



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 meringue.
4. Fill the molds and bake in a water bath in the oven at 180°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°C and melt gelatine leaves (well dried) inside.*
- 3. Incorporate the cheese mixture. Mix everything with cream. Add semi-mounted 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.*