



SAY CHEESE!

60 Years of Canadians
Cooking with Cheese



A cookbook is more than just a collection of recipes; it's a piece of history. It sparks memories of joyous occasions around the table with loved ones, and reminds us of moments savoured with family and friends.

To commemorate the 60th anniversary of Tre Stelle®, we've embraced this notion by inviting cheese loving Canadians from across the country to become a part of our history. Herein are sixty treasured recipes – and memories, from sixty real Canadians sharing their personal recipes featuring everyone's favourite ingredient: cheese.

With original ideas using easy-to-source ingredients and simple techniques, *Say Cheese!* presents a variety of recipes from the very simple to those designed by chefs. This echoes Tre Stelle's philosophy on food and cooking, which encourages Canadians to cook fearlessly and enjoy experimenting in the kitchen.

An entire cookbook that celebrates Canada's love of cheese? Yes please.

Enjoy!

Recipe List

FRESH START

Crispy Cheesy Potato Cakes **4**

Marinated Mozzarella and Bocconcini **6**

Baked Spicy Cheesy “Falafels” **8**

Tater Tot Cheeseburger Bites **10**

Chicken Cordon Bleu Soup **12**

Feta Pico De Gallo **14**

Grilled Cheese with a Kick **16**

Quickie Potato Cheese Soup **18**

The Art of Cheese **19**

Smashed Avocado with Palestinian Flavours, Whipped Feta And Pita **22**

Cheesy Crispy Brussels Sprouts with Ricotta Red Pepper Dip **24**

Egg Dippers with Cheese Sauce **26**

Cheesy Broccoli Soup **28**

Baron Von Onion **30**

Spicy Gochujang Mozzarella Ramen **32**

Creamy Ricotta and Prosciutto Toast with Honey **34**

Red Pepper Tortilla Soup with Bocconcini **36**

GREAT COMPANY

Mediterranean Potatoes **40**

Roasted Nantes Carrots, Crumbled Feta Cheese,
Fresh Dill and Carrot Juice Reduction **42**

Harissa Veggies with Halloumi **44**

What's Up Cheesy Potato Soufflé **46**

Lemon Arugula Salad **48**

Loaded Greek Style Street Fries **50**

Parmesan Bocconcini Mushrooms **52**

A Look Back **53**

Italian Flag Pâté **56**

Cauliflower, Leek and Bacon Gratin **58**

Orzo Summer Salad **60**

M.C.M. (Mighty Cheesy Mash) **62**

Spinach, Bacon and Feta Salad **64**

Feta Spinach Cornbread **66**

Smoked Ricotta, Cumin Roasted Beets,
Blood Orange, Almonds, Cilantro **68**

MAIN EVENT

Quick and Easy Butter Paneer **72**

Ricotta Gnocchi with Friulano Cream, Peas, Sopressata,
Goat Cheese and Parmigiano **74**

Stuffed Peppers **76**

Perfecto Shrimp Pasta **78**

Cheesy Baked Pasta Shells **80**

Mushroom Madness Lasagna **82**

Smothered Chicken **84**

Paneer Pesto Pasta **86**

Easy Cheesy Breakfast Pizza **88**

Cheesy Cheats **89**

Polenta Tavolo Abruzzese-Ish **94**

Baked Seafood Delight **96**

Cheesy Broccoli Quiche **98**

Spinach Ricotta Chicken Breasts **100**

Overnight Berry French Toast **102**

Nana's Chicken Parmesan **104**

Best. ‘Sagna. Ever. **106**

Four-Cheese Fondue **108**

Bocconcini Asparagus Chicken Roulades **110**

Mean Moose Manicotti **112**

SWEET ENDING

Rich & Smooth Cheese Tart **116**

Kwik K'nafeh **118**

Mascarpone Rice Pudding **120**

Carrot Cake with Mascarpone Cream Icing **122**

Burfi in a Hurry **124**

Berry-Streaked Ricotta Bundt Cake **126**

Kitchen Wisdom **127**

Vanilla and Mascarpone Panna Cotta with Citrus **130**

Sugarplum Mascarpone Turnovers **132**

Cheesy Peachy Blinis **134**

Tipsy Tiramisu **136**

Cannoli Cookies **138**



FRESH



START



RECIPE SUBMITTED BY

Cindy Meays
Kamloops, British Columbia

FRESH START 4

CRISPY CHEESY POTATO CAKES

As a young girl, I spent summers at my grandparents’ farm in Saskatchewan. Digging up fresh potatoes was always a treat and we cooked them in all ways imaginable. Today, this is my go-to comfort meal that takes me back to those great memories.



PREP
25 MIN



COOK
40 MIN



TOTAL
1 HR 5 MIN



SERVES
2

Ingredients

- 1 large yellow potato
- ½ onion, grated
- ½ cup cooked and chopped thick-cut maple bacon (about 2-3 slices)
- 1 egg, slightly beaten
- ⅓ cup Tre Stelle Asiago, divided
- ½ cup blanched spinach, chopped
- 2 Tbsp panko-style breadcrumbs
- 1 tsp garlic powder
- canola oil

Directions

1. Preheat oven to 350°F
2. Pierce the potato all over with a fork. Microwave the potato for 2 min. Set aside until the potato is cool enough to handle. Then coarsely grate the potato.
3. In a large bowl, stir the potato with the onion, cooked bacon, egg, half the cheese, spinach, breadcrumbs, and garlic powder.
4. Heat two large cast iron skillets over medium heat. Add a drizzle of oil to each. When oil is hot, divide the potato mixture between the two pans and form into a rough pancake shape.
5. Cook each pancake for 5 minutes, or until brown and crispy on the bottom then flip and cook for a further 5 minutes.
6. Top each pancake with the remaining cheese and bake in the oven for 10 minutes or until the tops are golden brown.



RECIPE SUBMITTED BY

Cathy MacAulay-Spencer
Glace Bay, Nova Scotia

MARINATED MOZZARELLA
AND BOCCONCINI

We always had a crowd at our cottage and this was kept in the fridge as a snack. I remember our youngest desperately trying to convince her friend, who didn't like tomatoes, that he wouldn't like it so there would be more left for her.



PREP
10 MIN



COOK
10 MIN



TOTAL
2 HR 20 MIN



SERVES
6-8

Ingredients

- 1 340-g ball Tre Stelle Mozzarella
- 6 sun-dried tomatoes, packed in oil
- 1 200-g tub Tre Stelle Bocconcini Pearls
- 6 Tbsp olive oil
- 2 tsp thyme leaves
- 2 tsp fresh oregano
- 2 tsp fresh basil, finely sliced
- 2 tsp minced garlic
- ½ tsp crushed red pepper flakes
- Salt and pepper, to taste
- Toasted baguette slices for serving

Directions

1. Cut the mozzarella into small pieces. Cut half the sun-dried tomatoes into slivers, and roughly chop the other half.
2. In a large bowl, combine the mozzarella, sun-dried tomatoes, Bocconcini pearls, oil, thyme, oregano, basil, garlic and crushed red pepper flakes. Toss to coat. Allow to marinate for at least 2 hours or longer. Season with salt and pepper.
3. Serve with toasted baguette slices.



RECIPE SUBMITTED BY
Abraham Wornovitzky
Toronto, Ontario

**BAKED SPICY-CHEESY
BROCCOLI “FALAFELS”**

I love the combination of textures, flavours and cultures in this recipe. For me, this is my heritage all in one: Mexican spice infused into a Jewish latke, with a spin on the Middle Eastern falafel, bound together with a delicious blend of Canadian cheeses.



PREP
15 MIN



COOK
15 MIN



TOTAL
30 MIN



SERVES
6-8

Ingredients

- 4 cups broccoli, shredded (or cauliflower)
- 1 large onion, shredded
- 2 cloves garlic minced (1-1 ½ tsp)
- 1 jalapeño, cored and seeded, chopped finely (optional)
- 3 eggs, beaten
- 1 cup panko-style breadcrumbs
- ⅓ cup Tre Stelle Deluxe Mozzarella, shredded
- ⅓ cup Tre Stelle Asiago, shredded
- ¼ cup fresh parsley, chopped
- ¼ cup nuts, chopped (cashews, almonds, peanuts, walnuts, pecans, pistachios or a combination)

Directions

1. Preheat oven to 400°F. Line baking sheet with parchment paper. Spray with oil spray.
2. Use food processor to shred broccoli and onion.
3. Tip the shredded broccoli and onion into a large bowl, add the remaining ingredients and stir well to combine.
4. Use an ice cream scoop or your hands to shape between 1-2 tablespoons of the mixture into balls.
5. Place on prepared baking sheet and spray tops with oil spray.
6. Bake uncovered for 15-20 minutes or until golden brown.



RECIPE SUBMITTED BY

Cindy Ruhl
Calgary, Alberta

FRESH START 10

TATER TOT CHEESEBURGER BITES

For me, home cooking is about the flavours and aromas of childhood. Whenever this dish is cooking in the oven, the children gather near the kitchen door with smiles on their faces. They are anticipating lunchtime and I feel great knowing that I'm creating lasting memories for them through the food I prepare.



PREP
10 MIN



COOK
40 MIN



TOTAL
50 MIN



SERVES
6

Ingredients

- 454 g ground beef
- ½ tsp garlic powder
- ½ tsp onion powder
- 1 Tbsp all-purpose flour
- 1 Tbsp beef bouillon
- ½ tsp oregano
- 1 Tbsp Worcestershire sauce
- ½ cup water
- 1 ½ cups Tre Stelle Mozzarella Cheddar Shredded Blend, divided
- 1 800-g pkg frozen tater tots
- Salt and pepper, to taste
- Ketchup, mustard, relish - or your favourite burger condiments

Directions

1. Preheat your oven to 400°F.
 2. Heat a large frying pan over medium-high heat. Add the ground beef, garlic and onion powders. Cook, stirring occasionally, until browned. Stir in the flour and beef bouillon for 1 min. Stir in the oregano, Worcestershire sauce and water to mixture.
 3. Reduce the heat to medium-low. Continue stirring until everything is cooked well. Add salt and pepper to taste. Stir ½ cup cheese into the mixture.
 4. Spray a 6-cup muffin tin with oil spray. Divide mixture between cups, filling each cup ¾ up the sides. Top each cup with remaining shredded cheese.
 5. Cut the tater tots in half and place them over the cheese, making sure to cover it completely.
 6. Bake for 25 min, or until the top is lightly browned and the cheese has melted. Serve topped with your favourite burger condiments.
- TIP:** You can also make this in a casserole dish instead of a muffin tin. Spread the beef mixture in a small baking dish, then lay tater tots (no need to cut them) over the beef. Sprinkle the remaining cheese overtop. Bake as per directed above.



RECIPE SUBMITTED BY

Debra Matiets
Coquitlam, British Columbia

CHICKEN CORDON BLEU SOUP

This is a family favourite we enjoy often. It’s easy to make and you can freeze any leftover soup - not that you’re likely to have any!



PREP
15 MIN



COOK
25 MIN



TOTAL
40 MIN



SERVES
4-6

Ingredients

SOUP:

- 1/3 cup butter or margarine
- 1/2 cup finely diced onion
- 1/2 cup all-purpose flour
- 1 cup diced cooked chicken
- 1/2 cup trimmed diced black forest ham
- 1 900-mL carton chicken broth
- 1 237-ml carton 35% cream
- 1/2 cup Tre Stelle Mozzarella Cheddar Shredded Blend

CROUTON:

- 1 baguette, toasted and sliced
- 1 Tbsp olive oil
- 1/4 cup Tre Stelle Asiago, shredded

Directions

1. Preheat your oven to 375°F.
2. Heat a pot over medium heat. Add butter and onion. Cook, stirring occasionally, until softened. Sprinkle over the flour and stir until it turns into a paste, or ‘roux’.
3. Pour in the chicken broth. Whisk together to make a smooth and creamy Béchamel sauce. Stir in the chicken and ham. Bring to a gentle simmer, but do not let it boil. Let simmer for 5 min, then slowly stir cream into mixture followed by the shredded cheese.
4. Make croutons: Arrange the slices of baguette in a single layer on a parchment-lined baking sheet. Drizzle with olive oil and toss to coat. Top each slice with shredded cheese. Bake until the cheese is melted and lightly browned.
5. Portion the soup into serving bowls, and top each with a two or three cheesy croutons. Garnish with parsley, if desired.



RECIPE SUBMITTED BY

Eideliza Tennant
Lyn, Ontario

FETA PICO DE GALLO

I have been making this appetizer for more than 20 years and it's a crowd-pleaser every time! Whenever I take it to parties, people ask me what it's called. I tell them the English translation is, "Rooster's Beak." They cautiously put a little bit on a tortilla chip, but then they love it.



PREP
10 MIN



COOK
0 MIN



TOTAL
10 MIN



SERVES
4-6

Ingredients

- 1 small white onion, finely chopped
- 2 medium ripe tomato, finely chopped
- 1/3 cup cilantro (approx. half a bunch), roughly chopped
- 1 medium jalapeno (cored and seeded), finely chopped
- 2 Tbsp olive oil
- 1 cup Tre Stelle Feta, crumbled
- Salt and pepper
- Corn tortilla chips, for serving

Directions

1. Stir the onion with tomato, cilantro, jalapeno, and olive oil in a large bowl. Stir in feta and check seasoning. Serve with corn tortilla chips.



RECIPE SUBMITTED BY

Pamela Forminoff
Castlegar, British Columbia

GRILLED CHEESE WITH A KICK

When I make soup, I'll make these grilled cheese sandwiches to eat with it. My family loves spice and the addition of pickled hot peppers and veggies kicks it up a notch. The cheese mix keeps well in the fridge, but it doesn't usually last long in my family!



PREP
15 MIN



COOK
10 MIN



TOTAL
25 MIN



SERVES
4

Ingredients

- 1 cup pickled hot peppers/veggies
- 1 to 2 garlic cloves
- ½ small onion, coarsely chopped
- 1 ½ cups Tre Stelle Mozzarella Cheddar Shredded Blend
- ¾ cup Tre Stelle Asiago, shredded
- ¼ cup mayonnaise
- 2 Tbsp Dijon mustard
- Salt and pepper, to taste
- 3 eggs
- ¼ cup Tre Stelle Parmigiano Reggiano, finely grated
- 8 slices bread
- 1 Tbsp butter

Directions

1. In a food processor, combine the pickled veggies, garlic and onion and process until finely chopped. (Make sure not to over-process as you still want some texture.)
2. In a large bowl, combine the cheddar, mozzarella and Asiago. Stir in the mayonnaise, mustard and hot pickle mixture until combined. Season with salt and pepper.
3. In a baking dish or shallow dish, whisk the eggs with Parmigiano Reggiano. Set aside. Spread some of the cheese-pepper mixture onto a slice of bread. Top with another slice of bread to make a sandwich.
4. Heat a large non-stick pan over medium heat. Add butter and let it melt. Dip the sandwich into the egg mixture, then place into the pan. Cook until golden-brown on each side.



RECIPE SUBMITTED BY
Alesha Wiens
Kamloops, British Columbia

QUICKIE POTATO CHEESE SOUP

Fast, easy, delicious, and cheesy.
You couldn't ask for a better comfort
food. I love it!



PREP
15 MIN



COOK
35 MIN



TOTAL
50 MIN



SERVES
4-6

Ingredients

- 1 cup raw bacon strips, chopped
- 1 cup celery, finely chopped
- ½ cup onion, chopped
- 4 cups potatoes, peeled and chopped
- ¼ cup parsley, finely chopped
- 2 chicken bouillon cubes
- 1 cup milk
- 2 Tbsp all-purpose flour
- Salt and pepper, to taste
- 1-2 cups Water
- 2 cups Tre Stelle Mozzarella Cheddar Shredded Blend

Directions

1. Heat a pot over medium heat. Add the bacon. Cook until crisp. Add the celery and onion. Cook for 5 min.
2. Add the potatoes and parsley to the bacon mixture. Add enough water to cover the potatoes. Bring the mixture to a boil and cook for 15 to 20 min, or until the potatoes are softened.
3. In a medium bowl, stir the milk with flour until combined. Add the milk mixture and bouillon cubes into the soup. Stir until well combined. Continue cooking for 10 more min. Season with salt and pepper. (Stir in more water as needed.)
4. Ladle the soup in serving bowls, then sprinkle the cheese overtop.

The *Art* of Cheese

COOKING WITH CHEESE Cheese is wonderful - and while most of us are accustomed to savouring it atop a cracker or paired with wine, have you ever considered cooking with cheese? Though more prevalent in certain cuisines, cooks around the world agree: cheese is a treasured ingredient that can transform any dish, sweet or savoury, into something extra special.

As with any ingredient, cooking (that is to say, the application of heat) can change the flavour and texture of cheese, so it's recommended to start with a small amount and experiment from there.

Whether stirred, grated, or melted, cooking with Tre Stelle cheese is a simple and easy way to bring new flavours to your favourite dishes. Here, we share how you can use some of our most popular cheeses in your recipes.

