



Spring Recipes

Alexandrina Cheese Company | 2020



SPRING RECIPES | 2020

Spring is often the most vibrant season of the year, and for that reason we find ourselves planning get-togethers with family and friends. Sharing morning or afternoon tea has never been so tempting with this Spring Apple Cake with Creamy Maple Icing, or make the Lemon Bar Slice in advance. The weekend baker will be in heaven with Tania's Raspberry Ricotta Cake. You will reap the flavour rewards with the Cheesecake featured using rhubarb and ginger or perhaps a dessert - we have you covered with this quick Peach Cobbler. In the springtime you need a few recipes to keep you inspired by the abundant local produce available, and that is what this sweet collection is all about.

Of course it is so important to stock up on foods that pack a nutritional punch, and here at Alexandrina Cheese we wanted to help you simplify your shopping list. If you are doing menu planning be sure to add an Alexandrina Cheese Box to your shopping list. We have gathered together a collection of our luxury dairy products, hard cheeses and semi-hard cheeses, to make your life super easy with a new shopping experience. The Alexandrina Cheese team continue to manufacture wholesome, nutritious dairy foods for your family and friends. We can help you create your own box or boxes, and a popular alternative is to give an Alexandrina Gift voucher – enquiries are welcome. Rebekah McCaul | Alexandrina Cheese

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Dan and his wife Krystyna established Alexandrina Cheese in 2001, ensuring their dairy farm had an ongoing future, post a crucial deregulation of the dairy industry in 2000.

The McCaul Family now manage a vertically integrated dairy farm and food manufacturing business, and market their products to local and interstate customers.

Dan and Krystyna's children all have some involvement in the business, and their grandchildren are also learning to put their boots on, and they encourage their involvement.





CALCIUM HERO OF THE DISH | ALEXANDRINA CRÈME FRAICHE

A naturally matured, thickened soured cream using culture. It has a light and lemony taste, and goes well with both savoury and sweet foods as a condiment. Crème Fraiche is made by adding a culture (special bacteria) to our fresh Pure Jersey Cream. It has a subtle tangy, slightly nutty flavour and rich, velvety texture, and this product is completely free from any additives. 30 % minimum fat.



Lemon Bar Slice

Bring back the slice this spring - especially one with a rich shortcrust based topped with a tangy lemon curd, this lemon bar slice is as fresh as sunshine. Stack these Lemon Bars two high, dried lemon slices for garnish, or use some spring flowers from the garden.

CRUST ELEMENTS

250g Alexandrina Crème Fraiche
1/2 cup caster sugar
2 cups plain flour
1/8 tsp salt

TECHNIQUE

- take the crème fraiche and eggs out of the refrigerator at least an hour before making the lemon bars to allow them to come to room temperature
- preheat the oven to 180 C
- use an electric mixer to cream the crème fraiche and castor sugar until the mixture is light and fluffy
- combine the flour and salt and with the mixer on low, gradually add the flour mixture to the creamy mixture until everything is combined
- turn the dough out into a 33 x 23 cm greased baking dish (line it with paper if you prefer) and use your hands or the bottom of a glass to compress and flatten the dough evenly in the dish
- place the dish in the refrigerator and chill for 30 minutes
- once the dough has chilled, remove it from the refrigerator and bake for 15 minutes, or until it is lightly browned, let the baking dish cool on a wire rack
- while the crust cools, place the eggs, sugar, lemon zest, lemon juice, and flour in a large bowl and whisk until well mixed
- pour the lemon filling over the cooled cookie crust and bake for 30-35 minutes at 180 C degrees until the filling is set
- remove the baking dish from the oven and let cool completely on a wire rack
- when cool, cut into squares and use a sifter to dust the bars with icing sugar
- store any leftover lemon bars covered in the refrigerator for up to three days

LEMON FILLING

6 free range eggs
3 cups castor sugar
2 T lemon zest
1 cup fresh lemon juice
1 cup flour
1 cup icing sugar (plus reserve some for dusting)

Creamy Rhubarb and Ginger Cheesecake

What could be more cheerful than a musky-pink baked cheesecake. Rhubarb and ginger are merry-bedfellows and make a stunning springtime dessert. The dessert's richness comes from the trifecta of Alexandrina's Ricotta, Pure Jersey Cream, Alexandrina Crème Fraiche, and the ginger gives it the ultimate zing. **Cooking Time: 45 minutes.** Serves 8-12.

