



# Autumn Recipes

Alexandrina Cheese Company | 2021



## AUTUMN RECIPES | 2021

Over the years, especially when standing under the tent at the farmers market, we have been blessed to have many of our loyal customers share their recipes with us. Recipe sharing comes in all forms, best usually written on a scrap piece of paper or a tatty envelope, we even have had customers spend time typing up their recipes and emailing them to our cheese factory desk. Many of our customers are just so passionate about their recipe, and they want to us to know how much better it tastes when Alexandrina products are in the mixture.

This season we are celebrating not one but two special anniversaries. These occasions are our 20th birthday since establishing Alexandrina Cheese, and our 48th year of farming in Mount Jagged. They both deserve to be celebrated, and what better way than with beyond wicked sweets for morning tea for afternoon tea, and no better way than to share Amy's Cheesecake Brownies with the whole family or work team. If you have a little time to bake on the weekends, these Outback Portuguese Chocolate Tarts need to be prepped early

on Saturday so they are ready for your twilight bon fire, the neighbours will be talking about them until the cows come home. For us most of our family have birthdays in the middle of the year, so this 'Best darn 80's Chocolate Cake made with Alexandrina Creme Fraiche is a reliable cake to make the day before, and can be decorated according to your theme. Celebrations always bring out the best in us, so why not fill the rest of table with a couple other irresistible creations, for instance Retta's Mars-Bar Cheesecake, and always a classic Herta's Tiramisu. Early in autumn we got in just in time to make the Nectarine tart's, with Spiced Alexandrina Ricotta – be sure to save this one for next year.

May your kettle will be hot, and your jug full of Alexandrina Jersey Milk.

Curds & Whey,  
Rebekah

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Alexandrina Cheese's farming practices have been under the custodianship of Dan McCaul since the late 70s, 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.



# Nectarine Tarts w/ Spiced Alexandrina Ricotta Crème

Take advantage of the last of the stone fruit in the early autumn, this Nectarine Tart may look fancy but it is one of the quickest recipes to keep in mind, before the season shifts. This juicy nectarine tart is both sweet and tangy, perfect with a dollop of flavoured ricotta on top. Dessert or brunch, this Nectarine Tarts, with Spiced Alexandrina Ricotta Crème could even cope carrying a dollop of locally made ice-cream too! **Serves 6-8 | on the day, you will need 25 minutes preparation time, total cooking time 10-12 minutes, plus crème 1 hour in the refrigerator.**

## SPICED CREME ELEMENTS

500g Alexandrina Fresh Jersey Ricotta  
1 vanilla pod, seeds separated from pod (or use essence)  
60g caster sugar  
½ tsp allspice  
½ tsp cinnamon  
1 lime, juiced  
1 zest of lime  
icing sugar, to dust

## TECHNIQUE

- preheat the oven to moderately-hot 200 degrees celsius, and brush a flat oven tray with melted butter
- to make the Spiced Alexandrina Ricotta Crème: use a blender to cream the ricotta
- in a separate bowl combine seeds from the vanilla pod, caster sugar, allspice and cinnamon
- carefully add the spiced sugar into the ricotta cream, add zest and lime juice until a thinner cream forms, refrigerate
- cut a sheet of thawed frozen pastry into four squares
- brush all over with melted butter and dust generously with icing sugar
- arrange thick slices of nectarine diagonally across the pastry

## NECTARINE TART ELEMENTS

375g sweet short crust pastry  
6-8 medium, local white fleshed nectarines  
icing sugar, to dust

- take the pastry square and fold two corners over and seal in the centre
- brush the pastry parcels again with melted butter, and place them on the prepared tray
- dust with a small sprinkle of icing sugar (if you remember!)
- bake for 10-12 minutes or until golden
- **PLATING UP**  
Serve nectarine tart with a generous spoon of chilled Spiced Alexandrina Ricotta Crème, dust with another small sprinkle of icing sugar.

