



Summer Recipes

Alexandrina Cheese Company | 2022



SUMMER RECIPES | 2022

There is nothing more satisfying than creating a vibrant bowl of salad using greens, vegetables, herbs and even sometimes fruit, with the addition of handcrafted cheese, and any extra dairy products you have tucked in the top of your refrigerator.

This Summer Salad recipes series is all about going ahead to celebrate the seasons' freshest produce, and we encourage you to use anything growing in your backyard garden. We are certain these flavourful summer salads, will become your new favourite easy dinner, and there should be enough for your lunchbox. Chilled leftovers can be used on days when an easy beach picnic can be a spontaneous decision, and the healthy choice is the preferred option.

Rebekah and her team have recipe tested and rounded up some of the best summer salads, incorporating her favourite flavours of the season. And a little secret, they can all be thrown together in a flash!

Curds & Whey,

Rebekah

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Alexandrina Cheese's farming practices have been under the custodianship of Dan McCaul since the late 70's, his disciplines have been shaped from his strong belief in the natural systems which operate here on our small farm. Both Dan and Krystyna McCaul have a philosophy of these natural systems being able to support our small Jersey herd, our grazing animals with minimal inputs. We do not use chemicals, pesticides or herbicides on our grazing lands, and have a zero-use policy on use of antibiotics with our cattle. We are dedicated to providing nutritionally dense, healthy dairy foods to our loyal customers, and our family make it our mission to tell our story to as many of our customers as we possibly can.



Roast Pumpkin, Spinach & Feta

This is one of Rebekah's favourite summer salads, it is so easy to put together, and is a big crowd pleaser. At the homestead we always make more than we need to ensure leftovers. Pumpkin, spinach and feta is always a winning combination – you can add these three ingredients to just about anything and it will be guaranteed to work. Plus everything is better with a bit of Alexandrina Fleurieu Feta. **Serves 4-6**

SALAD ELEMENTS

5g Alexandrina Fleurieu Feta
500g hard pumpkin, peeled
2 Tbsp olive oil
salt & pepper for pumpkin prep
½ cup pinenuts
200g spinach leaves

DRESSING ELEMENTS

3 Tbsp olive oil
2 Tbsp chardonnay vinegar
1 Tbsp local honey
salt & pepper to taste

TECHNIQUE

- preheat oven to 200C
- cut pumpkin into 3cm cubes
- toss pumpkin with olive oil, salt and pepper
- spread pumpkin on a baking tray and bake for 18 minutes
- remove baking tray from oven, flip pumpkin cubes over and then bake for a further 9 minutes until golden brown. (if you are suddenly faced with mushy pumpkin cubes just go with it – it still tastes delicious!)
- as soon as the pumpkin is out of the oven attempt to loosen the pumpkin with an spatula, leave pumpkin to cool
- in a small bowl make the dressing by mixing olive oil, chardonnay vinegar, honey, and salt and pepper by whisking with a fork
- toast pine nuts in a dry fry pan over low heat until golden
- remove pine nuts from pan to cool
- afterwards, place spinach in a bowl
- drizzle with a bit of dressing and gently toss the spinach
- add pumpkin, half of the feta and half of the pinenuts, then very gently toss just to integrate the feta into the salad and then transfer to a medium sized serving platter
- sprinkle over remaining feta and pinenuts
- just before serving, drizzle with remaining dressing
- serve with a summer smile

CALCIUM HERO OF THE DISH | FLEURIEU FETA

Alexandrina's Fleurieu Feta is a light and creamy cow's milk feta matured in brine. This cheese is made with Skim Jersey Milk which has less than 14.5 % fat. This cheese has creamy zing - it is a firm cutting, versatile feta cheese that can be cubed and tossed through a summer salad, or combined with spinach in a crusted pie, or served on an antipasto platter. Serve this cheese 1 on a platter with kalamata olives, dolmades and pickled octopus. 14.5 % minimum fat | available in various weighted wedges vacuum packed, also available in 500g, 1kg & 3kg tubs.