ELEMENTS

250g digestive biscuits
100g butter, melted (plus 20g extra for greasing)
500g Alexandrina Fresh Jersey Ricotta cheese
500g Alexandrina Crème Fraiche
300ml Alexandrina Pure Jersey Cream
150g caster sugar
2 pieces stem ginger, in syrup, finely chopped
1 T ginger syrup
zest of 1 orange
4 free range eggs

RHUBARB COMPOTE

500g rhubarb
100g sugar
100g raspberries
1 T orange juice
50g butter
2 free range eggs yolks

TECHNIQUE

- use either a 25cm square loose bottomed cake tin or a *25cm round springform tin.
- we suggest this cake is best made in two sessions, first make the X

To make the Rhubarb Curd & Rhubarb Compote:

- chop the rhubarb into dice size pieces and add to a medium saucepan with 100g of sugar, cook gently for 5 minutes
- stir until the rhubarb is just starting to soften and break down

Rhubarb Curd:

- while it is still warm, transfer half the rhubarb compote to a food processor (or use a handheld stick blender) and blitz to a smooth paste, allow to cool for five minutes
- once cooled but still warm, add 50g of butter and 2 egg yolks and blitz in the food processor
- this mixture is the rhubarb curd (which will be swirled through the creamy filling before baking)

Rhubarb Compote:

- to the other half of the warm rhubarb remaining in the saucepan, add fresh raspberries and a squeeze of orange juice, and allow the raspberries to partially break down as you stir. Set this aside to chill in the refrigerator until serving

To make the Biscuit Base:

- preheat oven 170C
- before you fill the tin, grease it well with butter and wrap around the outside base with foil, packing the foil very tightly while folding it from the bottom up the sides (this will ensure there are no leakages and the foil will reflect the direct heat during baking)
- break down the biscuits in a food processor to a fine crumb
- add melted butter and blitz to a wet sand consistency
- press the wet biscuit crumbs tightly into the well-greased cake tin and smooth the surface so there is no loose crumbs
- place in the fridge for 10 minutes to harden the base

Cheesecake Filling:

- using an electric mixer, slowly whisk the ricotta, cream and crème fraiche together until smooth, then add sugar, chopped ginger, syrup, powdered ginger, and orange zest and blend until smooth
- gradually add the eggs one at a time until fully incorporate
- pour the cheesecake filling into the chilled biscuit base and gently swirl the rhubarb curd through the filling with a knife
- carefully transfer the cheesecake to a bain-marie (deep baking tray half filled with water) and bake in the preheated oven for about 40-50 minutes
- once it is browned on the top with a slight wobble in the centre, switch off the oven and allow the cheesecake to cool
- refrigerate until ready to serve, serve with the chilled rhubarb and raspberry compote



CALCIUM HERO OF THE DISH | FRESH JERSEY RICOTTA

Alexandrina's Fresh Jersey Ricotta is made with a mixture of whey and Alexandrina's Full Cream Jersey milk. Ricotta in Italian means 're-cooked' as it evolved as a use for the 'whey' left from the making of cheese.

Alexandrina Fresh Jersey Ricotta is a mass of creamy-white, fine and moist grains. It is firm in texture and not too wet nor too solid. It is sold in small round wheel that look like an upturned basin with a patterned surface, the result of being drained in a colander then placed in a small tub. It is suitable for spreading, but best for cooking or baking. Our Ricotta is delicately lemony, mild and milky, with a slightly sweet, eggy flavour with a fresh aroma. 8.7% minimum fat | available in 500g tubs.



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Perfect Peach Cobbler

This old fashioned Peach Cobbler recipe is not only extremely easy to make from scratch, but it's made with fresh or tinned peaches so you can enjoy it all year round. If you have an excess of other stone fruit you can substitute for apricots, nectarines or plums. **Serves 6-8**

ELEMENTS

4-6 peaches , peeled, cored and sliced (about 4 cups)

3/4 cup sugar

1/4 teaspoon salt

For the batter:

250 ml Alexandrina Crème Fraiche

1 cup plain flour

1 cup sugar

2 t baking powder

1/4 t salt

3/4 cup milk

ground cinnamon

TECHNIQUE

- preheat oven to 180 C
- add the sliced peaches, sugar and salt to a saucepan and stir to combine. *(if using tinned peaches, skip ahead)
- cook on medium heat for just a few minutes, until the sugar is dissolved and helps to bring out juices from the peaches, remove from heat and set aside
- grease a 33 x 23 cm baking dish
- in a large bowl mix together the creme fraiche, flour, sugar, baking powder, and salt
- stir in the milk, just until combined
- pour the mixture into the pan, over the melted butter and smooth it into an even layer
- spoon the peaches and juice (or tinned peaches, if using) over the batter
- sprinkle cinnamon generously over the top
- bake at 350 degrees for about 38-40 minutes
- serve warm, with a dollop of Alexandrina Pure Jersey Cream