ALL TRE STELLE CHEESES ARE MADE WITH 100% WHOLE MILK



ASIAGO

FLAVOUR: Sharp and creamy. Slightly granular texture. Full aroma.

CHEESE TYPE: Semi-hard cheese; ripened two months. Cut from a wheel or block; can be shredded or grated.

COOKING NOTES: Asiago has a somewhat assertive flavour and is perfect for grating into dips or stirred into sauces as an alternative to Parmesan. Great for building flavour and adding a smooth, creamy texture.

FLAVOUR: Fresh, very mild and milky.

CHEESE TYPE: Fresh, soft 'pasta filata' cheese (stretched curd). Stored in water. No salt added when making Bocconcini (only the naturally occurring sodium from the milk).

COOKING NOTES: As fun to eat as it is to say, Bocconcini is Italian for 'small mouthfuls.' These little balls of fresh mozzarella are made with fresh milk and have a firm but yielding texture. Bocconcini is excellent as an addition to salads and appetizers, but melts easily under heat making it a natural topping for pizzas or pasta as well.

BOCCONCINI



FETA

FLAVOUR: Fresh, milky and tangy; creamy yet crumbly texture.

CHEESE TYPE: Semi-firm white cheese ripened and stored in brine.

COOKING NOTES: A centuries-old staple of the Mediterranean diet, Feta was brought to Canada by Greek immigrants, and Canadians fell in love. It's great in salads, blended into dips, or as a flavourful stuffing in meat dishes. Feta can also be enjoyed as a snack with olives and crusty bread. Try it with watermelon for a salty sweet summer treat! Feta means "slice" in Greek referencing slicing the cheese to store in brine.



FLAVOUR: Salty, fresh and squeaky!

CHEESE TYPE: Semi-firm cheese ripened in brine; sold in small blocks.

COOKING NOTES: A traditional white cheese from Cyprus. An extremely versatile cheese with a chewy texture, Halloumi has the unique feature of not melting when heated making it perfect for grilling or frying – and can even act as a high protein meat-substitute in your favourite recipe. Best for salads, grilled cheese and super fries!

HALLOUMI



MOZZARELLA

FLAVOUR: Buttery, rich and creamy with a smooth mouth feel and aroma of fresh cream.

CHEESE TYPE: Semi-firm pasta filata (stretched curd) cheese ripened in brine.

COOKING NOTES: Originally made by Italian monks in the Middle Ages, Mozzarella is, today, Canada's top-selling cheese. In the world of cheese, Mozzarella is the 'master of melting', imparting a mild creaminess and silky texture to crowd-pleasing recipes from pizza and lasagna to quesadillas and omelettes. Tre Stelle Deluxe Mozzarella's higher milk fat imparts more flavour and melts to a golden brown.

FLAVOUR: Super rich and creamy with a silky smooth texture. Slightly sweet and fruity.

CHEESE TYPE: Fresh cream cheese.

COOKING NOTES: Mascarpone is an indulgent, fresh cream induced cheese related to cream cheese and Ricotta. Rich, velvety and spreadable, Mascarpone is endlessly versatile in the kitchen adding a creaminess to pastas and risottos or as a star ingredient in classic Italian desserts like Tiramisu. Excellent with fresh fruit.

MASCARPONE



FLAVOUR: Tangy, subtly sweet with a smooth texture and a full aroma. Nutty with salty undertones

CHEESE TYPE: Semi-hard pasta filata (stretched curd) cheese

COOKING NOTES: Another great melting cheese like Mozzarella, Provolone is a delicious cheese for pizzas, grilled panini, or baked atop a vegetable gratin. In sandwiches, hot or cold, Provolone is a natural pairing to cured meats, tomatoes, pears, and grapes.

PROVOLONE



FLAVOUR: Very mild and slightly milky with a dense texture.

CHEESE TYPE: Semi-soft white cheese sold in blocks. No salt added in making Paneer (only the naturally occurring sodium from the milk).

COOKING NOTES: Paneer is a non-melting cheese used in many South Asian and Middle Eastern recipes. Paneer is endlessly versatile as it takes on the flavours of the sauce and spices it's cooked in. High in protein, it is the perfect substitute for meat, poultry and fish in Flexitarian and Vegetarian diets.

PANEER



PARMIGIANO REGGIANO

FLAVOUR: Fruity, nutty, savoury, brothy, umami.

CHEESE TYPE: Hard cheese aged a minimum of 22 months. Granular texture and a complex flavour.

COOKING NOTES: Parmigiano Reggiano is made using a centuries-old recipe in the Italian provinces it's named after (Parma and Reggio Emilia) – the only place where the cheese can be produced. Grated or shaved, this cheese imparts a complex and nutty flavour to casseroles, soups, pasta dishes, egg recipes, risottos, and is a quintessential ingredient in Caesar salad.



RICOTTA

FLAVOUR: Delicate, creamy, fresh and slightly sweet with the taste of roasted milk.

CHEESE TYPE: Fresh cheese made from milk and whey. Ricotta means "recooked" which references how it's made.

COOKING NOTES: In recipes, Ricotta is appreciated for being a low-fat/high-protein cheese, making it a healthier alternative to full fat cream cheese. Versatile Ricotta is the key ingredient in filled pastas such as ravioli, tortellini, and lasagna, as well as in many delicious desserts paired with fruit, jams and honey.



RECIPE SUBMITTED BY

Chef Garrett Martin
Bridgette Bar
Calgary, Alberta

**SMASHED AVOCADO
WITH PALESTINIAN FLAVOURS,
WHIPPED FETA AND PITA**

This dish is sunny and vibrant - and perfect for sharing. It's quick to prepare and adds an instant elegance to patio entertaining.

PREP
15 MIN

COOK
0 MIN

TOTAL
15 MIN

SERVES
6-8

Ingredients

WHIPPED FETA:

- ½ cup full fat Greek yogurt
- ½ cup Tre Stelle Feta, crumbled
- 1 ripe avocado, halved and pit removed
- Kosher salt, to taste
- 1 lemon, cut in half
- 1 orange, cut in half
- 1 Tbsp pomegranate seeds
- 1 Tbsp toasted pine nuts
- 3 to 4 large mint leaves, torn into small pieces

GARNISH:

- Aleppo chili spice or Spanish paprika, to taste
- Extra-virgin olive oil to taste
- Toasted pita chips

Directions

1. For the whipped feta: In a food processor, combine the yogurt and feta. Process until smooth. Refrigerate until ready to use. (If the puree is too thick, you can add some of the leftover feta brine to thin it out.)
2. In a medium bowl, press down on the avocado with the back of a spoon to break it down slightly. Season with salt and a squeeze of lemon and orange halves.

TO SERVE: Add a heaping spoonful of the whipped feta to a serving plate. Top with a few pieces of avocado, then add some pomegranate seeds, pine nuts, torn mint leaves, a small sprinkling of the chili spice and a drizzle of extra virgin olive oil. Squeeze another small squeeze of both the lemon and orange on top, and a pinch of kosher salt to finish. Serve immediately with a spoon and a side of toasted pita chips.



RECIPE SUBMITTED BY

Brandon Fox
Toronto, Ontario

CHEESY CRISPY BRUSSELS SPROUTS
WITH RICOTTA RED PEPPER DIP

I host a weekly board game night where it’s always a lot of laughs, snacks, and, at times, intense competition. I made these Brussels sprouts one week and they were such a hit that they’ve become a mainstay!



PREP
20 MIN



COOK
25 MIN



TOTAL
45 MIN



SERVES
8-10

Ingredients

FOR THE RICOTTA DIP:

- | | |
|--|---|
| 1 cup Tre Stelle Extra Smooth Ricotta | 2 tsp lemon juice |
| 1 jar (12oz) roasted red peppers, drained and patted dry | 2 tsp olive oil |
| 1 small clove garlic | 1 ½ cup panko-style breadcrumbs |
| 1 cup full fat Greek yogurt | ⅔ cup Tre Stelle Parmigiano Reggiano, finely grated |
| Zest and juice from a whole lemon | 1 tsp dried oregano |
| ½ tsp salt | 1 tsp dried basil |
| ½ tsp pepper | ½ tsp sea salt |
| | ¼ tsp pepper |
| | ⅓ cup all-purpose flour |
| | 2 tsp garlic powder |

FOR THE BRUSSELS SPROUTS:

- | | |
|---|--------------------------------------|
| 38 to 40 brussels sprouts, ends trimmed | ½ tsp smoked paprika |
| | ¾ cup milk |
| | 2 to 3 cup vegetable oil, for frying |

Directions

1. Preheat your oven to 425°F.
2. **FOR THE DIP:** Add all ingredients to a food processor and blitz until smooth. Refrigerate.
3. Toss the brussels sprouts with lemon juice, oil and a pinch of salt. Arrange the brussels sprouts on a baking sheet. Bake for 10 to 15 min, or until they are tender and remove from oven.
4. Pour enough oil in a stock pot or deep fryer so it reaches about 1 to 1-½ inches up the side. Heat the oil in a stock pot or deep fryer to at least 350°F (it can go as high as 365°F.)
5. While the oil is heating, combine the breadcrumbs with Parmigiano Reggiano, oregano, basil, sea salt and pepper in a large bowl. Set aside. Then, in a different bowl, whisk together the flour, garlic powder, smoked paprika and milk. The batter should be loose, but not drip too much. (Add a little more flour or milk if necessary to get the right consistency.)
6. Working in small batches, coat each of the now-cooled brussels sprout with batter, then toss in the seasoned breadcrumbs.
7. Deep fry the coated brussels sprouts in small batches for about 2 min, or until golden brown. Place the fried brussels sprouts onto a paper towel-lined plate to absorb any excess oil. Repeat with remaining brussels sprouts. Serve immediately while they're hot with the ricotta dip.



RECIPE SUBMITTED BY

Julie Busch
Regina, Saskatchewan

EGG DIPPERS WITH CHEESE SAUCE

This is a great cheese sauce for chips and snacks when friends visit - and when they stay overnight, we love serving it with egg dippers at breakfast too!



PREP
25 MIN



COOK
20 MIN



TOTAL
45 MIN



YIELD
24 PIECES

Ingredients

EGG DIPPERS:

- 6 eggs
- ½ cup finely diced onion
- 2 garlic cloves, finely chopped
- 1 cup Tre Stelle Mozzarella Cheddar Shredded Blend
- 2 Tbsp 35% cream
- 2 Tbsp mixed fresh herbs and/or chives, finely chopped
- Salt and pepper, to taste

CHEESE SAUCE:

- ¼ cup butter
- 2 Tbsp olive oil
- 2 Tbsp all-purpose flour
- 2 cups Tre Stelle Mozzarella Cheddar Shredded Blend
- ½ cup Tre Stelle Extra Smooth Ricotta
- ¼ cup 35% cream
- Salt and pepper, to taste

Directions

- Preheat your oven to 350°F. Grease a mini muffin tin.
- FOR THE EGG DIPPERS:** In a large bowl, whisk the eggs, then add onion, garlic, cream, shredded cheeses, and herbs/chives. Season with salt and pepper. Pour the egg mixture evenly into the prepared mini muffin tin (You should have about two dozen egg dippers in total) - then bake for 20 min.
- FOR THE CHEESE SAUCE:** heat a large frying pan over low heat. Add the butter and olive oil, and let it melt together. Sprinkle over the flour and stir until it turns into a paste, or 'roux'. Cook roux for 5 min, then stir in the cream. Stir in a handful of cheese, and allow to melt after each addition before adding another. Season with salt and pepper.



RECIPE SUBMITTED BY

Trisha Pedros
Kingston, Ontario

CHEESY BROCCOLI SOUP

My whole family are soup fanatics and this is one of our favourite recipes. Making it and enjoying it together always makes me happy.



PREP
10 MIN



COOK
50 MIN



TOTAL
1 HR



SERVES
6-8

Ingredients

- 1 tsp butter
- 1 onion, finely chopped
- 1 head broccoli, cut into small pieces
- 1 tsp garlic powder
- 1 900-ml carton vegetable or chicken broth
- 1 cup milk
- ½ cup corn starch
- 1 cup water
- 1 cup Tre Stelle Mozzarella Cheddar Shredded Blend
- ¼ cup Tre Stelle Parmigiano Reggiano, finely grated
- Salt and pepper, to taste

Directions

1. Heat a pot over medium heat. Add butter, then onion. Cook, stirring occasionally, until the onion is softened, about 5 min. Add the broccoli and garlic powder. Cook until the broccoli is softened, about 10 min.
2. Reduce the heat to medium-low. Slowly pour in the broth and milk. In a medium bowl, stir the cornstarch with water until combined, then slowly pour the mixture into the soup, stirring well to combine. Cook, stirring occasionally, 10 min, or until the soup thickens slightly. Let the soup simmer for 20 min.
3. Stir the cheddar and Parmigiano Reggiano into the soup. Season with salt and pepper, to taste.



RECIPE SUBMITTED BY

Andrea Schulz
Burnaby, British Columbia

BARON VON ONION

This is the first recipe I made when I started down the road of cheese exploration. It makes for a hearty sandwich and holds up well for picnics and road trips.



PREP
5 MIN



COOK
10 MIN



TOTAL
15 MIN



SERVES
1

Ingredients

- 2 Tbsp butter, divided
- 2 Tbsp Tre Stelle Parmigiano Reggiano, finely grated
- 2 slices sourdough bread
- 1 Tbsp mayonnaise
- 1 Tbsp sweet and spicy mustard
- 2 slices mozzarella (cut from a 340-g Tre Stelle Mozzarella Ball)
- 2 slices roast beef
- 2 Tbsp crispy onions

Directions

1. Spread 1 Tbsp butter over one side on each slice of bread. Press the Parmigiano Reggiano onto the buttered side of each slice of bread so it sticks. Flip the slices over, and spread mayonnaise on one slice, and mustard on the other slice.
2. Press the crispy onions into the mayonnaise side so it sticks, then lay over 1 mozzarella slice. Top with the roast beef, then the second slice of mozzarella. Top with second slice of bread, Parmigiano Reggiano side-up.
3. Melt 1 Tbsp butter in a large frying pan over medium heat. Add sandwich. Cook until golden-brown on each side. Slice sandwich in half before serving.



RECIPE SUBMITTED BY

Karon Liu
Toronto Star
Toronto, Ontario

SPICY GOCHUJANG
MOZZARELLA RAMEN

Ramen with cheese is a relatively new addition to the realm of Korean cooking, a result of American troops bringing over foodstuffs like cheese and mayo during the Korean War. It's quick and easy comfort food, and in my version I like contrasting the spicy gochujang with creamy, melted mozzarella.



PREP
5 MIN



COOK
10 MIN



TOTAL
15 MIN



SERVES
1

Ingredients

- 1 pack instant ramen noodles (**TIP:** keep the seasoning pack for future recipes or sprinkle on popcorn)
- 3 Tbsp vegetable or canola oil, divided
- 1 cup chopped vegetables (any will do)
- 1 chopped green onion
- 1 minced garlic clove
- ½ cup chopped kimchi
- 1-2 Tbsp gochujang
- ½ cup Tre Stelle Mozzarella Cheddar Shredded Blend (use more as needed)
- 1 large egg
- Sesame seeds, to garnish

Directions

1. Bring a small pot of water to a boil over medium-high heat. Add ramen and cook until al dente, about 2 to 3 minutes. Drain and set aside.
2. In a medium-sized skillet over medium heat, add 2 Tbsp oil. When oil is hot and shimmering, add chopped vegetables and green onion. Sauté until lightly browned and tender, about 5 minutes. Stir in chopped garlic and kimchi for 2 minutes.
3. Add cooked ramen. Stir in 1 tablespoon of gochujang. Toss so that everything is lightly coated in the pepper paste. Taste and add more gochujang if necessary.
4. Remove pan from heat. Stir in the cheese, allowing the residual heat to melt it. Taste and add more cheese if necessary. Transfer noodles to a serving bowl.
5. Wipe down pan and add remaining tablespoon of oil over medium-high heat. When the oil is hot and shimmering, add in the egg and cook until the whites are set but the yolk is still runny. Place over the cheesy ramen. Sprinkle more ramen on top if desired. Garnish with sesame seeds and serve immediately.



RECIPE SUBMITTED BY

Jamie Milne
@everything_delish
Toronto, Ontario

CREAMY RICOTTA AND
PROSCIUTTO TOAST WITH HONEY

This recipe always makes me think back on summertime, when I would have friends and family over. Always a crowd favorite and a quick elevated snack that you can enjoy outside with a glass of white wine!



PREP
10 MIN



COOK
5 MIN



TOTAL
15 MIN



SERVES
4

Ingredients

- 3-4 fresh ciabatta buns
- 2 Tbsp extra virgin olive oil
- 1 cup Tre Stelle Traditional Ricotta
- 1 package of prosciutto
- 1 cup arugula leaves
- 2 Tbsp liquid honey

Directions

1. Preheat your oven to 350°F. Slice the ciabatta bun in two halves and brush the slices with oil.
2. Bake in the oven for 5 min, or until golden brown.
3. Spread ricotta cheese onto each toasted bread slice, top with a slice of prosciutto, arugula and drizzle of honey.