## CALCIUM HERO OF THE DISH | ALEXANDRINA 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', it evolved from the 'whey' left from the making of cheese. Fresh Jersey Ricotta is a mass of creamy-white, fine and moist grains, and is firm in texture - not too wet, nor too solid. A small round wheel is made that looks like an upturned basin, with a patterned surface, the result of being drained in a colander then placed in a small tub. Fresh Jersey Ricotta is delicately lemony, mild and milky, with a slightly sweet, eggy flavour and has a fresh aroma. Fresh Jersey Ricotta is full of fresh protein. It is best eaten fresh, suitable for spreading or it can be used as a filling or for baking. 8.7 % minimum fat | available in 500g tub.



# Amy's Fudgy Cheesecake Brownies



If you are after a quick dessert that is rich, moist and fudgy – but also creamy and chocolatey this batch of brownies is for you. This recipe was kindly given to us at The Cheesery by a Mt Jagged resident in the early 2000's – it's called Amy's Cheesecake Brownies. Once the brownies are served, our next suggestion is to find yourself a glass of muscat from McLaren Vale, and someone to stoke the fire place, all while you sit back and relax. **Serves 6-8 | on the day, you will need 15 minutes preparation time, total cooking time 30 minutes**

## BROWNIE ELEMENTS

150g butter, chopped  
extra butter, to grease  
250g good quality dark cooking chocolate  
3 eggs  
215g caster sugar (you can measure two portions of 140g & 75g)  
225g plain flour  
100ml Alexandrina Crème Fraiche  
250g Alexandrina Fresh Jersey Ricotta

## TECHNIQUE

- preheat oven to 180 degrees Celsius
- brush a square 20cm cake pan with melted butter to lightly grease
- line the base and line two opposite sides with non-stick baking paper, allowing it to over hang
- combine the butter and chocolate in a saucepan over a low heat
- cook, stirring for five minutes or until chocolate melts and mixture is smooth, remove from heat, set aside for five minutes to cool
- whisk two of the eggs in a small bowl
- add whisked eggs and 140g (2/3 cup) of sugar to the chocolate mixture, and stir to combine
- add the flour and crème fraiche and stir until well combined
- use an electric beater to beat the ricotta and remaining sugar in a bowl until smooth
- add the remaining egg and beat until just combined
- spoon chocolate and ricotta mixtures alternatively, over the base of the pan
- use a skewer to swirl to create a marble effect
- bake in the oven for 30 minutes or until a clean skewer when inserted into the centre comes out clean
- set aside in the pan for 1 hour to cool
- cut into squares and serve with Alexandrina Pure Jersey Cream

## CALCIUM HERO OF THE DISH | ALEXANDRINA FRESH JERSEY RICOTTA

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# Outback Portuguese Chocolate Tarts

This recipe was given to use by Nanna Judy, about a decade ago – when she worked for the Port Augusta School of the Air. This recipe comes from one of the School of the Air (SOTA) cookbooks – feeling hungry? If you have someone visiting your home, you best turn on the oven, and whip these up – your visitors will be impressed by these, ultimately the pastry should be short and crisp, and the filling should be smooth and should cut like butter. **Serves 4-8 | on the day, you will need 25 minutes preparation time, total cooking time 10-12 minutes**

## PASTRY ELEMENTS

150gm puff pastry  
1 egg yolk  
2 Tbsp caster sugar  
pinch of cinnamon  
pinch of all spice  
1 orange, zested

## TECHNIQUE

- dust surface of the bench with flour, and roll out the pastry to a bit bigger than 25cm x 25cm
- brush with egg yolk and scatter with caster sugar, cinnamon, all spice and zest
- roll the pastry up tightly like a swiss roll to make a long sausage shape
- with a knife, cut across the sausage into 2.5 cm pieces
- take 8-12 pieces aside, and freeze the rest of the pastry for a rainy day
- preheat the oven to 200 C
- turn all the pieces of pastry swirl-side up and flatten them slightly
- dust the surface of the pastry with flour, then roll each piece out into a thin circle (teacup saucer size)
- the idea is to pleat, pinch and hug the pastry around a mould,
- you can use proper pastry moulds, or glass tumblers, or use an upside-down muffin tin to bake the cases.
- place the cases on a baking tray, with the pastry at the top, and put into a preheated oven until crisp and golden, for around 10-15 minutes

## FILLING ELEMENTS

300ml Alexandrina Pure Jersey Cream  
150gm best quality baking chocolate broken up  
50ml Alexandrina Pure Jersey Full Cream Milk  
2 Tbsp caster sugar  
pinch of salt  
cocoa powder, for dusting