Lemon Pound Cake

Flavoured with lemon zest and juice, and drizzled with a tart lemon glaze, this lemon pound cake is the ultimate treat for lemon lovers. You will need five large lemons for the entire recipe. **Serves 4-6**

ELEMENTS

- 3 cups plain flour
- 1/2 tsp baking soda
- 1/2 tsp salt
- 1 cup Alexandrina Full Cream Pure Jersey Milk
- 2 T grated lemon zest
- 2 T lemon juice
- 225g unsalted butter, softened
- 2 1/4 cups sugar
- 3 free range eggs

TECHNIQUE

- preheat the oven to 180°C and set an oven rack in the middle position
- in a medium bowl, whisk together the flour, baking soda and salt. Set aside
- in another bowl, whisk together the milk, lemon zest and lemon juice. Set aside
- in the bowl of an electric mixer fitted with the paddle attachment (or beaters), cream the butter and sugar on medium speed until light and fluffy, 3 to 4 minutes
- scrape down the sides of the bowl, then beat in the eggs one at a time, beating well after each addition
- scrape down the sides of the bowl again
- with the mixer on low speed, beat in one-quarter of the flour mixture, then one-third of the milk mixture
- beat in another quarter of the flour, then another third of the milk mixture
- repeat with another quarter of the flour and the remaining milk mixture
- finally, beat in the remaining flour mixture
- scrape down the sides of the bowl, and give a quick mix to make sure all of the ingredients are well incorporated
- thoroughly grease a 10-inch Bundt pan with non stick cooking spray
- coat the greased pan generously with granulated sugar, making sure the entire surface of the pan is evenly coated
- spoon the thick batter into the prepared Bundt pan and smooth with a rubber spatula

SYRUP ELEMENTS

- 1/4 cup water
- 1/4 cup sugar
- 1-1/2 T fresh lemon juice

GLAZE ELEMENTS

- 1 cup icing sugar
- 2 T fresh lemon juice

- bake for 60 minutes, or until the cake is golden and a tester comes out clean
- set the cake on a cooling rack
- carefully run an offset spatula or table knife around the edges of your pan, between the pan and the cake, to loosen the cake from the pan (don't forget the centre tube)
- cool the cake in the pan for ten minutes. set a timer because if it stays in the pan too long, it may stick
- meanwhile, make the syrup.
- combine the water and sugar in a saucepan and bring to a boil
- remove from the heat and stir in the lemon juice
- invert the warm cake onto a rack. Slip a clean paper towel under the rack for easy clean-up
- gradually brush the hot syrup over the cake, letting it soak in (a little syrup will drip off, but try not to rush so that most of it is absorbed)
- allow the cake to cool completely, about one hour
- when the cake is cool, carefully transfer it to a serving platter
- to make the glaze:
 - in a medium bowl, whisk together the icing sugar and lemon juice
 - add more icing sugar or lemon juice as necessary to make a thick but pourable glaze
 - spoon the glaze over the top of the cake, letting it drip down the sides
 - serve with a dollop of Alexandrina Pure Jersey Cream



CALCIUM HERO OF THE DISH | PURE JERSEY MILK

Alexandrina's Full Cream Pure Jersey Milk is harvested from a small herd of grass-fed Jersey cows. Alexandrina Jersey Milk has an unmistakable creamy golden colour, a beautiful silky-smooth viscosity, and a distinctive layer of Jersey cream at the top. Alexandrina Jersey Milk tastes rich, creamy and luxurious due to the high components of both butterfat & protein. Alexandrina's Jersey farmhouse single origin milk reveals the flavour of the Mt Jagged grazing lands on the Fleurieu Peninsula, making it nature's finest milk. 4.9% minimum fat | available in 2 litre bottle



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Apple Cake with Creamy Maple Icing

Apple and Olive Oil cake is a fabulous dessert loaded with chunks of apples, flavoured with cinnamon, and covered with a light and fluffy creme fraiche and maple syrup icing. If you look for the most delicious apple cake, this is the one! Just sink your fork into a slice and enjoy it!

