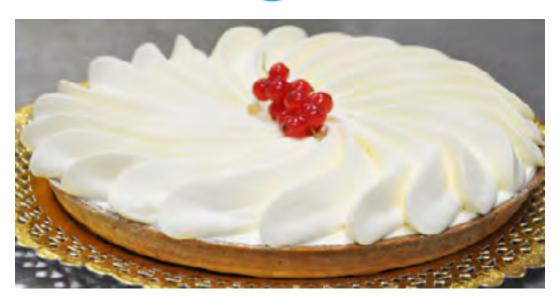


# DELICIOUS RECIPES WITH OUR EXTRAFAT CREAM CHEESE





# Cheese puding



Ingredients: 375 gr. of 35% fat MONTSEC cream 125 gr. milk 125 gr. sugar 6 eggs 250 gr. pasteurized full fat cheese

### **Procedure:**

- 1. Boil the cream, milk and sugar in a pot.
- 2. When mixture boils, throw eggs and go slowly removing.

3. Incorporate the cheese mixture, and filling the molds, previously prepared with caramel.

4. Cooking water bath for 20-30 minutes.

# Cheese cake



Ingredients: 100 gr. MONTSEC butter 100 gr. icing sugar 900 gr. MONTSEC pasteurized full fat cheese 6 eggs 350 gr. 35% fat cream 150 gr. starch 250 gr. egg whites 250 gr. sugar

### Procedure:

- 1. Make a meringue with the egg whites and sugar.
- 2. Dilute starch with cream.

3. Combine the butter with the icing sugar and add to the cheese mixture. Then add the eggs gradually mixing gently. Add the starch diluted with cream and finally the merengue.

4. Fill the molds and bake in a water bath in the oven at 180  $^{\circ}\mathrm{C}$  for approximately 1 hour.

### Cheese cream



### Ingredients:

1 k. MONTSEC pasteurized extrafat cheese 400 gr. MONTSEC 35% fat cream 200 gr. sugar 1 vanilla pod 100 gr. starch 50 gr. water 60 gr. of liquid egg

### Procedure:

1. Boil the cream with the sugar and vanilla and let it infuse for 24 hours.

2. Then remove the vanilla and mix with cheese. Heat the mixture while starch diluted with water and the yolks in a bowl.

3. When the cheese reaches 80°C, add the starch mixture and jell like a normal cream.

# Chocolate and cheese truffles



Ingredients: 1 k. MONTSEC pasteurized extrafat cheese 200 gr. brandy 500 gr. chocolate coverage 40 gr. grain of chocolate

### Procedure:

1. Warm brandy (not exceeding 70°C should not lose flavor) and mix with cheese.

2. Incorporate coverage, previously melted, and mix well.

3. Put the mixture into balls to make cold and then cover them with chocolate grain.

# Cheese cake with blueberries



Ingredients: For blueberry coulis: 250 gr. pulp blueberries 100 gr. sugar 5 leaves of gelatine

### For the cream cheese:

200 gr. MONTSEC 35% fat cream 90 gr. liquid yolks 400 gr. MONTSEC pasteurized extrafat cheese 600 gr. semi-mounted cream 90 gr. sugar

### Procedure:

1. COULIS. Boil the flesh of blueberries with sugar and leave to cool to 60°C. Add the gelatine leaves, soaked and drained previously. Fill the mold 1cm. high. Freeze.

2. CREAM CHEESE. Make a cream with the egg yolks and cream and cool. Add cream cheese and incorporate semi-mounted cream with sugar.

3. Put a layer of cream cheese on each cup. Over it, put a disc of blueberry coulis and cover the entire surface with the cream.

# Lemon mousse with cheese base



Ingredients: 450 gr. pasteurized yolk 1,250 k. sugar 450 gr. water 2.5 k. MONTSEC pasteurized full fat cheese 50 sheets of gelatin 500 gr. lemon juice 3k. MONTSEC semi-mounted cream 35% fat

### Procedure:

1. Make a syrup at 180°C with water and sugar. Insert the seal syrup over the yolks, whisking the mixture constantly to make a biscuit.

2. Melt gelatin sheets, previously soaked and drained, in hot lemon juice to 55°C approximately.

- 3. Combine gelatin with cheese, add the biscuit and finally the cream.
- 4. Fill the molds and freeze.
- 5. DECORATION. Remove the molds and cover with cold lemon gelatin.

# Cheese and nuts desserts



Ingredients: 1 k. MONTSEC pasteurized extra fat cheese 15 sheets of gelatin 200 gr. MONTSEC 35%. fat cream 100 gr. honey 1 l. MONTSEC 35% fat semi-mounted cream 150 gr. sugar 400 gr. toasted walnuts

### Procedure:

1. Soak (cold water) leaves gelatin.

2. Heat the cream and honey without exceeding  $60^{\circ}$ C and melt gelatine leaves (well dried) inside.

3. Incorporate the cheese mixture. Mix everything with cream. Add semimounted cream, to which we added 150 g. sugar, mixing gently. Finally, add the nuts.

4. Fill the molds and freeze.

5. Decoration. Remove the pieces of the mold, sprinkle with a little honey and smooth the surface with cold gel. Put some detail coverage and caramelized walnuts.

# Cheese and peach mousse



### Ingredients:

800 gr. MONTSEC pasteurized full fat cheese
120 gr. pasteurized egg whites
360 gr. sugar
100 gr. peach syrup
14 sheets of gelatin
300 gr. of peaches (chopped)
1 k. MONTSEC 35% fat semi-mounted cream

### Procedure:

1. Make a meringue with the egg whites and sugar.

2. Heat the peach syrup at 55°C maximum and melt the gelatin sheets, previously soaked and drained.

- 3. Combine syrup with cheese and finally add the meringue.
- 4. Finally, add the semi-whipped cream and the pieces of peach.
- 5. Fill the molds and freeze.
- 6. DECORATION. Remove the molds, cover the surface with peach slices.