RECIPE SUBMITTED BY

Brian D’Andrade
Scarborough, Ontario

RED PEPPER TORTILLA SOUP
WITH BOCCONCINI

Tried, true and transporting!
Savouring this traditional Oaxacan
soup sends me back to one of my
most treasured places in Mexico.



PREP
20 MIN



COOK
1 HR 20 MIN



TOTAL
1 HR 40 MIN



SERVES
8-10

Ingredients

ROASTED
RED PEPPERS:

4 to 5 red bell peppers,
seeds removed and
quartered

¼ cup vegetable oil,
divided

Salt

SOUP:

2 Tbsp butter

1 onion, chopped

3 garlic cloves, minced

5 to 6 plum tomatoes,
seeds removed and
quartered

4 to 5 L of vegetable
or chicken broth

3 medium corn
tortillas, thinly sliced
into strips

FRIED CORN
TORTILLA STRIPS:

1 cup vegetable oil

3 corn tortillas, thinly
sliced into strips

GARNISHES:

Tre Stelle Bocconcini

Sour cream

Avocado

Crushed Red Pepper
Flakes

Salsa verde

Directions

- 1. FOR THE ROASTED RED PEPPERS:** Preheat your oven to 350°F. Toss the bell peppers with oil over one large or two smaller baking sheets. Arrange the bell peppers, skin side-up. Season with salt. Bake for 35 to 40 min, or until dark and roasted.
- 2. FOR THE SOUP:** Heat a large stock pot over medium heat. Add butter and onion. Cook, stirring occasionally, until onions are brown and caramelized. Add garlic and sauté for another minute. Add the tomatoes and peppers then pour in the broth. Bring to a boil and simmer for 30 min then remove from heat.
- 3.** Using an immersion blender (or in several batches in a regular blender), blend the soup until smooth.
- 4. FOR FRIED CORN TORTILLA STRIPS:** Heat 1 cup of oil in a frying pan over medium. When hot, fry the tortilla strips until golden brown.
- 5.** Add 2-3 bocconcini balls to each bowl, then ladle over with hot soup. Top with tortilla strips and serve with garnishes.



GREAT COMPANY



RECIPE SUBMITTED BY

Jo-Ann Mahon
St. Albert, Alberta

MEDITERRANEAN POTATOES

This was the product of two delicious dishes coming together: an artichoke salad I had at a friend’s place and my favourite roasted potatoes. The feta highlights the Mediterranean flavours to bring these together perfectly.



PREP
20 MIN



COOK
20 MIN



TOTAL
40 MIN



SERVES
4-6

Ingredients

- 454 g creamer potatoes, halved

227 g artichokes (frozen or canned), cut into bite-sized pieces

½ red or yellow bell pepper, chopped

3 slices prosciutto, chopped

¼ medium sweet onion, diced

3 Tbsp olive oil

DRESSING:

2 Tbsp minced sweet onion

2 Tbsp lemon juice
- 1 small garlic clove, minced

2 Tbsp capers, finely chopped

½ tsp rosemary, finely chopped

1 Tbsp red wine vinegar

½ cup Tre Stelle Feta, crumbled

Chopped chives (optional)

Chopped parsley (optional)

Directions

1. Preheat your oven to 450°F.
2. In a large bowl, combine the potatoes, artichokes, bell pepper, prosciutto, onion and olive oil. Toss until mixed well. Transfer the mixture to a baking sheet. Roast for 20 min, or until potatoes are tender.
3. For the dressing: In the same bowl, combine minced onion, lemon juice, garlic, capers, rosemary, vinegar and feta. Add the roasted potatoes to dressing. Sprinkle with chopped chives or parsley, if desired.



RECIPE SUBMITTED BY

Chef Martin Juneau

Pastaga

Montreal, Quebec

GREAT COMPANY 42

ROASTED NANTES CARROTS, CRUMBLLED FETA CHEESE, FRESH DILL AND CARROT JUICE REDUCTION

I love roasting veggies in meat jus, so when I roasted carrots in their own glaze and added the creamy feta and fresh dill, this now-vegetarian dish became an instant hit with my family.



PREP
15 MIN



COOK
45 MIN



TOTAL
1 HR



SERVES
4

Ingredients

500 g jumbo carrots, juiced
(or use 750 ml store-bought carrot juice)
100 g salted butter, divided
500 g Nantes Carrots (or sweet carrots)
Salt and pepper, to taste
200 g Tre Stelle Feta, crumbled
2 garlic cloves, crushed
¼ small bunch dill, leaves pulled off

Directions

1. Preheat your oven to 375°F.
2. Pour the carrot juice into a medium saucepan. Simmer the juice over medium heat until the juice reduces by $\frac{3}{4}$ (so you have $\frac{1}{4}$ of the original amount). Whisk in 50 g of butter until melted, then set aside.
3. Cut any larger sweet carrots in half, and toss them with the crushed garlic and the remaining 50 g butter on a baking sheet. Season with salt and pepper. Bake, turning the carrots occasionally, for 30-40 min, or until tender.
4. Arrange the carrots in a parallel fashion on a large plate. Sprinkle with feta cheese and dill leaves. Drizzle with the carrot juice reduction.



RECIPE SUBMITTED BY

Rita Jakobschuk
Oakville, Ontario

HARISSA VEGGIES WITH HALLOUMI

Visiting Morocco, my husband and I fell in love with the exotic spices and bold flavours. At home, I use Halloumi as a protein-rich meat-substitute (our daughter is vegetarian) seasoned with harissa. It complements the cheese perfectly and brings back those delicious Moroccan memories.



PREP
20 MIN



COOK
25 MIN



TOTAL
45 MIN



SERVES
4-6

Ingredients

- ¼ cup olive oil
- 2 to 3 tsp harissa seasoning blend
- 1 tsp dried oregano
- ½ tsp kosher salt
- ½ tsp pepper
- 1 red onion, thinly sliced
- 2 medium zucchini, sliced into rounds
- 2 medium red bell peppers, thinly sliced
- 1 227-g pkg cremini mushrooms, halved
- 1 head broccoli, cut into florets
- 2 200-g pkg Tre Stelle Halloumi, patted dry, cut roughly into ½” cubes

Directions

1. Preheat your oven to 425°F. Line a large baking sheet with parchment paper.
2. In a small bowl, combine the olive oil, harissa, oregano, salt and pepper.
3. Arrange the red onion, zucchini, red pepper, mushrooms, broccoli and halloumi cheese on the prepared baking sheet. Drizzle the vegetables with the harissa-olive oil mixture. Toss to coat all the vegetables, then spread out the vegetables evenly.
4. Bake for 20 to 25 min, or until the cheese is lightly browned and the vegetables are tender.



RECIPE SUBMITTED BY

Carey Gould
Kamloops, British Columbia

WHAT'S UP CHEESY POTATO SOUFFLÉ

My grandmother would make soufflés for me when I was little and this variation on her famous cheese and potato soufflé, has become a new favourite. Easy to make and dangerously easy to eat.



PREP
25 MIN



COOK
35 MIN



TOTAL
1 HR



SERVES
4-6

Ingredients

- 4 large Russet potatoes, peeled and cubed
- 3 eggs, separated
- Salt and pepper, to taste
- 1 tsp nutmeg
- 1 tsp smoked paprika
- ¼ cup butter
- 2 Tbsp sour cream
- 1 cup Tre Stelle Mozzarella Cheddar Shredded Blend
- ¼ cup Tre Stelle Parmigiano Reggiano, finely grated
- 2 green onions, finely chopped
- ¼ cup breadcrumbs

Directions

1. Place the potatoes in a large saucepan filled with water. Cover and bring to a boil. Cook for 20 min, or until the potatoes are tender. Drain the potatoes and return them to the pot. Mash them well.
2. Preheat your broiler to 400°F.
3. Separate the egg yolks and whites into different bowls.
4. Add the butter, sour cream, cheese and green onion to the mashed potatoes. Then, add the salt and pepper, nutmeg, smoked paprika followed by the egg yolks. Set aside.
5. Butter a casserole dish and sprinkle with breadcrumbs on the bottom and up the sides.
6. Beat the egg whites until frothy, then gently fold them into the potatoes and transfer the mixture into the prepared casserole dish. Sprinkle with more smoked paprika on top, if desired.
7. Bake for 20 min.



RECIPE SUBMITTED BY

Trevor Howes
Toronto, Ontario

LEMON ARUGULA SALAD

This bright and lively salad is perfect anytime of the year, but my favourite is dining al fresco with friends on summer nights. It's versatile, flexible, and is a delicious companion to any BBQ meat or oven roast.



PREP
10 MIN



COOK
0 MIN



TOTAL
10 MIN



SERVES
4

Ingredients

- 1 142-g pkg baby arugula
- Zest and juice of half a lemon
- ¼ cup olive oil
- 1 cup Tre Stelle Parmigiano Reggiano, finely grated
- Salt and pepper, to taste

Directions

1. Place the arugula into a large serving bowl.
2. Add lemon juice, oil and Parmigiano Reggiano to arugula. Gently toss to combine. Season with salt and pepper and finish with zest. Add more lemon juice or oil, to taste.



RECIPE SUBMITTED BY

Sarvat Hanif
Mississauga, Ontario

LOADED GREEK STYLE STREET FRIES

This recipe brings back memories of my late dad and the family trips we took to Greece. The street fries were always a delicious highlight for me and my siblings and we enjoyed them to the fullest!



PREP
20 MIN



COOK
0 MIN



TOTAL
20 MIN



SERVES
2-4

Ingredients

- DIP:**
- ¼ cup Tre Stelle Feta, crumbled
 - ¼ cup Tre Stelle Extra Smooth Ricotta
 - 1 Tbsp Italian dressing
 - 1 garlic clove, minced
 - 1/2 tsp crushed red pepper flakes
 - Parsley flakes (optional)
- Cooked french fries, for serving
- ¼ cup chopped red onion
 - 2 Tbsp hot pickled peppers, finely chopped
 - 1 cup assorted diced bell peppers (red, green or yellow)
 - 2 Tbsp green olives, pitted and sliced
 - ¼ cup chopped tomatoes (optional)

Directions

1. To make the dip: In a medium bowl, combine the feta, ricotta, Italian dressing, garlic and crushed red pepper flakes. Stir to combine. Sprinkle with parsley flakes, if desired.
 2. Arrange the French fries on a serving platter. Top the fries with onion, banana peppers, bell peppers, olives and tomatoes, if desired. Serve the fries with the dip.
- TIP:** If you use frozen fries, cook them first based on package directions.



RECIPE SUBMITTED BY
Debbie Arseneault
Delta, British Columbia

PARMESAN BOCCONCINI
MUSHROOMS

I’ve made this recipe every Christmas Eve for more than 40 years to serve as an appetizer, which is always a great hit!



PREP
20 MIN



COOK
30 MIN



TOTAL
50 MIN



SERVES
4-6

Ingredients

- 24 large button or cremini mushrooms
- 8 raw bacon strips, chopped
- 1/3 cup cream cheese
- 6 Tbsp butter
- 2 garlic cloves, minced
- 1/2 cup Tre Stelle Parmigiano Reggiano, finely grated
- 1 cup Tre Stelle Bocconcini pearls
- 1/4 cup seasoned breadcrumbs
- 1/4 cup dry white wine
- Chopped chives (optional)

Directions

1. Preheat your oven to 375°F.
2. Remove the stems from the mushrooms and set aside.
3. Heat a large frying pan over medium-low heat. Add the bacon. Cook until semi-crisp. Transfer to a bowl and set aside.
4. Scoop about 1 tsp of cream cheese into each mushroom cap. Place mushrooms in a baking dish, cheese side-up.
5. Finely chop the mushroom stems. Return the pan to the stovetop and add stems with butter. Cook for 5 min. Add the garlic and cook for 1 more min. Remove from heat and stir in Parmigiano Reggiano, bocconcini pearls, bacon and breadcrumbs.
6. Scoop some of the mushroom mixture in each mushroom cap. Pour wine into a baking dish. Cover the baking dish with foil. Bake for 20 to 25 min. Sprinkle with more Parmigiano Reggiano and chopped chives, if desired.

A Look Back



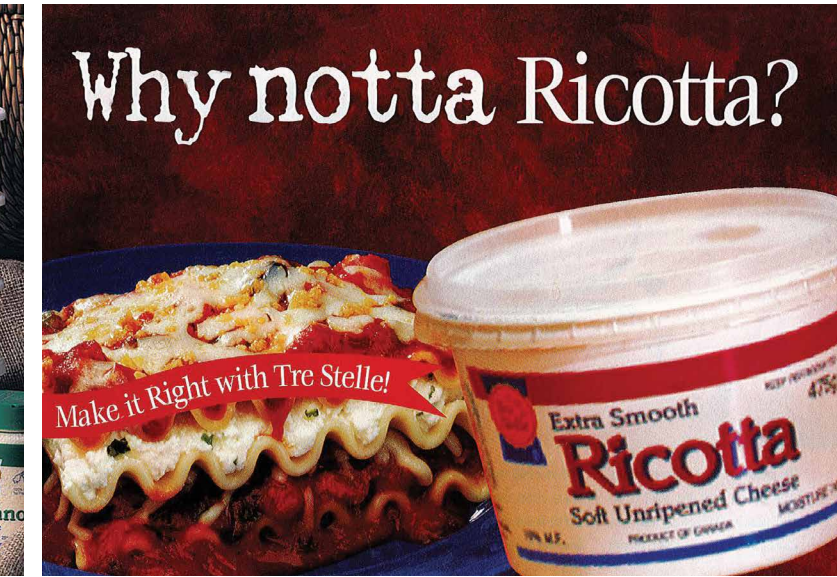
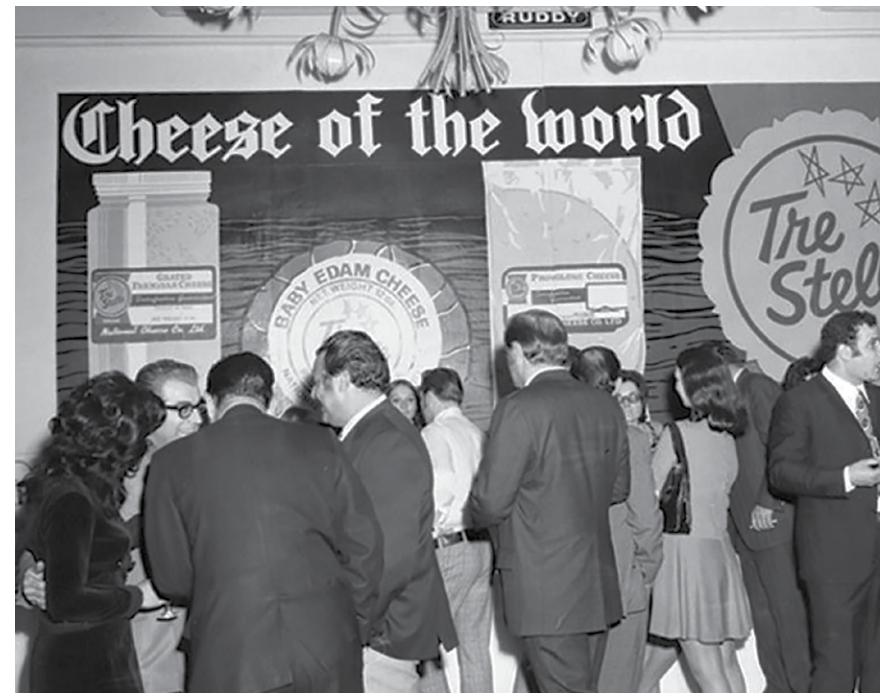
As one of Canada's most iconic and enduring cheese brands, Tre Stelle has been a favourite ingredient in treasured recipes for more than 60 years. And just as times have changed, they have too.

IN 1960, brothers Salvatore and Gaetano Lettieri journeyed to Canada with their brother-in-law, Agostino Frangella, carrying with them a commitment to quality and traditional Italian cheesemaking. Together, they created Tre Stelle.

Italian for 'three stars' the name Tre Stelle is a nod to these three founding partners while also representing the three elements that are derived from milk to produce a premium quality cheese: the cream, curd, and whey.

From specialty cheeses to delicious innovations, Tre Stelle has evolved to become synonymous with quality, flavour, and tradition.

Here, we look back at some memorable moments and imagery from the brand over the years.





RECIPE SUBMITTED BY

Cheryl Clark
Windsor, Ontario

GREAT COMPANY 56

ITALIAN FLAG PÂTÉ

Inspired by the Italian flag, this side dish always gets a ‘Bravo’ from my guests - for looks and taste.