CAKE ELEMENTS

100g McCarthy's Orchards sultana or raisins
60ml Alexandrina Full Cream Pure Jersey Milk
280g plain flour
1/2 tsp ground cinnamon
1 pinch of salt
1/2 tsp baking powder
1/2 tsp baking soda
120ml Peninsula Providore Olive Oil (Currency Creek SA)
1/2 cup + 1/2 tablespoon (160 g) sugar
1/2 tsp vanilla essence
4 eggs (2 whole eggs, plus 2 egg whites)
1 lemon, zest and juice
3 Granny Smith apples (optional 200g dried apples, finely chopped)

MAPLE ICING

250g Alexandrina Crème Fraiche
100g brown sugar
85ml maple syrup

TECHNIQUE

- preheat oven to 190 C.
- butter a springform round cake pan 8"/20cm in diameter and line its bottom and sides with grease proof paper
- place sultana raisins and milk in a saucepan and gently simmer over low heat until the milk is completely absorbed by dry fruit, set aside
- peel apples with a peeler, remove the core and cut into 1cm cubes

to make the cake:

- place olive oil, sugar and vanilla essence in the bowl of a mixer and beat
- gradually add lightly beaten whole eggs and continue to mix until the mixture becomes smooth
- add apple cubes, sultana/raisins, grated lemon zest, and juice and combine with a spatula
- add the sifted dry ingredients (flour, ground cinnamon, salt, baking powder and baking soda) and mix
- in a clean bowl, beat egg whites with a mixer until soft peaks are formed

- gently combine egg whites with all ingredients with the spatula into the cake batter
- pour the batter into prepared cake pan and bake for 85 minutes
- check the readiness of the cake with a skewer: if it comes out dry, the cake is ready
- remove the cake from the oven and let it cool in the pan

to make the maple icing:

- place crème fraiche, brown sugar, and maple syrup in a bowl and beat until the mixture becomes creamy and smooth

to assemble the cake:

- remove the cold cake from the pan and cut it horizontally with the use of a serrated knife
- place the bottom of the cake on a serving platter and spread the maple icing to the thickness of 1cm
- place the top half of the cake on the cream layer and cover it with the remaining icing
- even the surface of the cake with a spatula or create a wavy pattern

Tania's Raspberry Ricotta Cake

A delicious, super simple Ricotta cake with bursts of delicious Raspberries, we always love to use Mt Compass based 'Harvest the Fleurieu' for all our berry needs during spring and summer. **Serves 10-12**

ELEMENTS

500g Alexandrina Fresh Jersey Ricotta cheese
225g plain flour
240g caster sugar
1/2 tsp salt
2 tsp baking powder
3 free range eggs
2 tsp vanilla extract
1 1/4 cups raspberries frozen (or fresh)
1/4 cup icing sugar, to serve

TECHNIQUE

- preheat oven to 180 C
- grease a non-stick spring-form round cake pan 20 -22cm diameter and set aside
- sift the plain flour and baking powder into a large bowl
- add the sugar and salt and stir to combine
- in a separate bowl, whisk the Alexandrina Ricotta, eggs, vanilla together until well combined
- add 1/2 of the ricotta mixture to the dry ingredients and gently mix to combine
- add the remaining ricotta mixture and gently mix to combine
- add 1 cup of the raspberries are very gently fold through
- pour the mixture into the prepared cake tin and place the remaining raspberries on top
- cook for 50-60 minutes or until a skewer inserted into the middle comes out clean
- if you find the cake is browning too much, gently place a sheet of foil over the top and return to the oven
- leave the cake to cool completely in the pan
- remove from pan before serving and dust with icing sugar
- serve warm, with a dollop of Alexandrina Pure Jersey Cream
- store the cake in an airtight container in the fridge for up to 3 days



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HANDCRAFTED

Jersey

FARMHOUSE

CHEESE



One of Everything Box

\$144.35



ONE OF EVERYTHING BOX INCLUDES:

- 1x each Alexandrina Encounter Bay Edam, Alexandrina Mt Magnificent Spiced Gouda with Caraway Seed, Alexandrina Compass Farmhouse Cheddar, Alexandrina Mt Jagged Mature Cheddar, Alexandrina Vintage Cheddar, Alexandrina Finnis River Romano, Alexandrina James Flat Pepato and Alexandrina Fleurieu Feta, vacuum pack weighted wedges
- 1x Alexandrina Fresh Cheddar Curd, 250g packet
- 1x Alexandrina Gourmet Shred, 500g packet
- 1x Alexandrina Full Cream Pure Jersey Milk, 2L bottle
- 1x Alexandrina Skim Milk, 2L bottle
- 1x Alexandrina Pure Jersey Cream, 300ml tub
- 1x Alexandrina Creme Fraiche, 500ml tub
- 1x Alexandrina Fresh Jersey Ricotta, 500g tub
- 1x Alexandrina Natural Yoghurt, 500ml tub
- 1x Alexandrina Honey Yoghurt, 500ml tub

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