- allow to cool, and carefully remove the pastry cases from around the mould
- you may wish to take a tea towel and gently pat the bottoms of each pastry case

### FOR THE FILLING:

- place the Alexandrina Pure Jersey Cream, sugar and a pinch of salt in a pan and bring to a simmer
- as soon as the mixture is near to boil, remove from the heat, and add the chocolate
- stir until it has completely melted, allow the mixture to cool slightly, stirring in the cold milk until smooth and shiny
- sometimes the mixture looks like it has split, if this happens allow the mixture to cool down a bit more, and whisk in a little extra cold milk until smooth
- divide all the mixture into the cooked pastry shells
- gently shake to even the mixture out, and put into a preheated oven until crisp and golden, for around 10-15 minutes. Once cooked allow to cool for 1-2 hours, until the tarts are at room temperature.

## CALCIUM HERO OF THE DISH | PURE JERSEY CREAM

Alexandrina's Pure Jersey Cream is the kind of cream where you can stand your spoon straight up in the pot, and it is best served straight onto a homemade dessert. This product is completely free of any preservatives, it is simply a fresh double cream. 51.6% minimum fat | available in 300ml tub. Champion Cream Winner of the 2004 Australian Grand Dairy Awards.



# Best Darn 80's Chocolate Cake w/ Cream Fraiche



Every autumn we just have to bake a Chocolate Cake, and it defies logic as to why, um, it's cold outside – but it does contain minerals like selenium, potassium, zinc that are good for our health – plus dark chocolate contains flavanols, which can do all-sorts of good apparently! There are countless chocolate cake recipes around, some are rich and elaborate, and many are centuries old. At our farmhouse we just like to get nice and cosy, with this old recipe. It has been in Krystyna's recipe drawer for as long as we can remember – and it's darn easy.

**Serves 4-6 | on the day, you will need 15 minutes preparation time, total cooking time 90 minutes**

## ELEMENTS

250gm butter \*plus extra butter for greasing  
4 Tbsp flaked almonds  
1 cup boiling water  
125g dark chocolate  
1 tsp bicarbonate of soda  
1 ½ cups caster sugar  
3 egg yolks  
1 tsp vanilla essence  
2 ½ cups of plain flour  
pinch of salt  
1 tsp baking powder  
⅔ cup of Alexandrina Crème Fraiche  
3 egg whites

## TECHNIQUE

- generously grease a large fluted bundt tin (12 cup tin with a hole in the middle) or two 20cm ring tins.
- sprinkle with flaked almonds, pressing them well into the butter and sides of the tin.
- put the boiling water, chocolate and bicarbonate of soda in a bowl, and stir until chocolate is melted and smooth, leave to cool.
- cream butter and sugar until light and fluffy, add egg yolks one at a time and beat.
- stir in vanilla and add the cooled chocolate mixture.
- sift flour, salt and baking powder, and fold in alternatively with crème fraiche.
- beat the egg whites until stiff and fold in the crème fraiche mixture with a metal spoon.
- bake in a pre-heated oven over 180°C for 1 - 1 ½ hours.
- turn out and cool on a wire rack.

## CALCIUM HERO OF THE DISH | ALEXANDRINA CREME FRAICHE

Alexandrina's Crème Fraîche is 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 Fraîche is made by adding a culture (special bacteria) to and fermenting our fresh Pure Jersey Cream. It has a subtle tangy, slightly nutty flavour and rich, velvety texture. 30% minimum fat | available in 500ml tub.



# Rettas Mars Bar Cheesecake

What happens when you combine everyone's favourite chocolate bar and a cheesecake? Deliciously decadent dessert heaven, that's what! This wicked recipe from our old friend Retta Laraway who was involved in some of our design work in the mid 2000's. We are quietly confident you are going to love this! **Serves 8-10 | on the day, you will need 45 minutes preparation time, total chilling time 3 hours**

## CHEESECAKE BASE

250g plain chocolate biscuits  
150g butter, melted

## BUTTERSCOTCH SAUCE

1 Tbsp brown sugar  
20g butter, extra  
50ml Alexandrina Pure Jersey Cream

## TECHNIQUE

### TO MAKE THE CHEESECAKE BASE

- blend or process biscuits until mixture resembles fine bread crumbs.
- add butter; process until just combined.
- using one hand, press biscuit mixture evenly over base and side of 20cm spring form tin, cover; refrigerate about 30 minutes or until firm.