PREP
15 MIN



COOK
1 HR



TOTAL
1 HR 15 MIN



SERVES
4-6

Ingredients

- 3 eggs
- 2 cups Tre Stelle Traditional Ricotta
- 1 cup Tre Stelle Parmigiano Reggiano, finely grated
- 2 Tbsp olive oil, divided
- ½ cup pesto
- ¼ cup roasted red peppers, sliced

Directions

1. Preheat your oven to 350°F.
2. Grease a 9x5-inch glass loaf pan, then line with parchment paper.
3. In a large bowl, beat the eggs. Stir in the ricotta, Parmigiano Reggiano and 1 Tbsp olive oil. Stir well to combine.
4. Pour half of the mixture into the prepared loaf pan. Cover with a layer of pesto, then arrange peppers ovetop. Pour over the remaining egg and cheese mixture.
5. Sprinkle with more Parmigiano Reggiano and drizzle with more olive oil, if desired. Bake for 1 hour, or until puffed up and golden-brown. Let cool, then turn onto a plate. Remove parchment, then flip onto another serving plate so the golden side is facing up. Slice to serve.



RECIPE SUBMITTED BY

Jolanda Dingwall

Consecon, Ontario

CAULIFLOWER, LEEK
AND BACON GRATIN

My entire family of very picky eaters love this recipe so much that they’ve been known to fight over leftovers!



PREP
20 MIN



COOK
50 MIN



TOTAL
1 HR 10 MIN



SERVES
4-6

Ingredients

- 1 head cauliflower,
cut into florets

6 slices thick-cut
bacon

3 leeks, white and light
green only, chopped
into half rounds

3 Tbsp butter

3 Tbsp all-purpose
flour

2 cups milk

½ cup Tre Stelle
Parmigiano Reggiano,
finely grated

½ cup Tre Stelle
Provolone, shredded

1 tsp salt (optional)
- TOPPING:

½ cup panko-style
breadcrumbs

¼ cup Tre Stelle
Mascarpone

½ cup Tre Stelle
Parmigiano Reggiano,
finely grated

2 Tbsp melted butter

Directions

1. Preheat your oven to 350°F.
2. In a large pot of boiling salted water, cook the cauliflower for 5 min. Drain and set aside in a bowl.
3. Meanwhile, heat a large cast iron skillet over medium. Add the bacon and cook for 5 min. Transfer to a paper towel-lined plate to absorb any excess oil. Add the leeks to the same skillet and cook, stirring often, until soft and golden, 5 to 7 min. Transfer the leeks and bacon to the cauliflower bowl.
4. Add butter to the skillet, then sprinkle over the flour. Whisk together to combine, then gradually whisk in the milk. Bring the mixture to a boil, then reduce the heat and cook until thickened. Whisk in Parmigiano Reggiano, provolone and salt until smooth. Season with pepper, if desired.
5. Pour the mixture over the cauliflower, leek and bacon mixture. Toss to combine. Transfer to a greased baking dish.
6. To make the topping: In a medium bowl, stir the breadcrumbs with mascarpone, Parmigiano Reggiano and melted butter with your hands. Sprinkle loosely over the cauliflower mixture.
7. Bake for 30 min, or until golden and cheeses are bubbly.



RECIPE SUBMITTED BY

Jocelyne Sanscartier
Repentigny, Quebec

ORZO SUMMER SALAD

A cold salad for hot summer nights. This side dish has all the flavours of the season and reminds me of dinners shared outdoors with family and friends.

PREP
15 MIN

COOK
10 MIN

TOTAL
1 HR 25 MIN

SERVES
6-8

Ingredients

- 500 g uncooked orzo
- 1 small onion, finely chopped
- ½ cup sun-dried tomatoes, finely chopped
- 1 red bell pepper, finely chopped
- 1 yellow bell pepper, finely chopped
- 1 cup English cucumber, finely chopped
- 200 g Tre Stelle Bocconcini pearls
- 1 cup Tre Stelle Feta, crumbled
- 2 Tbsp fresh lemon juice
- ¼ cup extra virgin olive oil
- 1 Tbsp balsamic vinegar

Directions

1. Cook the orzo in boiling water according to package directions. Drain and rinse under cold water. Transfer to a large bowl.
2. Add the onion, sun-dried tomatoes, bell peppers, cucumber, bocconcini and feta to the orzo. Drizzle over lemon juice, olive oil, and vinegar. Toss to coat.
3. Refrigerate the salad for 1 hour, or until chilled. Drizzle with more olive oil before serving.



RECIPE SUBMITTED BY

Gabrielle Finn
Summerside, Prince Edward Island

M.C.M. (MIGHTY CHEESY MASH)

For me, this cheesy mash evokes memories of crisp autumn days spent by the fire at the family cottage. Pop it in the oven before you go out and this dish is a great warming comfort food after a hike with the dogs.



PREP
20 MIN



COOK
1 HR 10 MIN



TOTAL
1 HR 30 MIN



SERVES
6-8

Ingredients

- 6 large white potatoes, peeled and quartered
- 250 g block cream cheese, softened
- 1 ¼ cup Tre Stelle Shredded Asiago or Mozzarella, divided
- ½ cup sour cream
- ⅓ cup chopped white onion
- 2 tsp whole grain mustard
- 1 large egg
- 2 tsp salt
- ½ tsp pepper
- 2 Tbsp finely chopped green onions

Directions

1. Preheat your oven to 350°F.
2. Place the potatoes in a large saucepan filled with water. Cover and bring to a boil. Cook for 20 min, or until the potatoes are tender. Drain well and transfer to a large bowl.
3. Spray a baking dish with oil. Mash the potatoes, then add the cream cheese, 1 cup cheese, sour cream, onion, mustard, egg, salt and pepper. Beat with an electric mixer on low speed until fluffy. Transfer the mixture to the prepared dish.
4. Cover the dish with foil. Bake for 40-45 min, or until heated through. Remove the foil. Sprinkle with the remaining ¼ cup cheese, then continue baking, uncovered, for 5-10 more min, or until the cheese is melted and golden. Sprinkle with green onions before serving.



RECIPE SUBMITTED BY

Linda Garson
Culinaire Magazine
Calgary, Alberta

SPINACH, BACON AND FETA SALAD

This salad is a perfect combination for wine lovers with sweet, sour, and salty elements, which would be ideal with an acidic white wine like a Loire Valley Sancerre (Sauvignon Blanc) or Muscadet, or a fruity Canadian Pinot Blanc.



PREP
10 MIN



COOK
15 MIN



TOTAL
25 MIN



SERVES
4

Ingredients

DRESSING:

- 6 Tbsp red wine vinegar
 - 6 Tbsp olive oil
 - 1 Tbsp whole-grain mustard
 - 1 Tbsp honey
- SALAD:**
- 3 Tbsp butter
 - 1 garlic clove, crushed
 - 4 slices whole-grain bread, cut into ½-inch cubes
 - 225 g bacon, chopped
 - 1 142-g pkg baby spinach
 - 100 g Tre Stelle Feta

Directions

1. Make the dressing: In a medium bowl, whisk the vinegar with oil, mustard and honey. Set aside.
2. Heat a large frying pan over medium-low heat. Add the butter and let it melt. Add the garlic and bread. Gently cook until toasted and crisp. Transfer the croutons to a large bowl.
3. Add the bacon to the same pan. Cook until crisp. Transfer the bacon to the bowl with the croutons.
4. Add the spinach to the bowl, then crumble the feta into the salad. Drizzle over the dressing and toss to coat.



RECIPE SUBMITTED BY

Rosy Miladinovic
Sudbury, Ontario



PREP
20 MIN



COOK
45 MIN



TOTAL
1 HR 5 MIN



SERVES
4-8

FETA SPINACH CORNBREAD

The smell of this bread baking always evokes memories of lazy, cartoon-filled Saturdays. Although as children we weren't super fond of the spinach-feta combination, we came to love it and often became the envy of friends who thought the recipes were quite avant-garde.

Ingredients

- 3 eggs
- 3 Tbsp sour cream
- 2 Tbsp Balkan-style yogurt
- ½ cup vegetable oil
- 1 cup sparkling water
- ¾ cup all-purpose flour
- 2 cups cornmeal, coarse ground
- 1 Tbsp baking powder
- 1 tsp salt
- butter
- 300 g pkg spinach, wilted
- 250g Tre Stelle Feta, crumbled

Directions

1. Preheat your oven to 400°F.
2. Mix all cornbread ingredients until just blended. Add a splash of milk or cream to thin it out. Consistency should be slightly thicker than crepe batter.
3. Butter a 9-inch square baking dish and let the butter melt in oven. Pour approximately half of the mixture in pan. Enough to cover bottom and bake for 15-20 min, until cornbread is just set.
4. Remove dish from oven and spread a layer of spinach and feta on top of the first layer of cornbread mix. Then pour the remaining batter and return to oven and bake for a further 30 min until golden brown.
5. Remove cornbread from the oven and let cool in its dish before cutting into squares and serving.



RECIPE SUBMITTED BY

Chef Benet Hunt
Ayden Kitchen & Bar
Saskatoon, Saskatchewan

SMOKED RICOTTA, CUMIN ROASTED BEETS, BLOOD ORANGE, ALMONDS, CILANTRO

In the restaurant, we use a shelf smoker with a tray of ice underneath to prevent the cheese softening, but at home you can easily make it home using a smoker. Refer to the ‘Cheesy Cheats’ section on page 91.



PREP
30 MIN



COOK
1 HR



TOTAL
1 HR 30 MIN



SERVES
4-6

Ingredients

SMOKED RICOTTA:

- 300 g Tre Stelle Traditional Ricotta, cold-smoked
- 300 g Tre Stelle Extra Smooth Ricotta
- 1 cup 35% cream
- Salt and pepper, to taste

CUMIN ROASTED BEETS:

- 1 kg beets, trimmed
- 12 cups water
- 3 Tbsp salt
- 1 cup sugar
- 1 ¾ cup red wine vinegar

- 1 cup butter, melted and slightly browned

VINAIGRETTE:

- 1 cup blood orange juice
- ½ cup red wine vinegar
- ¼ cup olive oil
- 3 Tbsp honey

ZEST & ORANGE:

- 4 blood oranges
- 1 cup toasted almonds, whole
- 1 ½ tsp cumin
- cilantro sprigs (optional)

Directions

- Preheat oven to 400°F.
- FOR THE RICOTTA:** In the bowl of a stand mixer, whip the cold-smoked ricotta with ricotta and cream until thick. Season with salt and pepper.
- FOR THE BEETS:** In a pot, combine the whole beets with water, salt, sugar and vinegar. Boil until tender (30-80 mins), depending on their size) Set aside until cool. Once cool, peel the beets with a cloth in a large bowl of water. Cut the beets into wedges. Roast in the brown butter and season with salt, pepper and cumin.
- FOR THE VINAIGRETTE:** In a large bowl, whisk the juice with vinegar, olive oil and honey. Set aside.
- FOR THE DRIED ZEST AND ORANGE:** Zest the oranges. Spread the zest over a baking sheet and allow to dry overnight. Use a sharp knife to slice the top and bottom off the orange, then cut the sides off. Once all the white pith is removed, slice the segments out of the orange. Squeeze the pulp over the segments.
- TO ASSEMBLE:** In a small bowl, stir the dried zest with almonds and cumin. Spread 3 Tbsp of the whipped ricotta mixture onto the centre of a plate. Arrange 5 to 7 wedges of roasted beets. Drizzle over some vinaigrette. Garnish with orange segments, cilantro sprigs and almond mixture.

MAIN EVENT





RECIPE SUBMITTED BY

Irene Ngo
Toronto, Ontario

QUICK AND EASY BUTTER PANEER

I love making recipes that are easy, quick and involves simple clean-up. This creamy one-pot butter paneer is a simplified version of the classic Paneer Makhani, and ticks all three boxes. Serve it with rice, naan, or even over French fries for a take on a curry poutine!



PREP
15 MIN



COOK
15 MIN



TOTAL
30 MIN



SERVES
4

Ingredients

- 3 Tbsp salted butter
- 1 large onion, finely chopped
- 4 garlic cloves, minced
- 2 Tbsp grated ginger
- 2 Tbsp tomato paste
- 1 ½ tsp ground coriander
- 1 ½ tsp ground cumin
- 1 ¼ tsp salt
- ¼ tsp turmeric
- 1 680-mL bottle passata
- 3 Tbsp cashew butter
- 1 350-g pkg Tre Stelle Paneer, cut into ¾" cubes
- ½ cup 35% cream
- 1 to 2 tsp garam masala
- ⅓ cup chopped cilantro (optional)

Directions

1. Heat a pot over medium heat. Add the butter and onion. Cook, stirring often, until the onion is soft, 3 to 4 min. Stir in the garlic, ginger, tomato paste, coriander, cumin, salt and turmeric. Cook for 1 min.
2. Reduce the heat to medium-low. Stir in the passata and cashew butter until combined. Cook, with a lid partially covering the pot, stirring occasionally, for 10 min, or until just slightly thickened..
3. Meanwhile, soak the paneer cubes in a large bowl covered with hot water for 10 min.
4. Stir the cream and 1 tsp garam masala into the sauce, then add the paneer. Cook for 1 min. Taste and add more garam masala, to taste Serve over cooked basmati rice or with garlic naan bread. Sprinkle with cilantro, if desired.



RECIPE SUBMITTED BY

Chef Kendall Collingridge
Founder Restaurant
Toronto, Ontario

RICOTTA GNOCCHI WITH FRIULANO
CREAM, PEAS, SOPRESSATA, GOAT CHEESE
AND PARMIGIANO

This dish reminds me of spring, combining the freshness of the peas and the fluffiness of the gnocchi. It captures the love and care that goes into cooking by using simple ingredients, like potato and ricotta, and turning them into something elegant and luxurious.



PREP
40 MIN



COOK
45 MIN



TOTAL
1 HR 25 MIN



SERVES
4-6

Ingredients

FRIULANO CREAM SAUCE:	2 cups Tre Stelle Traditional Ricotta
1 L 35% cream	2 eggs
1 cup white wine	Zest from 1 lemon
2 to 3 shallots, roughly chopped	2 cups all-purpose flour
1 Tbsp cornstarch	Salt, to taste
¼ cup water	1 Tbsp butter
1 cup grated Tre Stelle Friulano cheese	Green peas
1 Tbsp butter	Chopped, crispy fried sopressata (or other salami), for serving
Salt and pepper, to taste	Crumbled goat cheese, for serving
RICOTTA GNOCCHI:	Grated Tre Stelle Parmigiano Reggiano, for serving
3 large russet potatoes, peeled and chopped	

Directions

- 1. FOR THE SAUCE:** Cook butter with shallots in a pot over medium-high heat. Stir until golden. Add wine. Continue cooking until wine reduces by half. Add cream and simmer for 10 min.
- In a small bowl, stir cornstarch with water. Pour into hot cream mixture, whisking until thickened. Remove from heat, add friulano while whisking to melt, then season. Transfer mixture to blender, process until smooth then strain. Cool, then refrigerate.
- 3. FOR GNOCCHI:** In a pot, add potatoes and enough water to cover by 1". Boil 20 min or until fork-tender.
- In a food processor, combine ricotta, eggs and zest. Process until smooth. Season with salt, and more lemon zest, if desired. Set aside.
- Drain potatoes and set aside for 5 min. Put potatoes through a ricer into a large bowl. Measure out 4 packed cups of riced potatoes and transfer to a large bowl. Add ricotta mixture and stir well. Season with salt. Add flour into potato mixture. Use a spoon to make cutting motions through mixture until you have small, granular looking pieces. Do not stir or overmix or gnocchi will become gummy. Refill pot with hot water and set over high heat. Bring to a boil, then reduce heat to a gentle simmer. Spray a baking sheet with oil spray.
- Turn potato dough onto a lightly floured counter. Knead briefly into a smooth ball. Divide dough into 8 equal pieces. Working with one piece at a time, roll into a ½" thick rope. Cut into 1" pieces. Add gnocchi to boiling water. Cook until they float to the surface. Use a slotted spoon to transfer the gnocchi to prepared baking sheet. Repeat with remaining dough.
- Heat a large pan over medium heat. Add butter, then desired amount of gnocchi and peas. Cook, stirring occasionally, until gnocchi are golden. Add desired amount of cream sauce. Stir until warmed through. Transfer to a plate and top with goat cheese, crispy sopressata and Parmigiano.



RECIPE SUBMITTED BY
Stanley Fleming
Hamilton, Ontario

STUFFED PEPPERS

Everyone who has ever tried my stuffed peppers say they are the best they have ever had. I sometimes buck tradition and make them for Christmas dinner - and they're always a big hit when I prepare them for get-togethers with friends.



