in a small saucepan and bring to a simmer. Cook for 5 minutes until slightly thickened and warmed

To make the Smokey- Crema:
Combine the Ingredients in a small bowl and stir to combine.

Refrigerate until ready to serve.

To make the Daxaca Cheese and Black Bean Quesadillas:

Heat 1 tablespoon olive oil in a large skillet over medium heat. When warm, sprinkle in Tajin seasoning. Add 4 tortillas to the pan, if there is not room work in more batches so that you do not crowd the pan. Use your hand or tongs to swirl each tortilla in the seasoned oil.

Sprinkle 1-ounce of shredded cheese and 1 tablespoon of the prepared enchilada black beans over each tortilla. Fold the tortillas in half creating half moon shaped quesadillas. Cook until golden brown, 1-2 minutes, then flip and cook another 1-2 minutes until golden brown and crispy.

Repeat the process with the remaining tortillas and ingredients making 8 quesadillas total. Serve immediately with salsa verde, citrus pickled onions, and smokey crema.

#### **RECIPE NOTES:**

Smokey Crema: Omit the minced canned chipotle for a milder sauce.

Salsa Verde: There will be more salsa verde than needed to top the quesadillas. Serve any remaining salsa with chips. Store leftovers in the fridge for up to 3 days.

Daxaca Cheese and Black Bean Quesadillas. If the pan is overheating, remove it from the heating element and allow it to cool for a moment. Cooking too quickly can result in a charred tortilla.

# SAY WHAT?

**OAXACA CHEESE (PRONOUNCED** WAH-HA-KAH) IS A WHITE, SEMI-SOFT COW'S MILK CHEESE OFTEN USED IN MEXICAN CUISINE. LIKE MOZZARELLA, IT'S CREAMY, BUTTERY, AND MELTS BEAUTIFULLY, MAKING IT PERFECT FOR QUESADILLAS, **ENCHILADAS OR EVEN PIZZA.** 



# Vegetable Skillet Bake



PREP TIME: 20 MINUTES
COOK TIME: 60 MINUTES
YIELD: 4 SERVINGS

Once you get a taste of this easy-to-prepare dish that's simple enough for weekdays and fancy enough for company, you might have a hard time not eating the whole pan. We suggest piling it in a pita and pouring a glass of California Sauvignon Blanc. But you do you.

# CALIFORNIA

HAS BEEN PRODUCING CHEESE

FOR AS LONG AS IT'S BEEN MAKING WINE —

MORE THAN 200 YEARS. TODAY OVER 50

CHEESEMAKERS ARE PRODUCING MORE THAN 250

VARIETIES AND STYLES OF COW'S MILK CHEESES THAT CARRY

THE REAL CALIFORNIA MILK SEAL.

# **INGREDIENTS:**

For the Feta Garden Vegetable Skillet Bake

1 tablespoon olive oil

1 cup favorite tomato sauce

1 large eggplant, sliced into rounds, then the rounds halved

1 bell pepper, seeds removed, sliced into rings, then halve the rings

1 red onion, sliced into rounds, rings separated

8-ounce block Real California Feta, chunked into triangles, separated

8-10 thyme sprigs

2 garlic cloves, thinly sliced

Coarse kosher salt and pepper to taste

**To serve:** warm naan bread or pita and vibrant herb sauce, recipe follows

For the Vibrant Herb Sauce

1/2 cup olive oil

2 tablespoons red wine vinegar

1/2 cup finely chopped parsley

3-4 cloves garlic, minced

1 jalapeno, seeded and minced

3/4 teaspoon dried oregano

1 teaspoon coarse kosher salt Pepper to taste

# **INSTRUCTIONS:**

To make the Vibrant-Herb Sauce
Mix all of the ingredients together in a bowl. Allow to sit at least 10

Mix all of the ingredients together in a bowl. Allow to sit at least 10 minutes (preferably an hour) before serving so that the flavors can infuse.

Jeta Garden Vegetable Skillet Bake
Preheat the oven to 375°F and rub the olive oil all over the inside
of an oven safe skillet. Spread the tomato sauce in the bottom of
the skillet.

Arrange the vegetables in a ring around the outside edge of the pan alternating eggplant, red bell pepper, and red onion rings until you are out of ingredients to layer in.

Tuck in all but 3 or 4 of the feta triangles and all of the thyme sprigs and garlic slices. Season to taste with salt and pepper.

Cover in aluminum foil and bake for 40 minutes. Uncover and bake for an additional 20 minutes or until the vegetables are completely tenderized and beginning to lose structure and melt into the sauce.

Remove any woody thyme sprigs and serve immediately with warm naan bread, the vibrant herb sauce, and the remaining feta crumbled over the top.



# Regueson Cake



PREP TIME: 15 MINUTES
COOK TIME: 45 MINUTES
YIELD: 8-10 SLICES

Subtly spiced with cinnamon and cayenne, this rich Mexican Chocolate Requeson Cake has a light and airy texture thanks to the requeson cheese. Serve it with freshly whipped cream and berries. Note: if you can't find requeson cheese, try this recipe with ricotta instead.

## **INGREDIENTS:**

14 oz. Real California Requeson Cheese

3 extra large eggs

2 teaspoons pure vanilla extract

11/4 cups flour

1 cup sugar

1/4 cup cocoa powder

2 teaspoons baking powder

11/2 teaspoons sea salt

1 teaspoon ground cinnamon

1/4 teaspoon cayenne pepper

2 oz. semi sweet baking chocolate, melted

1/2 cup (1 stick) of Real California Butter, melted

Additional cocoa powder for dusting

To serve (optional):

Fresh berries

Real California Whipped Cream

SIMILAR TO
RICOTTA THAT IS
USED IN SALADS, DIPS,
COMFORT FOODS AND
DESSERTS. LOOK FOR IT IN THE
GROCERY STORE COLD CASE
WITH THE SPECIALTY CHEESES.
REQUESON IS SLIGHTLY SWEETER
THAN RICOTTA AND HAS LESS
SALT, SO IF YOU'RE MAKING A
SUBSTITUTION, YOU MAY
WANT TO REDUCE THE
SALT IN RECIPES.

# **INSTRUCTIONS:**

Preheat the oven to 350°F. Spray a 9-inch springform pan with cooking spray and line with parchment paper. Spray again, and set aside.

Whisk requeson, eggs, and vanilla in a large mixing bowl. In a second bowl, whisk together the flour, sugar, cocoa powder, baking powder, sea salt, cinnamon and cayenne.

Use a spatula to fold the flour mixture into the cheese mixture until just combined. Fold in the melted chocolate and melted butter until the batter is smooth.

Bake in the preheated oven for 45–50 minutes, or until a toothpick inserted in the center of the cake comes out clean. Cool in the pan for 20 minutes. Run a knife around the edge of the pan and release the sides. Sift powdered sugar or cocoa powder over the top of the cooled cake and serve with fresh berries and whipped cream.

This cake can be made up to two days ahead. Wrap tightly with plastic and store at room temperature.



Recipes + Photos: Alison Needham + Meg van der Kruik

CA GROWN X REAL CA MILK





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