Spinach & Fleurien Feta Salad



Roast Corn & Alexandrina



Cheddar Salad



During late summer when it's too hot to cook, this salad can be pre-made earlier in the day, and it makes a great accompaniment to a heat wave dinner. Cheddar and corn is a match made in heaven, and turn up the heat another notch adding some slices of local chilli peppers. **Serves 2-4**

ELEMENTS

- 150g Alexandrina Mt Jagged Mature Cheddar, grated
- 6 corn on the cob (or 4 cups of corn)
- 3 Tbsp local olive oil
- 1 chilli, slice into 3mm slices (*if you can find a jalapeno, choose chilli to suit your personal heat threshold*)
- 3 Tbsp local apple cider vinegar
- salt & pepper to taste

TECHNIQUE

- preheat oven to 180C
- prepare a oven proof baking tray by greasing with 1 tablespoon of olive oil
- remove all the outer green layers from your corn cobs, and place into the prepared baking tray
- toss the corn with the slices of chilli, and remaining olive oil
- transfer the baking tray to the oven for 30 minutes
- once the corn cobs are cool, take a chopping board and sharp knife, and start at the top and cut downward with a gentle sawing motion, cutting corn off from the cob at about two-thirds of the depth of the kernels
- continue cutting corn of the cob until all of the corn is removed
- after this very gently toss corn and integrate

the grated Cheddar into the salad and then transfer to a medium sized serving platter

- just before serving, drizzle with Apple Cider Vinegar, any remaining chilli slices for garnish, and a quick seasoning of salt and pepper
- if you have access lemon or lime, you can't beat a squeeze of citrus when in season
- serve with a summer smile

CALCIUM HERO OF THE DISH | MT JAGGED MATURE CHEDDAR

Alexandrina's Mt Jagged Mature Cheddar is presented in its cloth bound red wax rind. It is a cheese with a firm, smooth texture with nutty, savoury and slightly caramel flavour. This cheese is a handmade closed-textured, cloth-rinded Jersey milk Cheddar matured for over 6 months. This Cheddar is produced using traditional Cheddaring techniques in a 1,000 litre open vat. It has a warm golden colour, with a pleasing nose and a satisfying flavour profile. It has a gentle sharpness, balanced with a sweet mellow after-taste, and its flavour remains on the palate. Matches red and fortified wine. Serve this cheese 1 on a platter with feijoa paste, hazelnuts and dried figs. 33.8 % minimum fat I available in a 5kg wheel, or various weighted wedges red wax or vacuum packed.



Crunchy Apple

This salad is ideal for a quick throw-together once you have ducked back from the beach! The rocket, apples, sultanas, dukkah, and pepato all harmonize together, and the dressing is sweet is tangy – it all comes together in a flash! This salad could be served as an appetiser, an accompaniment or a light meal. **Serves 2-4**

SALAD ELEMENTS

125g Alexandrina James Flat Pepato, shaved into large thin pieces
125g rocket, fresh, chilled
1-2 apples, medium-sized, cored & thinly sliced (we used a fuji apple)
1/3 cup local dukkah
1/3 cup sultanas

DRESSING ELEMENTS

1/3 cup apple cider vinegar
1/3 cup local olive oil
1/4 cup maple syrup (or local honey)
salt & pepper to taste

TECHNIQUE

- whisk apple cider vinegar, olive oil, maple syrup, salt and pepper – put dressing aside until serving.
- in a beautiful serving bowl add the rocket, sliced apples, dukkah, sultanas – and gently toss with a serving spoon.
- put aside until serving – at the very last moment add the shaved Alexandrina Pepato, and dressing – and gently toss with a serving spoon.

CALCIUM HERO OF THE DISH | JAMES FLAT PEPATO

Alexandrina's James' Flat Pepato is a piquant peppercorn infused romano-style cheese, aged by Dan McCaul for 15-18 months. This handmade cheese has an extraordinary pleasant taste and texture. It lingers long on the palate, with a delightful aroma and visual appeal. Don't bother with adding salt or fresh cracked pepper - Pepato always does the talking. Serve this cheese in a salad or on a platter with asparagus, capsicums and red globe grapes. It is also versatile shaved on top of savoury dishes with cabelo nero, roast tomatoes and garlic. Match with whisky or red wine varietals. 27.9 % minimum fat | available in a 10kg wheel, or various weighted wedges vacuum packed.