PREP
20 MIN



COOK
4 HRS 45 MIN



TOTAL
5 HRS 5 MIN



SERVES
12

Ingredients

- 12 bell peppers
- 2 onions, minced
- 2 cups mushrooms, finely chopped
- 6 bacon strips, chopped
- 1.4 kg lean ground beef
- 2 cups instant rice
- 1 tsp garlic powder
- 1 tsp Montreal steak spice
- 1 tsp lemon and pepper seasoning
- ¾ cup grated Tre Stelle Parmigiano Reggiano
- 1 ¼ cup Tre Stelle Mozzarella Cheddar Shredded blend, divided
- 1 tsp salt
- 1 tsp pepper
- 2 eggs
- 1 cup tomato juice
- 1 347-mL can diced tomatoes

Directions

1. Preheat your oven to 275°F.
2. Cut the tops off the bell peppers, then scoop out and discard the insides. Rinse the peppers under cold water and arrange in a very large baking pan fitted with lid.
3. Heat a large frying pan over medium-low heat. Add the onion, mushrooms and bacon. Cook until softened and the bacon begins to crisp. Transfer to a large bowl and set aside to cool slightly.
4. Add the ground beef to the cooled onion mixture along with minute rice, garlic powder, Montréal steak spice, lemon and pepper seasoning, salt and pepper. Stir to combine.
5. Add the grated Parmigiano, ¾ cup of the shredded cheese, and 2 eggs to the bowl. Stir until well combined. Stuff each pepper with the beef mixture, all the way to the top.
6. Pour the tomato juice over the peppers. Then spoon over diced tomatoes on top of each pepper.
7. Bake, covered, for 4 ½ hours. Sprinkle with the remaining shredded cheese before serving.



RECIPE SUBMITTED BY

Carmen Schrottner
Calgary, Alberta

PERFECTO SHRIMP PASTA

This is a great weekend recipe. When the day’s work is done, we’ll make an exception to eat in the living room with the fireplace on and enjoy this dinner with a glass of wine.



PREP
20 MIN



COOK
30 MIN



TOTAL
50 MIN



SERVES
6

Ingredients

- | | |
|-------------------------------|--|
| 1/2 cup butter | 1/2 tsp pepper |
| 3 garlic cloves, crushed | 1/2 cup skim milk |
| 2 cups 35% cream | 1/4 cup Tre Stelle Asiago, shredded |
| 1 Tbsp chicken bouillon | 2 Tbsp grated Tre Stelle Parmigiano Reggiano |
| 1 yellow pepper, chopped | 1/2 cup Tre Stelle Mozzarella, shredded |
| 1/2 medium red onion, chopped | |
| 8 medium mushrooms, chopped | PASTA: |
| 1 625 g pkg cooked shrimp | 454 g linguine |
| 1/2 tsp paprika | 2 Tbsp butter |
| 1/2 tsp salt | Finely chopped parsley (optional) |

Directions

1. Heat a large frying pan over medium heat. Add butter and garlic. Cook for 3 min. Stir in the cream and chicken bouillon.
2. Add the bell pepper, onion, mushroom and shrimp to the pan. Add the paprika, salt and pepper. As the mixture comes to a simmer, gently stir in the milk. Simmer for 15 to 20 min.
3. Meanwhile, cook the linguine in salted boiling water according to package directions until it’s al dente. Drain the pasta and toss with butter and fresh parsley.
4. Add the sauce to the pasta and stir in the Asiago, Parmigiano Reggiano and Mozzarella just before serving.



RECIPE SUBMITTED BY

Sandy Purdy
Hamilton, Ontario

MAIN EVENT 80

CHEESY BAKED PASTA SHELLS

This is one of those recipes that’s so simple and versatile, because you can change it up each time you make it. It travels well, which makes it a great dish for a potluck too.



PREP
20 MIN



COOK
40 MIN



TOTAL
1 HR



SERVES
4-6

Ingredients

- 1 340-g box large pasta shells
- 1 340-g ball Tre Stelle Mozzarella, finely chopped
- 1 475-g tub Tre Stelle Extra-Smooth Ricotta
- 2 cups grated Tre Stelle Parmigiano Reggiano
- 1 egg
- 1 cup baby spinach leaves, finely chopped (optional)
- Salt and pepper, to taste
- 1 680-mL jar passata
- 2 Tbsp chopped parsley

Directions

1. Preheat your oven to 350°F.
2. Cook the pasta shells in salted boiling water according to package directions until it’s al dente.
3. Meanwhile, in a large bowl, combine the mozzarella with ricotta and Parmigiano Reggiano. Stir in the egg and chopped spinach (if using). Season with salt and pepper.
4. When the shells are cooked, gently drain them and run under cold water to make them easier to handle. Fill all the shells with the cheese mixture.
5. Pour enough passata (about ⅓ of the bottle) on the bottom of a cast iron skillet or baking dish to completely cover the bottom. Arrange the stuffed shells in the dish, then pour over the remaining passata. Cover the dish with foil.
6. Bake until the sauce bubbles, about 20 min. Turn off the oven and remove foil. Leave shells in the oven for another 10 min, or until a top crust is formed. Serve pasta with a salad or crusty bread, if desired.



RECIPE SUBMITTED BY

Cheryl Panisiak
Winnipeg, Manitoba

MUSHROOM MADNESS LASAGNA

This was first made for a dinner with vegetarian friends. I had never made a veggie lasagna before and was pleased with how it turned out as I love to experiment in the kitchen. They loved it and it made the evening even better!



PREP
25 MIN



COOK
1 HR 15 MIN



TOTAL
1 HR 55 MIN



SERVES
8

Ingredients

- 12 lasagna noodles
- 2 Tbsp olive oil
- 2 to 3 medium onions, thinly sliced
- 2 tsp sugar
- Salt and pepper, to taste
- 2 227-g pkgs cremini mushrooms, cut in half
- 4 to 6 cups marinara sauce
- 1 cup Tre Stelle Deluxe Mozzarella, shredded
- 1 cup Tre Stelle Parmigiano Reggiano, finely grated

Directions

1. Cook the lasagna noodles in salted boiling water according to package directions until al dente.
2. Meanwhile, heat a large frying pan over medium-high heat. Add 2 Tbsp oil, then onion. Cooking, stirring often, until browned. Add ½ cup of water. Cover and steam for 10 min. Remove the lid and stir in the sugar. Season with salt and pepper. Continue cooking, stirring often, until all the water evaporates and the onions are deep brown and caramelized. Transfer the caramelized onions to a large bowl. Stir the mushrooms into the onions. Season with salt and pepper.
3. Spray a large baking dish with oil spray. Divide the mozzarella into 4 equal portions.
4. To assemble: Spread 1 to 1 ½ cups of the marinara sauce in the bottom of the prepared dish. Arrange a layer of noodles overtop the sauce. Spread 1 to 2 Tbsp sauce on each noodle. Sprinkle one portion of mozzarella overtop.
5. Arrange another layer of noodles overtop the cheese. Spread 1 to 2 Tbsp sauce on each noodle. Spread the onion and mushroom mixture over the noodles. Sprinkle with another portion of mozzarella. Dollop more sauce over the cheese layer. Arrange another layer of noodles overtop. Spread 1 to 2 Tbsp sauce on each noodle. Sprinkle with another portion of mozzarella overtop.
6. Arrange another layer of noodles overtop the cheese. Spread 1 to 2 Tbsp sauce on each noodle. Sprinkle the remaining portion of mozzarella and Parmigiano Reggiano overtop. Cover with plastic wrap and set aside for 30 min. Meanwhile, preheat your oven to 350°F.
7. Remove the plastic wrap from the lasagna. Bake for 45 min. Set aside to rest for 15 min before serving.



RECIPE SUBMITTED BY

Colette Katschke
Weyburn, Saskatchewan

SMOTHERED CHICKEN

I love to cook for my family, and wanted to try something new. We all love chicken breasts, and who doesn't love melted mozzarella? It all came together to create my Smothered Chicken, which has become my family's go-to special occasion request. I hope you enjoy it as much as we do.



PREP
10 MIN



COOK
40 MIN



TOTAL
50 MIN



SERVES
4

Ingredients

- 4 boneless, skinless chicken breasts
- 1 tsp Montreal steak or chicken seasoning
- 2 Tbsp butter
- 2 cups sliced mushrooms
- 1 red pepper, thinly sliced
- 2 cups milk
- 1 chicken bouillon cube
- ¼ cup olive oil
- ¼ cup all-purpose flour
- 1 340-g ball Tre Stelle Deluxe Mozzarella, shredded

Directions

1. Preheat your oven to 375°F.
2. Arrange the chicken breasts in a large baking dish. Sprinkle the Montreal chicken seasoning overtop. Bake for 20 min.
3. Meanwhile, heat a medium saucepan over medium heat. Add the butter and let it melt. Add the mushrooms and bell peppers. Cook, stirring often, for 5 min. Add the milk and bouillon cube.
4. In a small bowl, stir the oil with flour to make a paste. When the milk is hot, slowly add the oil-flour mixture, stirring constantly. Cook, stirring frequently, until the sauce thickens.
5. Remove the chicken from oven and pour the sauce overtop. Return to oven and bake for 10 more min.
6. Turn on the broiler. Sprinkle the cheese overtop, then return to the oven and broil until the cheese is brown.



RECIPE SUBMITTED BY
Niusha Safarpour
Edmonton, Alberta

PANEER PESTO PASTA

This is a pasta my grandmother and I developed as a substitute for spaghetti and meatballs when I became a vegetarian. Working together in the kitchen was a lovely way for us to connect and catch up.



PREP
20 MIN



COOK
15 MIN



TOTAL
35 MIN



SERVES
4-6

Ingredients

PESTO:

- 2 Tbsp pine nuts
- 1 small bunch of basil
- 2 cups spinach leaves
- 2 garlic cloves, peeled
- ½ cup olive oil
- 1 Tbsp lime juice

PASTA:

- 900 g farfalle pasta
- 1 tsp canola oil
- 2 cups broccoli florets
- 2 cups zucchini, sliced in half-moons
- ¾ cup green peas
- 350 g Tre Stelle Paneer, diced

Directions

1. In a blender or food processor, add the pine nuts, basil, spinach, garlic, olive oil and lime juice. Process until smooth.
2. Cook the farfalle in salted boiling water according to package directions until it's al dente. Reserve 5 Tbsp of pasta water, then drain the pasta and set aside.
3. Heat a large frying pan over medium heat. Add the oil, then the broccoli and zucchini. Cook for 5 min. Add the pasta, reserved pasta water, pesto and green peas. Stir until warmed through. Stir in the paneer.



RECIPE SUBMITTED BY

Janet Hearl
Delta, British Columbia

EASY CHEESY BREAKFAST PIZZA

The flavours in this recipe remind me of a very special camping trip with my best friend. We made a version of this ‘pizza’ one morning for breakfast while we enjoyed the heavenly views looking out across the lake.



PREP
20 MIN



COOK
15 MIN



TOTAL
35 MIN



SERVES
4-6

Ingredients

- 1 medium pre-made cooked pizza crust
- ¾ cup Barbecue sauce - adjust amount to taste
- 1 cup cooked hash browns
- 1 cup diced cooked meat (such as bacon, ham or sausage)
- 4 cooked scrambled eggs
- 1 cup Tre Stelle Shredded Mozzarella Cheddar Blend
- ½ cup green onion, finely sliced

Directions

1. Preheat your oven to 450°F.
2. Place the pizza crust on a large baking sheet or pizza pan. Spread the barbecue sauce on the crust. Scatter hash browns, meat, onions and eggs on top of the sauce. Sprinkle over the shredded cheese.
3. Bake for 15 mins (or until cheese is melted and golden), then remove from oven and top with sliced green onion before serving.

CHEESY CHEATS

They say if it ain't broke don't fix it, but when it comes to cooking, everything deserves a fresh spin now and then. Here, we share some crafty hacks and marvelous makeovers using everybody's favourite ingredient.

1



No Grains.
No Problem!

Cheese is so versatile it can easily and deliciously replace foods commonly made with grains, making it a dream ingredient for low-carb diets.

Simply grate small mounds of Tre Stelle Parmigiano Reggiano and bake at 350°F until golden, and you can create any of the following cheese hacks:

CHEESE CRISPS: The perfect replacement for chips and ideal with your favourite dip

CROUTONS: Break crisps into smaller pieces for added salty crunch in salads

TACO SHELLS: While still warm, fold the cheese over a suspended wooden spoon until crisp then fill with your favourite taco ingredients

CHEESE CUPS: Press the grated cheese into muffin tins to create the perfect edible bowls – ideal for baked eggs, mini taco bowls for kids, etc.

2



Hold the Bun!
Hold the Meat!

If you're tired of lettuce wraps, but still want to avoid bread, try these two cheesy shortcuts:

HALLOUMI HAMBURGER BUNS: Halloumi makes the perfect bun replacement as it's sturdy, won't melt, and its salty taste is the perfect addition to hamburgers. If you like your buns round, grab a cookie cutter, otherwise, sauté two pieces of Tre Stelle Halloumi in a frying pan until golden, blot to dry and place the burger and all the fixings inside.

CHAFFLES: These cheesy waffles are a popular alternative to bread and are ready in minutes. Simply mix one egg with half a cup of Tre Stelle mozzarella and grill on the waffle iron until hot. Perfect for sandwiches, hamburgers, etc.

READY TO CHEAT ON YOUR MEAT? Cheese isn't just a great substitute for low-carb diets, it's ideal for flexitarian and vegetarian diets too. Halloumi and Paneer are two protein-packed options that provide the nutrients and filling density to satisfy any carnivore. Their high-melting point means they can stand up to grilling on the BBQ, roasting in a hot oven, and even being deep fried.

3



Hey Bartender,
there's cheese in my cocktail!

Fat-washing may not sound appetizing, but it's a popular technique bartenders use to enhance a drink's flavour

Infusing spirits with a fatty substance or oil creates a creamy mouth feel, savoury and salty notes, and in some cases, a smoky bite that's both intriguing and delicious. Anyone can craft cheese-spiked cocktails too! Just combine 75g of your favourite cheese with your favourite spirit in a large mason jar. Shake well and rest at room temperature for several hours before placing in the freezer. Once the fat rises to the top and solidifies, remove it and strain the remaining liquid through a cheesecloth revealing a beautiful infused spirit, perfect for any cocktail.

MOZZA MANHATTAN

2 oz mozzarella fat-washed Rye or Canadian Whiskey

¾ oz sweet (or red) vermouth

Dash angostura bitters

1. Add all the ingredients into a mixing glass with ice, and stir until well-chilled.
2. Strain into a chilled coupe.
3. Garnish with a Tre Stelle bocconcini pearl

4



Where there's smoke
there's flavour!

Smoked Cheese is delicious and the ideal flavour-boosting ingredient. It can be expensive, so why not make your own using an outdoor smoker, or if you don't have a smoker you can use your stove.

Start by placing your favourite hard or semi-soft cheese like Tre Stelle Paneer, Halloumi, Parmesan or Mozzarella, in a heatproof bowl or dish. Line the bottom of a large stockpot as well as the lid with two sheets of heavy-duty aluminum foil, allowing it to go up the inside of the pot. Cover the foiled bottom of the pot with a thin layer of Applewood or Maple wood chips. Cover and turn on medium-high heat to allow the chips to heat until they are consistently producing smoke, about 10-15 minutes. Then carefully lower the bowl of cheese inside the pot and set it upon the smoking wood chips. Return the lid and continue heating for five minutes. Turn off the heat and leave the pot with the cheese inside untouched for one hour. After an hour, the cheese will have taken on a light brown colour and be delicately infused with a smoky flavour.

5



I Scream. You Scream.
We All Scream for...Ricotta?

Dreamy and creamy, this traditional Sicilian ice cream recipe swaps the eggy custard with smooth Ricotta offering a lower fat treat with a subtle tart bite. Mix in your favourite ingredients, or up the indulgence factor by replacing the milk for half-and-half.

- 2 cups Tre Stelle Extra-Smooth Ricotta
- 1 cup 3.25% milk
- ½ cup granulated sugar
- ¼ cup honey
- 1 tsp grappa or kirsch
- 1 tsp lemon juice
- ¼ cup chopped candied fruit
- ¼ cup chopped pistachios

1. In a large bowl, stir the ricotta with milk, sugar, honey and grappa. Refrigerate until mixture is cold.
2. Stir lemon juice into the cold ricotta mixture, then scrape into your pre-frozen ice cream maker bowl. Churn according to the manufacturer's instructions.
3. Transfer gelato into a covered container and fold in the candied fruit and pistachios. Keep frozen.

6



BTS (Behind the Scenes)
of an Epic Cheese Pull

A truly Instagram-worthy cheese pull takes more than a forkful of fettuccine. Part-art, part-science, part-delicious practice, here are some tips to help capture that beautiful ooey gooey photo...

- USE MOZZARELLA** – The proteins in mozzarella are loosely packed with lots of water between them, so they readily liquefy when exposed to heat.
- SHRED IT YOURSELF** – Pre-shredded cheeses contain anti-caking agents like corn starch to prevent the cheese from sticking to itself and creates a 'thicker' and less gooey cheese when melted. Shred a ball of mozzarella by hand for the best results. We recommend the Tre Stelle Mozzarella ball of course!
- TIMING IS EVERYTHING** – Under high heat, mozzarella melts fast. Cheese that's too hot will pull apart too quickly and snap, while cheese that's too cool will be too brittle and break instantly. Get your cheese to the right temperature, then let it cool slightly before capturing that epic cheese pull photo.