### TO MAKE THE BUTTERSCOTCH SAUCE

- meanwhile, combine brown sugar, extra butter and 2 tablespoons of the cream in small saucepan; stir over low heat, until sugar dissolves, to make butterscotch sauce.

### TO MAKE THE CHEESECAKE FILLING

- combine chocolate and another 2 tablespoons of the cream in another small saucepan; stir over low heat until chocolate melts.

## CHEESECAKE FILLING

another 50ml Alexandrina Pure Jersey Cream  
50g milk chocolate, chopped finely  
200ml Alexandrina Pure Jersey Cream  
500g Alexandrina Fresh Jersey Ricotta  
1x 250g packet Cream Cheese, softened  
3 tsp gelatine  
¼ cup (60ml) water  
½ cup (110g) caster sugar  
3x 60g Mars Bars, chopped as finely as you can!

### CONTINUE TO MAKE THE CHEESECAKE FILLING

- sprinkle gelatine over the water in small heatproof jug; stand jug in small saucepan of simmering water.
- stir until gelatine dissolves; cool for five minutes.
- beat cream, ricotta, cream cheese, caster sugar in medium bowl with electric mixer until smooth.
- stir slightly warm gelatine mixture into cheese mixture; (omit this step if you prefer no gelatine)
- pour half of the cheese mixture into prepared tin, then drizzle half of the butterscotch and chocolate sauces over the cheese mixture.
- pull skewer backwards and forwards through mixture several times to create marbled effect.
- repeat process with remaining cheese mixture and sauces.
- finally poke the mars bar bits into the top of the cheesecake.
- cover cheesecake; refrigerate about three hours or until set.

## CALCIUM HERO OF THE DISH | PURE JERSEY CREAM

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# Herta's Tiramisu



What pairs perfectly with chocolate? Coffee of course! And of course you can't go past a classic tiramisu recipe from Herta. As life goes, we have lost touch with her, but if her family would like credit for this recipe please get in touch! This recipe was kindly given to us by a Willunga Farmers Market customer in the early 2000's – it's called Herta's Tiramisu. **Serves 8-10 | on the day, you will need 45 minutes preparation time, total chilling time 3 to 4 hours**

## ELEMENTS

### CREAMY RICOTTA MIXTURE

4 free range eggs, separated (bowl with yolk of four eggs, bowl with whites of four eggs).  
4 Tbsp of sugar  
500g tub Alexandrina Fresh Jersey Ricotta  
¾ cup Alexandrina Crème Fraiche

### LIQUID COFFEE MIXTURE

250ml strong coffee  
1 Tbsp of Tia Maria  
1 Tbsp of Rum  
\* you may can substitute rum with brandy or coffee liqueur

### BISCUIT LAYER

3-4 packets of sponge finger biscuits

## TECHNIQUE

### CREAMY RICOTTA MIXTURE

- in a separate bowl, beat yolk of four eggs until thickened
- then, in another bowl beat whites of eggs with sugar until thickened.
- mix all together with ricotta, and beat until creamy.

### LIQUID COFFEE MIXTURE

- in a bowl stir strong coffee with Tia Maria and Rum, this is to your own taste, either mild or strong.

### BISCUIT LAYER

- dunk the sponge finger biscuits in the liquid coffee mix (better to be soggy than too dry)
- add alternative layers of creamy ricotta mixture and biscuits in any cake pan, with the creamy ricotta mixture being the last layer.
- sprinkle the dessert with cocoa in a sieve, and put in the fridge for at least three to four hours.
- before serving sprinkle again with cocoa.

## CALCIUM HERO OF THE DISH | ALEXANDRINA FRESH JERSEY RICOTTA

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FARMHOUSE

CHEESE



# One of Everything Box

\$144.35



## ONE OF EVERYTHING BOX INCLUDES:

- 1x each Alexandrina Encounter Bay Edam, Alexandrina Mt Magnificent Gouda, Alexandrina Mount 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](mailto:info@alexandrinacheese.com.au) for details.