Salad w/ Alexandrina Pepato



Watermelon, Lemon Myrtle Leaf



& Mint Salad



When my brother's and I were young, my Mum Krystyna used to make a watermelon salad, at least once a year in the summer, and she would delicately extract all of the melon flesh out of the watermelon, and use the half of the melon as a bowl. She could rely on the entire salad being eaten, the fresh mint was plucked from her garden! Here is my take on a refreshing Watermelon, Lemon Myrtle and Mint Salad with Alexandrina Feta – it is one salad to make during a heatwave, conveniently adding Brined Feta to replenish your salts! **Serves 4-6**

ELEMENTS

125g Alexandrina Fleurieu Feta
25g fresh mint
800-1kg watermelon
1/2 tsp Tumbleeela Native Bushfoods Lemon Myrtle Leaf (less than 25g)
1 Tbsp local olive oil

TECHNIQUE

- remove Alexandrina Fleurieu Feta from the packaging, place on a chopping board, use a sharp knife to coarsely chop into 1cm squares, keep feta in a sealed container and refrigerate until serving
 - remove watermelon from packaging, place on a chopping board, use a sharp knife to coarsely chop into 1-2cm squares, and place into a serving bowl, and refrigerate until serving
 - wash the mint, place on a chopping board, use a sharp knife (or a pair of scissors) to finely chop, keep mint in a sealed container and refrigerate until serving
 - sprinkle the lemon myrtle leaf over the top, then before serving sprinkle the Alexandrina Fleurieu Feta, followed by a drizzle of olive oil, and the finely chopped mint on top
 - always refrigerate before serving, this salad tastes best when it is ultra-chilled.
- **TOP TIP**
You can use red onion, and diced cucumber to boost up with salad if you have a larger crowd.

CALCIUM HERO OF THE DISH | FLEURIEU FETA

Alexandrina's Fleurieu Feta is a light and creamy cow's milk feta matured in brine. This cheese is made with Skim Jersey Milk which has less than 14.5 % fat. This cheese has creamy zing - it is a firm cutting, versatile feta cheese that can be cubed and tossed through a summer salad, or combined with spinach in a crusted pie, or served on an antipasto platter. Serve this cheese 1 on a platter with kalamata olives, dolmades and pickled octopus. 14.5 % minimum fat | available in various weighted wedges vacuum packed, also available in 500g, 1kg & 3kg tubs.



Caesar Bowl

The beauty of this Caesar Bowl with Alexandrina Romano is that you can meal-prep ahead of time, especially convenient for our family with afternoon chores to accomplish. These individual summer salad bowls are both light and hearty, and packed full of flavour. If you wish to tuck one-bowl into a lunch box, you will be the envy of the workplace lunch room (or the envy of instagram). Either way - use a fork, and dig in!

SALAD ELEMENTS

- ½ cup Alexandrina Cheese Finnis River Romano, shaved
- 2 chicken breast fillets, ready to bake
- 1 cos lettuce, washed
- 4 hard boiled eggs, halved
- 2 bacon strips, grilled (cooled, sliced long ways)
- ½ cup croutons, lightly toasted
- 1 Tbsp capers, drained
- salt & pepper to taste

DRESSING ELEMENTS

- ½ cup mayonnaise
- 1 Tbsp dijon mustard
- 1 garlic clove, chopped or crushed
- 1 Tbsp lemon juice
- salt & pepper to taste
- dill for garnish

DRESSING TECHNIQUE

- in a container, place mayonnaise, dijon mustard, garlic and lemon juice, whisk until well combined, season with salt & pepper, refrigerate before serving

SALAD TECHNIQUE

- place chicken on a baking tray, a pinch of salt and pepper, bake in the oven until golden brown, approximately 45 minutes, set aside to cool
- cut bread into dices, drizzle with some olive oil and bake until crispy, in the oven for 8-10 minutes
- cut lettuce into pieces, wash and drain well, assemble in four separate serving bowls
- to the serving bowl, add chicken, boiled egg, bread croutons, capers, and shavings of Alexandrina Romano
- drizzle with the dressing, add dill garnish to finish before serving

CALCIUM HERO OF THE DISH | FINNIS RIVER ROMANO

Alexandrina's Finnis River Romano is a piquant infused pecorino-style cheese, aged for over 12 months. This handmade cheese has an extraordinary pleasant taste and texture. It lingers long on the palate, with a delightful aroma and visual appeal. Match with red wine varietal. Serve this cheese on a platter with pine nuts, sun-dried tomatoes and green olives. It is also versatile shaved on top of savoury dishes with basil, roast tomatoes and garlic. 27.9% minimum fat | available in a 10kg wheel, or various weighted wedges vacuum packed.