7



Hack Your Mac
Glow ups for the ultimate comfort food

- When it comes to the perfect comfort food, it's tough to beat mac and cheese. And with these quick hacks you can take it to new heights!
1. Up the Indulgence with a few tablespoons of Tre Stelle Mascarpone for extra velvety creaminess
 2. Boost the colour and nutritional value of your mac and cheese by stirring in mashed sweet potato. The kids will never know they're eating healthy.
 3. Create crispy, crunchy, and cheesy bite-sized Mac and Cheese balls of bliss. It's the perfect way to use leftovers too. Take your chilled leftovers and shape into small balls, roll in beaten eggs and coat in breadcrumbs. Bake at 425°F for 15 minutes until golden brown



RECIPE SUBMITTED BY

Vincenzo Fulgenzi
Toronto, Ontario

MAIN EVENT 94

POLENTA TAVOLO ABRUZZESE-ISH

Skip the dishes with this show-stopping feast.
A cheesy polenta with rapini and sausage
eaten right off the table!



PREP
25 MIN



COOK
1 HR 35 MIN



TOTAL
2 HRS



SERVES
6-8

Ingredients

TOMATO SAUCE:

- ¼ cup olive oil
- 1 onion, finely chopped
- 4 garlic cloves, finely chopped
- 3 large cans (28oz) of crushed tomatoes
- 2 tsp salt
- 2 tsp pepper
- 6 fresh basil leaves, finely chopped

RAPINI:

- 1 bunch rapini, ends trimmed
- ¼ cup olive oil
- 3 to 4 garlic cloves, coarsely chopped

- 2 tsp crushed red pepper flakes
 - Salt and pepper, to taste
- SAUSAGE:**
- 6 links of spicy Italian sausage, cooked (grilled or baked)
- POLENTA:**
- 4 cups vegetable broth
 - 1 to 2 cups fine cornmeal
 - ¾ cup Tre Stelle Traditional Ricotta
 - 2 cups grated Tre Stelle Parmigiano Reggiano

Directions

- FOR THE TOMATO SAUCE:** Heat a pot over medium-high heat. Add the oil, then onion and garlic. Cook until softened and golden-brown. Stir in the crushed tomatoes, salt and pepper. Add the basil. Bring to a gentle boil for 30 to 40 min. Reduce heat to medium-low and simmer for 20 min.
- FOR THE RAPINI:** Bring a large saucepan of salted water to a boil. Add the rapini. Cook for 5 to 8 min. Drain. Return the saucepan to the stovetop over medium heat. Add the oil, then the garlic. Cook, stirring, until lightly browned. Add the rapini and crushed red pepper flakes. Season with salt and pepper. Cook, stirring often, for 15 min. Transfer to a cutting board and let cool slightly before roughly chopping.
- FOR SAUSAGE:** Roughly chop into quarters.
- FOR POLENTA:** Boil broth in a pot. Slowly pour in the cornmeal while stirring constantly, until softened. (Add more cornmeal if needed.) Stir in the ricotta and Parmigiano Reggiano. Continue cooking, stirring constantly, for 20 min, or until the cornmeal is cooked through.
- FOR ASSEMBLY:** On a food safe wooden board or a large serving platter, pour the polenta and spread to ½ to ¾-inch thick. Spread the tomato sauce over the polenta. Arrange the rapini and sausage over the sauce. Drizzle over olive oil and sprinkle with more Parmigiano Reggiano, if desired.



RECIPE SUBMITTED BY

Beverley McPhee
Bedford, Nova Scotia

BAKED SEAFOOD DELIGHT

Nova Scotia and seafood go hand-in-hand and the addition of cheese is the piece-de-resistance, which makes this baked pasta my ultimate crowd pleaser.



PREP
30 MIN



COOK
35 MIN



TOTAL
1 HR 5 MIN



SERVES
4-6

Ingredients

- | | |
|---|---|
| 454 g penne pasta | 2 Tbsp unsalted butter |
| 1 Tbsp olive oil | ¼ tsp mixed dry herbs |
| 8 large sea scallops, quartered (or 16 small, halved) | 2 Tbsp all-purpose flour |
| 2 cups lobster meat, cooked and chunked | 2 ½ cups milk or half-and-half |
| 10 jumbo shrimp, tails removed | 1 cup finely grated Tre Stelle Parmigiano Reggiano, divided |
| 8 crab claws, shucked and roughly chopped | Salt and pepper, to taste |
| ½ cup white wine (optional) | 2 Tbsp melted butter |
| 2 shallots, finely chopped | 1 cup seasoned breadcrumbs |
| 2 garlic cloves, minced | |

Directions

1. Preheat your oven to 425°F.
2. Cook the penne in salted boiling water according to package directions until it's al dente and set aside.
3. Heat a large frying pan over medium heat. Add the oil, then the scallops, lobster, shrimp and crab meat. Cook, stirring, for 1 to 2 min.
4. Slowly pour in the wine, while stirring. Scrape any brown bits from the bottom of the pan to 'deglaze'. Stir in the shallot, garlic, 2 Tbsp butter and dried tarragon..
5. Sprinkle the flour overtop, stirring to coat the seafood. Pour in the milk, stirring constantly. Reduce the heat to medium-low. Simmer until the sauce starts to thicken. Remove from heat. Stir in 1/2 cup Parmigiano Reggiano. Season with salt and pepper. Set aside.
6. In a small bowl, stir 2 Tbsp melted butter into the breadcrumbs. Then, in a large baking dish, layer the pasta, then top with seafood and sauce. Sprinkle over the breadcrumb mixture then the remaining ½ cup Parmigiano Reggiano.
7. Bake for 15 min, or until top is golden and edges are bubbly. Serve with a glass of Sauvignon Blanc and crusty bread.



RECIPE SUBMITTED BY
Elaine Tourangeau
Brockville, Ontario

CHEESY BROCCOLI QUICHE

Breakfast, lunch, or dinner: serve this anytime and await the applause!

PREP
10 MIN

COOK
35 MIN

TOTAL
45 MIN

SERVES
6

Ingredients

- 3 cups chopped broccoli florets, steamed
- 1/2 cup Tre Stelle Bocconcini
- 2 Tbsp grated Tre Stelle Parmigiano Reggiano
- 1 cup Tre Stelle Mozzarella Cheddar Shredded Blend
- 5 eggs
- 2/3 cup 2% milk
- 1/4 cup 18% cream
- 3/4 tsp salt
- 1/4 tsp pepper
- pinch of nutmeg

Directions

1. Preheat your oven to 350°F. Spray a 9" pie dish with cooking spray.
2. Arrange the steamed broccoli pieces on the prepared pie plate. Top with bocconcini, Parmigiano Reggiano and cheddar.
3. In a large bowl, whisk the eggs with milk, cream, salt, pepper and nutmeg. Pour the egg mixture into the pie plate.
4. Bake for 35 to 40 min, or until the centre of the quiche is set.



RECIPE SUBMITTED BY
Karyn White
Kitchener, Ontario

SPINACH RICOTTA
CHICKEN BREASTS

I tried making this in an attempt to get my sons to eat spinach again. They loved it and now this is the only way I can get them to eat it!



PREP
20 MIN



COOK
35 MIN



TOTAL
55 MIN



SERVES
4

Ingredients

- 1 tbsp olive oil
- 227 g sliced mushrooms
- 1 cup Tre Stelle Extra Smooth Ricotta
- 1 300-g pkg frozen spinach, thawed
- 1 tsp basil
- 4 boneless, skinless chicken breasts
- 12 slices of bacon

Directions

1. Preheat your oven to 400°F.
2. Heat a large frying pan over medium heat. Add oil, then mushrooms. Cook, stirring occasionally, until golden-brown.
3. In a large bowl, stir the ricotta cheese with spinach and basil. Set aside.
4. Butterfly the chicken breasts by laying each breast on a cutting board, and slicing into it from the side, but not all the way through. Open the breast up like a book. Spread the ricotta mixture over one side of each butterflied chicken, then top with mushrooms. Fold the other side of the chicken over the filling. Wrap each stuffed chicken breast with bacon and secure with a toothpick or skewer.
5. Transfer to prepared baking sheet and bake for 30 min or until chicken reaches an internal temperature of 165°F



RECIPE SUBMITTED BY

Marc DuHamel
Buckhorn, Ontario

OVERNIGHT BERRY FRENCH TOAST

I served this to friends at the cottage and one of them exclaimed, ‘This is so good, you could charge \$23 for this at brunch!’ Since then, this has become the new hilarious gold standard when judging any home cooking!



PREP
20 MIN



COOK
45 MIN



TOTAL
1 HR 10 MIN



SERVES
6

Ingredients

- 4 cups cubed French bread (about eight ½" slices)
- 2 cups fresh or frozen blueberries
- 1 ½ cup Tre Stelle Mascarpone
- ½ cup icing sugar
- 10 slices French bread (1 inch thick)
- 8 large eggs
- 2 cups half-and-half cream
- 1 cup whole milk
- 1 tsp vanilla extract
- 1 tsp cinnamon
- Additional icing sugar
- ½ cup sliced almonds, toasted
- Additional fresh blueberries, optional

Directions

1. In a greased 9x13-in. baking dish, layer bread cubes and blueberries. In a small bowl, beat mascarpone cheese and confectioners' sugar until smooth; drop by tablespoonfuls over blueberries. Top with bread slices. In a large bowl, whisk eggs, cream, milk, vanilla, and cinnamon; pour over bread. Refrigerate, covered, overnight.
2. Preheat your oven to 350°F. Remove French toast from refrigerator while oven heats. Bake, covered, 30 min. Bake, uncovered, 30-40 min longer or until puffed and golden and a knife inserted in the center comes out clean.
3. Let stand 10 minutes before serving. Dust with additional icing sugar; sprinkle with almonds. If desired, serve with additional blueberries.



RECIPE SUBMITTED BY

David Olynky
Burlington, Ontario

MAIN EVENT 104

NANA'S CHICKEN PARMESAN

As a teenager, I would wolf down at least two servings of this whenever my mother made it. When I moved away, I asked my mother to email me the recipe, so that I could make it for myself and some friends. While I don't think it was as good as my mom's, it certainly brought back memories of home - and impressed all of my friends.



PREP
25 MIN



COOK
50 MIN



TOTAL
1 HR 15 MIN



SERVES
4

Ingredients

- 4 boneless, skinless chicken breasts
- ½ cup all-purpose flour
- Salt and pepper, to taste
- 2 eggs
- ¾ cup Italian-style breadcrumbs
- ½ cup Tre Stelle Parmigiano Reggiano, finely grated and divided
- 2 Tbsp unsalted butter
- 2 Tbsp all-purpose flour
- 1 ¼ cups milk
- ¼ tsp dried basil
- ¼ tsp dried oregano
- 1 cup marinara sauce
- 1 cup Tre Stelle Mozzarella Cheddar Shredded Blend
- 2 Tbsp chopped parsley

Directions

1. Preheat your oven to 400°F. Spray a 9x13-inch baking dish with oil spray.
2. Pat the chicken breasts dry with paper towels, then pound them to flatten slightly.
3. Pour the flour into a shallow dish. Season with salt and pepper. Beat the eggs in another shallow dish. In a third shallow dish, stir the breadcrumbs with ¼ cup Parmigiano Reggiano. Dip each chicken piece into the flour, then egg, the breadcrumb mixture.
4. Arrange the chicken in the prepared dish in a single layer. Bake for 20 min.
5. Meanwhile, heat a medium saucepan over medium heat. Add the butter and let it melt. Sprinkle over the flour and whisk until it turns into a paste, or 'roux', but do not let it brown, about 3 min. Gradually pour in the milk, while whisking constantly. Bring to a gentle boil. Stir in the basil and oregano. Season with salt and pepper. Reduce the heat to low. Cook, stirring constantly, for 5 min.
6. Remove the baking dish from oven. Spread some of the bechamel sauce over each piece of chicken. Drizzle with the marinara sauce. Sprinkle with shredded cheese and remaining ¼ cup Parmigiano Reggiano. Bake for 20 more min. Sprinkle with parsley before serving.



RECIPE SUBMITTED BY

Adam Warner
Brooklin, Ontario

MAIN EVENT 106

BEST. ‘SAGNA. EVER.

The name says it all. This two-meat, three-cheese lasagna became an instant family-favourite.



PREP
30 MIN



COOK
45 MIN



TOTAL
1 HR 25 MIN



SERVES
8

Ingredients

MEAT SAUCE:

- 2 Tbsp olive oil
- 1 large Spanish onion, chopped
- 1 head of garlic, minced
- 454 g Sweet Italian sausage meat
- 454 g lean ground beef
- 1 796-mL can crushed tomatoes
- 1 cup beef broth
- 3 bay leaves
- 2 Tbsp dried oregano
- Salt and Pepper, to taste

CHEESE SAUCE:

- 2 eggs
- 4 cups Tre Stelle Mozzarella, shredded
- 1 475-g tub Tre Stelle Extra Smooth Ricotta
- 1 cup grated Tre Stelle Parmigiano Reggiano
- ½ cup 35% cream
- Salt and Pepper, to taste

LASAGNA:

- 1 500-g box Oven-Ready lasagna noodles
- 1 cup grated Tre Stelle Parmigiano Reggiano, divided
- 1 cup Tre Stelle Mozzarella Cheddar Shredded Blend

Directions

- Preheat oven to 375°F and oil a 9x13-inch baking dish with cooking spray.
- FOR THE MEAT SAUCE:** Heat a large saucepan over medium heat. Add the oil, then the onion and garlic. Cook, stirring occasionally, until softened, about 5 min. Add the sausage and beef, breaking the meat up with a wooden spoon. Stir until cooked through. Stir in the tomatoes (and their juice), beef broth, bay leaves and oregano. Season with salt and pepper. Continue to simmer, stirring often, until heated through. Remove from heat and set aside.
- FOR THE CHEESE SAUCE:** In a large bowl, whisk the eggs. Stir in the mozzarella, ricotta, Parmigiano Reggiano and cream. Season with salt and pepper.
- TO ASSEMBLE:** Add 3 cups of the meat sauce to the bottom of the prepared dish, and spread evenly. Top with a layer of noodles, then one-third of the cheese sauce. Sprinkle over ⅓ cup of Parmigiano Reggiano. Repeat the layering process, ending with the cheese sauce. Sprinkle the mozzarella and remaining ⅓ cup Parmigiano Reggiano overtop.
- Cover lasagna tightly with foil and bake for 1 hour. Remove foil and turn on broiler. Broil on high for 5 min, or until golden brown. Let rest for 10 to 15 min before serving.



RECIPE SUBMITTED BY

John Gilchrist
Calgary, Alberta

FOUR-CHEESE FONDUE

My wife and I visited Switzerland in 1986 and enjoyed a few cheese fondues with white wine. Returning to Canada, we tried to recreate the cheese fondue and had little success until we created this recipe - and voila! It's now our go-to for cheese fondue and we'll dip almost anything from bread and pickles to cold cuts and endive.



PREP
20 MIN



COOK
10 MIN



TOTAL
35 MIN



SERVES
6

Ingredients

- 225 g coarsely grated Gruyere
- 225 g coarsely grated Emmenthal
- 225 g coarsely grated Castello® Aged Havarti
- ½ cup Tre Stelle Mascarpone
- 3 Tbsp cornstarch
- 1 garlic clove, cut in half
- 1 or 2 shallots, minced
- 1 cup dry white wine
- 2 tsp lemon juice
- 3 chipotles in adobo sauce, chopped (optional)

FOR SERVING:

- 1 loaf of dense bread (such as baguette or ciabatta), cut into 2-inch cubes
- Assorted vegetables cooked al dente such as potatoes, carrots, broccoli
- Assorted raw vegetables such as red peppers, endive
- Assorted cold cuts such as ham, prosciutto, salami
- Condiments such as gherkins, pearl onions

Directions

1. In a large bowl, toss the Gruyere, Emmenthal and Havarti with cornstarch.
2. Rub the inside of your fondue pot with the cut-side of the garlic, leaving both halves of the garlic in the pot.
3. Add the shallot, wine, lemon juice and ¾ cup water. Bring to a boil over medium heat, then reduce the heat to medium-low. Simmer for 1 min.
4. Stir a handful of cheese-cornstarch mixture into the pot, allowing it to melt completely. Repeat with remaining cheese mixture, allowing each handful to melt completely before adding the next.
5. Stir in the mascarpone. (If the fondue is too thick, slowly add more water and/or wine. If it's too thin, add more cheese.) Stir in the chipotle, if using.
6. Transfer the fondue pot to its stand, set over a low flame. Serve with bread, vegetables, meats and condiments. (And anything else you'd like to dip in cheese.) Stir frequently as you enjoy.



RECIPE SUBMITTED BY

Inès Gauthier
@chefines
Montreal, Quebec

BOCCONCINI ASPARAGUS
CHICKEN ROULADES

The inspiration for these bocconcini chicken roulades came from the harsh Canadian winters where we all ‘wrap up’ to stay warm and the final ‘snowfall’ of Parmigiano to bring the flavours together.



PREP
35 MIN



COOK
45 MIN



TOTAL
1 HR 20 MIN



SERVES
4

Ingredients

FOR THE CHICKEN
ROULADES:

- 4 boneless, skinless chicken breasts
- 4 slices prosciutto
- 8 Tre Stelle Bocconcini medallions
- 8 sage leaves
- 1 Tbsp vegetable oil
- 1 Tbsp butter
- Salt and pepper, to taste

FOR THE CARROTS:

- 1 kg heirloom carrots, peeled
- 1 ½ cups orange juice
- 1 Tbsp cumin
- 3 Tbsp extra virgin olive oil
- 1 tsp dried oregano
- Salt and pepper, to taste
- Tre Stelle Parmigiano Reggiano, finely grated

Directions

- 1. FOR THE CHICKEN:** Place each chicken breast half not sure if ‘half’ should be in here? There are no directions to cut the chicken breasts between two sheets of heavy-duty plastic wrap. Pound each piece to 1/4-inch thickness using a meat mallet or rolling pin. Top each breast with one slice of prosciutto, two bocconcini medallions, and two sage leaves. Tucking the short ends in, roll up the chicken into a tight cylinder (roulade). Fasten with toothpicks, or secure with kitchen twine. Season with salt and pepper.
- 2.** In a large, oven-proof skillet, heat the oil and butter over medium heat. Add the chicken breasts and sear for 3 min on each side. Remove from heat and place into oven to bake for 20 min (or until the internal temperature reaches 165°F).
- 3. FOR THE CARROTS:** Meanwhile, in a medium skillet (with a tight fitting lid), combine the carrots, orange juice and cumin. Cook over medium heat for 20-25 min, or until carrots are tender. Check seasoning and adjust to taste. Once carrots are cooked, remove from heat and set aside.
- 4.** In a small bowl, stir the olive oil with oregano, salt and pepper. Spoon over the carrots and toss to coat.
- 5.** To serve, add carrots to a plate alongside the chicken breasts. Remove skewers from chicken breasts and finish with a ‘snowfall’ of grated parmesan over the carrots. Spoon over any remaining dressing and serve immediately.



RECIPE SUBMITTED BY

Chef Lori McCarthy
Cod Sounds (@eatitwild)
Avondale, Newfoundland

PREP
25 MIN

COOK
1 HR 55 MIN

TOTAL
2 HRS 20 MIN

SERVES
4-6

Ingredients

- 8 Tbsp olive oil, divided
- 454 g ground moose or beef
- 1 ½ cups diced onion, divided
- 5 garlic cloves, minced, divided
- 1 796-mL can diced tomatoes
- 1 680-mL jar passata
- 1 tsp salt
- ¼ tsp pepper
- 8 tubes of manicotti
- 1 300-g pkg frozen spinach, thawed and drained
- 1 475-g tub Tre Stelle Traditional Ricotta
- 1 cup finely grated Tre Stelle Parmigiano Reggiano
- ½ to 1 cup Tre Stelle Mozzarella, shredded (for your top)

MEAN MOOSE MANICOTTI

Growing up on the Island of Newfoundland, most of us have become accustomed to the wild foods of the land. As a family we grew up on moose in very traditional meals. This healthy protein is a part of our family culture and can be used anywhere that more traditional meats can - or using it in unexpected dishes that are not so traditional.

Directions

1. Heat a large frying pan over medium heat. Add 4 Tbsp oil, then meat. Cook, stirring often, until browned. Add 1 cup onion and 3 minced garlic cloves. Cook for 5 to 10 min. Stir in the diced tomatoes, passata, salt and pepper. Reduce the heat to medium-low. Simmer for about 1 hour.
2. Cook the manicotti in salted boiling water according to package directions until it's al dente. (Don't overcook as they will split.) Drain and let soak in cold water until ready to use.
3. Heat another large frying pan over medium heat. Add the remaining 4 Tbsp oil, ½ cup onion, 2 minced garlic cloves and spinach. Cook, stirring occasionally, until the mixture is very dry. Season with salt and pepper. Remove from the heat and stir in the ricotta and Parmigiano Reggiano.
4. Preheat your oven to 375°F. Scoop about ¼ cup of the meat sauce into an 8x11-inch glass dish or pan.
5. Transfer the spinach-ricotta mixture into a large Ziploc bag. Squeeze the mixture down into a corner of the bag, then twist the top, securing with a rubber band if needed. Cut a tip off the corner of the bag. Place the open tip at the end of a manicotti. Squeeze the filling out and into the manicotti, filling up the entire tube. (Don't overfill them.) Lay the manicotti in the prepared dish. Repeat with remaining manicotti and filling. Pour the remaining meat sauce overtop the filled manicotti. Sprinkle the mozzarella overtop.
6. Bake for 30 to 40 min.

SWEET ENDING





RECIPE SUBMITTED BY

Chef Christopher Ennew

Trent University

Peterborough, Ontario

RICH & SMOOTH CHEESE TART

Cheese to me is always something to share with family and friends - and who doesn't like a dessert? A dessert made with cheese is guaranteed to bring comfort and smiles!



PREP
25 MIN



COOK
55 MIN



TOTAL
3 HRS 20 MIN



SERVES
8

Ingredients

- FILLING:**

 - 1 piece refrigerated pastry dough (or one 9-inch pie shell, if preferred)
 - ½ cup Tre Stelle Extra-Smooth Ricotta
 - ½ cup Tre Stelle Mascarpone cheese
 - 1 large egg
 - Zest of 1 lemon
 - ½ tsp vanilla extract
 - ¼ tsp ground cardamom
 - ½ cup granulated sugar
- TOPPING:**

 - 1 medium lemon, juiced
 - 1 Tbsp honey
 - 1 tsp cornstarch
 - 1 7-g envelope of gelatin powder

Directions

1. Preheat your oven to 300°F.
2. Roll out the pie dough and transfer to a flan pan. Gently press into bottom and sides. (Skip this step if using a ready-made pie shell.)
3. In a large bowl, stir the ricotta with mascarpone, egg, lemon zest, vanilla extract, ground cardamom and sugar until smooth. Pour the cheese mixture into the pastry-lined pan (or pie shell), then place the pan on a baking sheet. Bake on the very bottom rack for 40-55 min (as oven temperatures do vary) until the cheese mixture is set, then remove from oven and let it cool to room temperature then refrigerate for 2 hours
4. To make the topping: Dissolve the gelatin powder in 1 Tbsp cold water. In a small saucepan, whisk the lemon juice with honey, ¼ cup water and cornstarch. Bring to a boil. Add the gelatin to the boiling mixture, whisking well. Remove from the heat and let cool for 5 min before pouring over the chilled cheese tart.



RECIPE SUBMITTED BY
Ghada Harmouch
Montreal, Quebec

KWIK K’NAFEH

This easy version of a traditional recipe brings back fond memories of my husband and growing up in Lebanon.



PREP
20 MIN



COOK
20 MIN



TOTAL
40 MIN



SERVES
6-8

Ingredients

- 2 loaves white sandwich bread, ends removed, torn into chunks
- 1 ¼ cup melted butter
- 1 cup Tre Stelle Asiago
- ¾ cup Tre Stelle Extra-Smooth Ricotta
- ¾ cup simple syrup or maple syrup
- ¼ cup pistachios, chopped

Directions

1. Preheat your oven to 350°F.
2. In a food processor, add the bread. Process into fine breadcrumbs. (You may need to do this in multiple batches.) Transfer breadcrumbs to a large bowl and stir in the melted butter until combined.
3. In a round cake pan, pour in half of the breadcrumb mixture. Press down to cover the base. Sprinkle over the mozzarella and spread the ricotta ovetop. Sprinkle the remaining breadcrumb mixture ovetop the cheese and press to cover the surface completely.
4. Bake for 20 min, or until golden. Flip the k'nafeh over on a serving plate. Drizzle with half the syrup, and sprinkle over the pistachios. Serve hot or warm with remaining syrup on the side.



RECIPE SUBMITTED BY

Rita DeMontis
Toronto Sun
Toronto, Ontario

MASCARPONE RICE PUDDING

I love rice pudding because it's the ultimate comfort food. It's a simple dish yet a complex one, too, with layers of subtle flavours and texture. And you can make it so many ways - firm, creamy, custardy, with citrus flavours. Quite simply, rice pudding is magic in a mouthful.



PREP
15 MIN



COOK
30 MIN



TOTAL
1 HR



SERVES
4-6

Ingredients

- 3 cups 3.25% milk
- 1 cup light cream
- ¾ cup short-grain rice (such as an arborio or carnaroli)
- ¼ cup light brown sugar, packed
- ½ tsp each cinnamon
- ½ tsp nutmeg
- ¼ tsp salt
- ¼ cup raisins (optional)
- 2 Tbsp Port or other sweet wine (optional)
- 2 tsp lemon zest (optional)
- 2 tsp vanilla extract
- 1 cup Tre Stelle Mascarpone cheese
- Whipped cream (optional)

Directions

1. In heavy saucepan, combine milk with cream, rice, sugar, cinnamon, nutmeg and salt. Set over medium heat. Bring to boil, stirring often. Reduce the heat to low. Cover and simmer, stirring occasionally, for 20 min.
2. Meanwhile, in a small bowl, stir the raisins with port and lemon zest. Let soak for 15 min.
3. Stir the raisin mixture (if using) into the rice mixture. Cover and continue to simmer, stirring occasionally, for 5 more min, or until the rice is very tender. Stir in the vanilla extract and mascarpone cheese. Cook for 5 more min.
4. Divide the rice pudding into 4-6 clear dessert bowls. Serve with dollops of whipped cream sprinkled more lemon zest.

TIP: You can serve the rice pudding warm or cold.



RECIPE SUBMITTED BY

Sam Ward
Toronto, Ontario

CARROT CAKE WITH
MASCARPONE CREAM ICING

Whenever I ask a friend what they’d like for their birthday, the answer is always the same: ‘Your carrot cake!’



PREP
25 MIN



COOK
40 MIN



TOTAL
1 HR 5 MIN



SERVES
6-8

Ingredients

CAKE:

- 2 cups all-purpose flour
- 2 tsp baking soda
- 2 tsp baking powder
- ½ tsp salt
- 2 tsp ground cinnamon
- 4 eggs
- ¼ cup vegetable oil
- 2 cups granulated sugar

- 2 tsp vanilla extract
 - 3 cups grated carrots
 - 1 cup chopped pecans or shredded coconut or raisins (optional)
- ICING:
- 1 cup 35% cream
 - ¼ cup icing sugar
 - 1 cup Tre Stelle Mascarpone
 - 2 tsp vanilla extract

Directions

- Preheat your oven to 350°F. Grease and flour a 9x13-inch cake pan.
- FOR THE CAKE:** In a large bowl, whisk the flour with baking soda, baking powder, salt and cinnamon.
- In another large bowl, beat the eggs with oil, sugar and vanilla extract with an electric mixer (or stand mixer) on medium speed for 2 min. Scrape down the sides of the bowl with a spatula, then continue beating for 1 more min.
- Beat the flour mixture into the egg mixture for 2 min. Scrape down the sides of the bowl with a spatula, then continue beating for 1 more min. Stir in the carrots and pecans, if using.
- Pour the cake batter into the prepared pan. Bake for 40 to 50 min, or until a toothpick inserted in the middle of the cake comes out clean. Let the cake cool completely on a rack.
- FOR THE ICING:** In a large bowl, beat the cream and icing sugar using an electric mixer (or stand mixer) until stiff. (Be careful not to over-whip as it will separate.) Add the mascarpone and vanilla and continue beating until just combined. Spread the icing over the cooled cake and give a final light dusting with cinnamon before serving.



RECIPE SUBMITTED BY

Mith Das
Toronto, Ontario

SWEET ENDING 124

BURFI IN A HURRY

As a kid, I snacked on store-bought Indian sweets so often that my mum eventually decided to make them herself and Burfi was my absolute favourite. I definitely don't have her skills (or patience!) to make paneer from scratch, so this recipe became my shortcut to sweet nostalgia.



PREP
30 MIN



COOK
0 MIN



TOTAL
2 HR 30 MIN



SERVES
4-6

Ingredients

- 350g Tre Stelle Paneer
- ¼ cup, plus 3 Tbsp icing sugar
- ½ cup dry milk mawa powder (or regular milk powder)
- ½ tsp ground cardamom (or ¼ tsp each of cinnamon and nutmeg)

Directions

1. Soak paneer in a large bowl of hot water for 20 min then remove and pat dry with paper towel.
2. Grease a 9-inch square cake pan or baking dish and line it with plastic wrap so you have enough to eventually fold back and cover the top
3. Crumble or grate the paneer into the bowl of your stand mixer. Add the icing sugar and mix on low until sugar is combined then add the mawa (or milk) powder and spice(s).
4. Once the mixture begins to form into a dough, switch off the mixer and tip out on to a clean surface and continue to knead by hand. If the mixture feels dry and difficult to bind, add a few drops of milk. Similarly, if the dough is too wet and sticky, add a spoonful of mawa (or milk) powder.
5. Transfer the burfi mixture into the lined dish and using a spatula, spread the mixture evenly into the pan.
6. Garnish the top as you like or use traditional Indian garnishes like cardamom, saffron, or nuts. Carefully fold over the plastic wrap to cover and refrigerate to set for 2 hours, overnight.
7. Remove the burfi from the dish and unwrap. To serve, cut into cubes and arrange on a platter.



RECIPE SUBMITTED BY

Emilia Solitiero
Montreal, Quebec

BERRY-STREAKED
RICOTTA BUNDT CAKE

This is summer on a cake stand. I used cherries here, but the recipe works just as well with any frozen or seasonally fresh berries you have to hand.



PREP
20 MIN



COOK
50 MIN



TOTAL
1 HR 30 MIN



SERVES
8-10

Ingredients

- 1 ½ cups all-purpose flour
- 1 cup sugar
- 2 tsp baking powder
- ¾ tsp kosher salt
- 3 large eggs
- 1 ½ cups Tre Stelle Extra Smooth Ricotta
- ½ tsp vanilla extract
- ½ cup unsalted butter, melted
- 1 cup cherries (pitted and quartered), divided

Directions

1. Preheat your oven to 350°F. Grease your bundt tin with non-stick cooking spray, or simply oil it, and leave the tin upside down on a piece of paper towel while you get on with the batter.
2. In a large bowl, whisk the flour with sugar, baking powder and salt. In a medium bowl, whisk the eggs with ricotta and vanilla extract until smooth. Fold the wet ingredients into dry ingredients just until blended. Then fold in melted butter, followed by ¾ cup of cherries
3. Scrape the batter into the prepared pan and scatter the remaining ¼ cup cherries ovetop.
4. Bake for 50 to 60 min, or until golden brown and a tester inserted into the center comes out clean. Let cool at least 20 min before removing the cake from the pan.

Professional chefs dish on *cooking with cheese* and serve up some kitchen tips and tricks to help you cook fearlessly

Kitchen Wisdom

Martin Juneau

PASTAGA
MONTREAL, QC



Cheese texture and flavours change when they're cooked, so to preserve the 'uncooked' flavour as much as possible, grate the cheese into pasta, for example, off the heat and letting the residual heat of the food melt the cheese.



Cheese doesn't need to be reserved for an elaborate recipe. For me, cooking means appreciating an ingredient that's been simply prepared. It really is such a great way to taste an individual flavour. Try roughly spreading out ricotta on a wooden board, drizzled with your favourite honey and indulge with your favourite crusty sourdough bread. Or try it savoury with sautéed watercress, good olive oil, garlic, salt and pepper.

Lori McCarthy

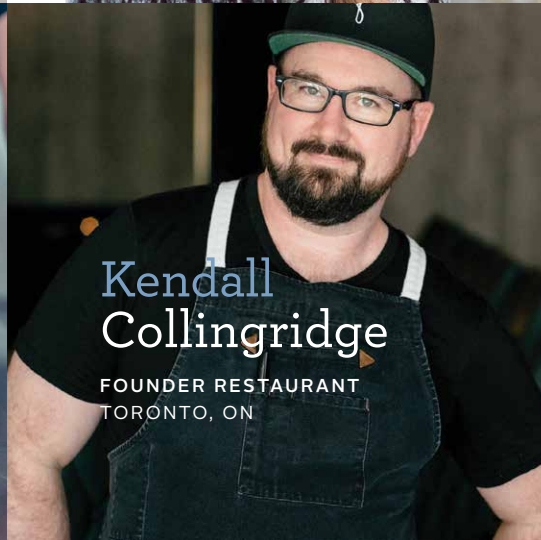
COD SOUNDS
AVONDALE, NL



Use recipes as an inspiration and then make it your own with different types or combinations of cheese.