w/ Alexandrina Romano



Alexandrina Fresh Cheddar



Curd & Kale Salad



We dare you, to try making this salad without snacking on any of the Alexandrina Fresh Cheddar Curd, and being lured into their squeaky freshness! And then follow the instructions, freezing the curds will give them a little advantage in the fry pan, and remember to cook the curds - low and slow! **Serves 4-6**

SALAD ELEMENTS

- 250g Fresh Cheddar Curd, spread on a baking sheet and frozen
- 4 cups kale, chopped roughly into 1-2 cm pieces
- 1 apple cucumber, thinly sliced
- 3 sticks of celery, thinly sliced
- 1 cup cherry tomatoes, quartered
- 2 Tbsp chopped chives
- 2 Tbsp chopped curly parsley

DRESSING ELEMENTS

- 2 Tbsp local olive oil
- 2 Tbsp apple cider vinegar
- 2 Tbsp lemon juice
- 1 tsp dijon mustard
- 1 tsp of local honey
- salt & pepper to taste

TECHNIQUE

- cook the frozen curds in a dry non-stick frying pan over medium, flipping once, until crisp and golden but not melted, 1-2 minutes, if they stretch into a bit of pancake (like ours did), then just go with it, and slice up the fried curd as best you can - it still tastes squeaky and ama-zing!
- transfer curd to a plate and set aside
- **TO MAKE THE DRESSING**
whisk olive oil, vinegar, lemon juice, dijon, honey, salt and pepper in a large bowl
- **TO PREPARE THE SALAD**
add kale, apple cucumber, celery, tomatoes, chives and parsley and fried Alexandrina Fresh Cheddar Curd and gently toss. Serve immediately with a summer smile.

CALCIUM HERO OF THE DISH | FRESH CHEDDAR CURD

Alexandrina's Fresh Cheddar Curd is simply a fresh, un-matured curd of the Cheddar cheese. This cheese is made in an open-vat using a traditional Cheddaring method, whereby the Cheddar Curd is stretched, milled and salted before being pressed in a special hoop. Alexandrina's Cheddar Curd has a pleasant mild, salty and savoury flavour, with a unique squeaky texture. Not only is Cheddar a cheese name, the term "cheddaring" describes the stretching step in production, where the large slabs of fresh curd are cut and stacked, and regularly hand-turned, to ensure maximum extraction of whey and even-development of acidity. Alexandrina Cheese are among only a handful of Cheddar producers in Australia today who include this important Cheddaring process. 33.8 % minimum fat | available in 250g or 500g bag.



Creamy Elbow

A combination of crème fraiche and mayonnaise, heightens up the creaminess of the dressing, and the vegetables add extra nutrients. It's a festive, medley that's sure to earn the praise of a picnic or a potluck **Serves 4-6**

SALAD ELEMENTS

4 cups of elbow pasta, cooked (equivalent to 2 cups dried)
1 red capsicum, finely chopped
2 celery stalks, finely chopped
200g Encounter Bay Edam, grated

DRESSING ELEMENTS

½ cup of Alexandrina Crème Fraiche
½ cup of mayonnaise
2 Tbsp of vinegar
1 tsp of yellow mustard seeds
50g basil, for garnish

SALAD TECHNIQUE

- chill the cooked pasta before adding other ingredients
- take a chopping board and a sharp knife, and chop capsicum and celery.
- take a grater and grate the Edam wedge
- to the pasta, add capsicum, celery, half the Edam cheese, and then use a large spoon to thoroughly mix.

DRESSING TECHNIQUE

- in a bowl mix the creme fraiche, mayonnaise, vinegar, mustard seeds and pour over the pasta salad, again use a large spoon to thoroughly mix.
- add the other half of the Edam cheese to the top, and add basil leaves to garnish.
- serve with a summer smile

CALCIUM HERO OF THE DISH | ENCOUNTER BAY EDAM

Alexandrina's Encounter Bay Edam is presented in a showy red waxed ball, matured for 6mths. This cheese has a beautiful silky texture and conveys the characteristic round shiny eyes, and brings a nutty sweet flavour to the palate. We recommend a wine match to either a crisp white wine or a saucy summer rose. Serve this cheese | on a platter with almonds, sundried apricots and celery greens. 27.2 % minimum fat | available in a 1kg ball or 2 kg ball, or various weighted wedges vacuum packed.

Low Pasta & Edam Salad



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

It's 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 list. We have gathered together a collection of our hard cheeses, semi hard cheeses and dairy products, 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, contact **8554 9666** or info@alexandrinacheese.com.au for details.