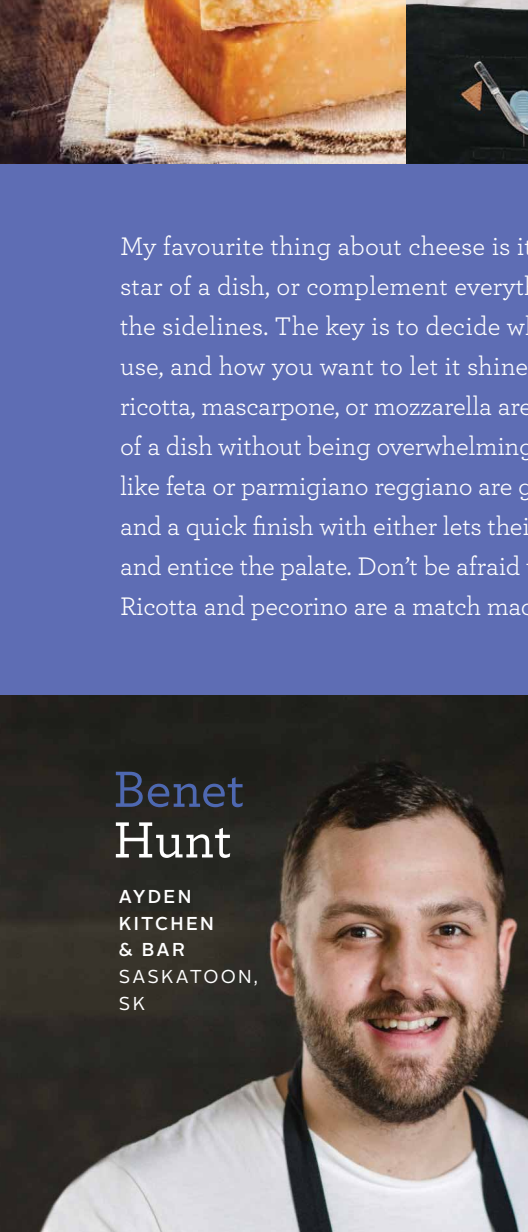
Kendall Collingridge

FOUNDER RESTAURANT
TORONTO, ON



Benet Hunt

AYDEN
KITCHEN
& BAR
SASKATOON,
SK



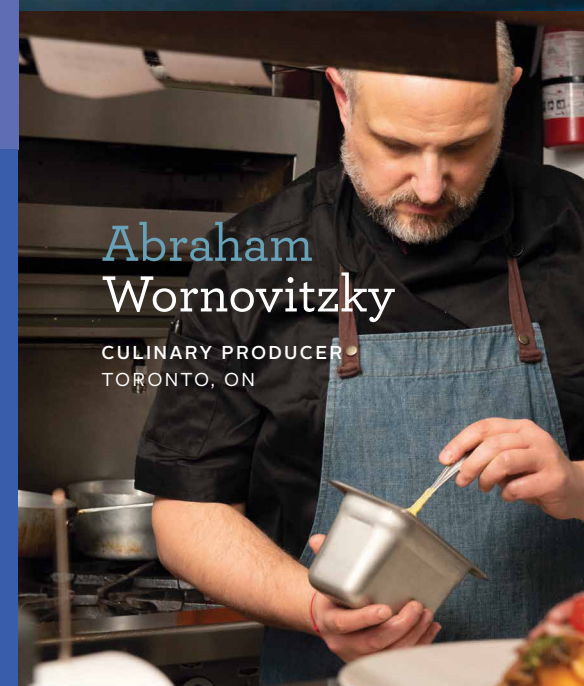
Be careful if heating cheeses there can be a massive change in flavour and texture.

Tristen Katcher

HOMER STREET
CAFE & BAR
VANCOUVER, BC



My favourite thing about cheese is its versatility. It can be the star of a dish, or complement everything else in the dish from the sidelines. The key is to decide which cheese you want to use, and how you want to let it shine. Milder cheeses such as ricotta, mascarpone, or mozzarella are great to bring to the front of a dish without being overwhelming whereas stronger cheeses like feta or parmigiano reggiano are great in the background, and a quick finish with either lets their strength come through and entice the palate. Don't be afraid to mix cheeses, either. Ricotta and pecorino are a match made in heaven!



Abraham Wornovitzky

CULINARY PRODUCER
TORONTO, ON



Garrett Martin

BRIDGETTE BAR
CALGARY, AB

Don't be afraid to manipulate cheese for new textures and flavours. Depending on the type, you can easily break out of the norm. Try grating parmesan finely and baking until crispy called "frico" - refer to page 89), or searing your paneer cheese in a hot non-stick pan so it caramelizes on the outside, or whipping feta cheese until it's creamy and spreadable. Experimenting will help you open up some new avenues to get creative with.

In addition to flavours, cheese can also bring different textures to your dishes from creamy and buttery to flaky and chewy. So always think of creating balance in your dishes, and cheeses are a great vehicle to do so. Most of all, enjoy cooking and experimenting with cheese!





RECIPE SUBMITTED BY

Chef Tristen Katcher
Homer Street Cafe & Bar
Vancouver, British Columbia

**VANILLA AND MASCARPONE
PANNA COTTA WITH CITRUS**

This recipe is easy to modify with whatever fruit you have on hand. Berries work well, as do cherries and peaches boiled down slightly to thicken.



PREP
10 MIN



COOK
10 MIN



TOTAL
20 MIN



SERVES
6

Ingredients

- PANNA COTTA**
- 1 vanilla bean (or 1 tsp vanilla extract)
 - 2 cups 35% cream, divided
 - ½ cup granulated sugar
 - 3 sheets of gelatin (or one 7-g envelope of gelatin powder)
 - 1 cup Tre Stelle Mascarpone
- GARNISH**
- 3 oranges
 - 1 grapefruit
 - 1 tsp granulated sugar or honey (optional)
 - Mint leaves

Directions

- 1. FOR THE PANNA COTTA:** Cut the vanilla bean in half lengthwise and scrape out the seeds. Reserve the seeds. In a small pot, combine 1 cup cream with 1/2 cup sugar and vanilla pods. Bring to a very low simmer, then turn off the heat and set aside to steep for a few minutes. Meanwhile, soak the gelatin leaves in ice cold water. If you're using gelatin powder, ignore this procedure and add the powder where indicated in step 2.
 - 2.** Once the gelatin leaves are fully bloomed, remove the vanilla pods from the cream and whisk the gelatin (or gelatin powder) into the warm vanilla cream. Then whisk in the mascarpone, vanilla seeds and remaining 1 cup cream. Pour the cream into six 4-ounce ramekins then refrigerate for 2 hours.
 - 3. FOR THE GARNISH:** Zest oranges and grapefruit. Set aside zest. Peel and segment all of the citrus with a sharp paring knife and set aside. After removing all of the citrus segments, squeeze the remaining pulp from their skins and pith into a small saucepan to get all of the juice out.
 - 4.** Bring the citrus juice to a boil and allow it to reduce to a near syrup. Add the reserved citrus zest, and sweeten with a little sugar or honey if desired. Add the citrus segments to the syrup and toss gently to coat. Set aside until needed.
 - 5.** To serve, spoon citrus segments and syrup overtop the panna cotta. Garnish with a few mint leaves.
- TIP:** Try it savoury! Eliminate the sugar and vanilla, add a touch of salt and pepper, and serve with fresh tomatoes and basil.



RECIPE SUBMITTED BY

Chef Jason Rees
Earlscourt BBQ
Toronto, Ontario

SUGARPLUM MASCARPONE TURNOVERS

These turnovers were inspired by my favourite holiday story, *The Night Before Christmas*. Like the children in the story all snug in their beds, the sweet poached fruit and creamy mascarpone are nestled within a flaky pastry.



PREP
30 MIN



COOK
30 MIN



TOTAL
1 HR



SERVES
8

Ingredients

- 1 475-g pkg Tre Stelle Mascarpone
- ¼ cup icing sugar, divided
- ½ tsp cinnamon, divided
- 2 sticks unsalted butter, melted
- 2-3 cups stone fruits (plums, peaches, or nectarines), pits removed and sliced
- 2 Tbsp brown sugar
- 1 Tbsp cornstarch
- 2 sheets store-bought puff pastry

Directions

1. Preheat your oven to 400°F.
2. In a small bowl, stir together the mascarpone with ¼ tsp of the cinnamon and about half the icing sugar and set aside.
3. Melt butter in a large skillet over medium heat. Carefully tip the fruit into the hot skillet. Cook and stir for about 2 min. Add brown sugar, and remaining cinnamon, and cook, stirring, for 2 more min. Stir together cornstarch and 1 tablespoon water. Pour into the skillet, and mix well. Cook for another minute, or until sauce has thickened. Remove from heat to cool slightly.
4. Unfold puff pastry sheets, and repair any cracks by pressing them back together. Trim each sheet into a square. Then cut each larger square into 4 smaller squares. Dollop a spoonful of the cooled fruit onto the center of each square, then add a spoonful of the mascarpone mixture on top of the fruit. Fold over from corner to corner into a triangle shape, and press edges together to seal. Place turnovers on a baking sheet, leaving about 1 inch between them.
5. Brush the tops of each turnover with milk and bake for 25 mins until they are puffed and golden. Cool completely before dusting with remaining icing sugar.



RECIPE SUBMITTED BY

Sandra McZee
Winnipeg, Manitoba

CHEESY PEACHY BLINIS

When peaches are in season, I’m embarrassed to say how often I make these blinis. The creamy cheese filling works perfectly here and tastes like warm vanilla ice cream. Try it and you’ll know what I mean!



PREP
20 MIN



COOK
20 MIN



TOTAL
1 HR 20 MIN



SERVES
8

Ingredients

FOR THE PEACHES:

- 2 Tbsp butter
- 8 peaches, peeled and thinly sliced (about 4 cups)
- 1 Tbsp sugar
- ½ tsp almond extract
- ½ tsp ground cinnamon

FOR THE BLINIS:

- 6 eggs
- ½ cup water
- ½ cup milk
- 1 tsp baking powder
- 1 cup all-purpose flour

- 3 tsp sugar
- 4 Tbsp butter (for cooking the crepes)
- FOR THE FILLING:**
- 1 475-g tub Tre Stelle Ricotta
- 1 200-g tub Tre Stelle Mascarpone
- 1 Tbsp vanilla
- ¼ cup sugar
- ½ tsp salt
- Zest and juice from 2 small lemons

Directions

- 1. FOR THE PEACHES:** Melt butter in a large skillet over medium heat. Carefully add peaches to the hot skillet. Cook and stir for about 2 min. Add sugar, almond extract, cinnamon and cook, stirring, for 2 more min. Remove from heat to cool slightly.
- 2. FOR THE BLINIS:** Mix the flour, baking powder, salt and sugar in one bowl. In another bowl, whisk the eggs very well until the whites and yolks are well combined, then add the water, and milk. Combine the wet ingredients into the dry and mix well until a batter is formed. Place in the fridge for 30 minutes or overnight.
- 3. FOR THE FILLING:** Mix all ingredients together in a bowl and let it rest in the fridge for 30 minutes.
- 4.** To make the blinis, heat a 12-inch non-stick on medium heat. Place ¼ Tbsp of butter in the pan and melt until just foamy, about 15 seconds. Add ¾ cup of batter directly into the pan. Swirl the pan around so the crepe batter is spread evenly in a circle in the pan. Cook for 60 to 90 seconds until the bottom of the blini is golden brown and the middle of the side facing up is set. Do not flip!
- 5.** Lay one blini down on a flat surface. Dollop ¼ cup of the cheese filling in the middle. Fold one edge over the other side, then fold the sides to enclose the filling, then roll it to close the blintz. Repeat for remaining blinis. In a pan over medium heat, melt ½ tablespoon of butter until just foamy. Place the blinis, with the folded edge down in the pan until just brown and slightly crispy.
- 6.** To serve, warm the peaches for a few minutes in a skillet then spoon over the blinis.



RECIPE SUBMITTED BY

Chef Michelle Hooton
Italian by Night
Saint John, New Brunswick

TIPSY TIRAMISU

This take on a tiramisu brings the kitchen to the bar with classic Italian flavours inspired by the liquor cabinet.



PREP
20 MIN



COOK
10 MIN



TOTAL
30 MIN



SERVES
12

Ingredients

ESPRESSO SOAK:

- 2 cups freshly brewed espresso
- 1 Tbsp granulated sugar
- 4 Tbsp Frangelico liqueur

CUSTARD:

- 6 large egg yolks
- 1/3 cup dry Marsala
- 1/2 cup granulated sugar
- 475 g tub Tre Stelle Mascarpone, at room temperature
- 1 1/2 cups 35% cream, well chilled
- 2 tsp Amaretto liqueur
- 36 savoiardi or Italian ladyfinger cookies
- cocoa powder, for serving

Directions

- 1. FOR THE ESPRESSO SOAK:** Stir the espresso with sugar and Frangelico in a medium bowl until sugar dissolves. Set aside to cool.
- 2. FOR THE CUSTARD:** Meanwhile, set a large metal bowl over a medium saucepan of simmering water. (Make sure the bowl is large enough to completely cover the opening of the saucepan.) Combine the egg yolks with Marsala and sugar in the bowl. Whisk constantly for 10 min, or until the mixture triples in volume. Remove from the heat and set aside to cool completely.
- 3.** When the custard is completely cooled, whisk in the mascarpone until combined. In a large chilled bowl, beat the cream with Amaretto until stiff peaks form. Fold the mascarpone custard into the whipped cream using a large rubber spatula until just combined.
- 4. TO ASSEMBLE:** Have a 9x13-in. baking dish ready. Dip each savoiardi in the cooled espresso mixture, soaking both sides. Lay in the baking dish. Repeat with remaining savoiardi, arranging them in one layer in the dish. (Trim the cookies where necessary to ensure entire bottom is covered.) Spread half of the custard over the soaked savoiardi. Dip the remaining savoiardi and arrange on top of the custard in the same fashion as the first layer. Then spread the remaining custard overtop. Chill in the refrigerator for at least 6 hours. Dust with cocoa powder just before serving.



RECIPE SUBMITTED BY

Mary Ditta
Burlington, Ontario

SWEET ENDING 138

CANNOLI COOKIES

This is a modified version of my mother’s recipe. A time-saving tip is to forego the cookie part of this recipe and use store-bought chewy chocolate chip cookies and use the filling recipe below. If you have your own ‘tried and true’ homemade chocolate chip cookie recipe – modify it by adding the zest from a fresh orange.



PREP
35 MIN



COOK
15 MIN



TOTAL
50 MIN



SERVES
12

Ingredients

COOKIES	FILLING
2 ¼ cups all-purpose flour	1 cup Tre Stelle Extra Smooth Ricotta
½ teaspoon baking soda	¾ cup Tre Stelle Mascarpone
1 teaspoon salt	1 cup icing sugar
½ cup butter, room temperature	zest from one orange
⅓ cup Tre Stelle Extra Smooth Ricotta	1 teaspoon vanilla extract
1 cup granulated sugar	pinch ground nutmeg (optional)
zest from 1 orange	½ teaspoon lemon juice
1 teaspoon vanilla extract	3 tablespoons mini chocolate chips, plus more for decorating
1 large egg	
¾ cup chocolate chips	

Directions

1. For the cookies, sift together the flour, baking soda and salt, set aside.
2. In a mixing bowl, beat the butter, ricotta, sugar and orange zest until light and fluffy then add the vanilla and egg - continue to beat until smooth.
3. Add the flour mixture in thirds and continue to beat on low until combined. Stir in chocolate chips.
4. Cover and refrigerate at least an hour or until ready to bake.
5. Preheat oven to 350°F and line a baking tray with parchment paper
6. Shape cookie dough into rounds of 2 tablespoons each and place two inches apart on the lined tray. Flatten each ball slightly with the back of a spoon
7. Bake for approximately 12 minutes and allow to cool before filling.
8. For the filling, place all of the filling ingredients except for the chocolate chips in a bowl and beat until smooth, stir in approximately 3 tablespoons of mini chocolate chips. Cover and refrigerate until ready to use.
9. For the assembly, add a heaping teaspoon of filling onto the bottom of half of the baked cookies, top with a top half to make a ‘sandwich’. Roll the sides in mini chocolate chips and serve.

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EDITORS

Simon Hancock
Sherri Zielinski, *Evangeline PR*

DESIGNER

Andrea Gibson

PHOTOGRAPHY

Andrea Gibson (*front cover, back cover, and pages 1-2, 5, 7, 9, 13, 15, 23, 25, 29, 33, 37-38, 43, 47, 49, 51, 55, 59, 63, 65, 69-70, 83, 85, 87, 93, 95, 101, 109, 113-114, 115, 117, 119, 125, 131*)

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Abraham Wornovitzky (*front cover, back cover, and pages 1-2, 5, 7, 9, 13, 15, 23, 25, 29, 33, 37-38, 43, 47, 49, 51, 55, 59, 63, 65, 69-70, 83, 85, 87, 93, 95, 101, 113-114, 115, 117, 119, 125, 131*)

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