Say Cheese!

With a rich history in cheese over the last 100 years you’ll now find three new natural cheese varieties in your supermarket: Kraft Tasty, Colby and Light Tasty.

Whether it’s a sandwich, omelette, quiche or lasagne, who could deny the role that cheese plays in making each one delicious? Cheddar cheese varieties are the most popular in the western world and with good reason. The depth of flavour and terrific melting properties means they are not only great to eat sliced or cubed as a snack, but they are also great to cook with. This versatility means there is virtually no end to the recipe ideas we can produce in Kraft Kitchens for your enjoyment at home.

Adding cheese to a favourite dish gives it that special touch: especially when stirred through a sauce, melted under the grill, as a topping on the family’s favourite tuna bake or sprinkled on top of a hot spud! This edition includes some of my all time favourite things to do with cheese especially the Spicy Cheese Topped Scones, which can’t be beaten on a cool afternoon, the Best Ever Moussaka...sure to please the family and the Roasted Pumpkin and Two cheese Risotto, perfect for guests. This wonder ingredient turns the mundane into magnificence. Enjoy!
**Cauliflower Cheese**

**SERVES:** 4-6 | **PREP:** 10 mins | **COOK:** 30 mins

- 1 large cauliflower, cut into florets and steamed until just tender
- 30g butter
- 2 tablespoons flour
- 1 bay leaf
- 1½ cups milk
- 2 cups grated KRAFT Light Cheese
- Salt and pepper, to taste

PLACE cauliflower in a lightly oiled 1.5-2 litre shallow baking dish. Melt butter in a saucepan; add flour and cook, stirring, for one minute. Whisk in milk, add bay leaf and stir in ¾ of the cheese. Season to taste. Pour sauce over cauliflower, sprinkle with remaining cheese and bake in a moderate oven 180°C for 20 minutes or until cheese is golden. Serve immediately.

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**Spicy Cheese Topped Scones**

**SERVES:** 12 | **PREP:** 10 mins | **COOK:** 15 mins

- 40g butter, chopped and softened well
- 1 cup grated KRAFT Tasty Cheese
- 1 teaspoon curry powder
- Pinch cayenne pepper
- Pinch salt
- 2 cups self-raising flour
- Pinch salt, extra
- 40g butter, extra, chopped
- ½-1 cup milk

PLACE the butter, cheese, curry powder, cayenne and salt in a bowl and mix together. Set aside. SIFT the flour and extra salt into a large bowl. Lightly rub the butter into the flour until the mixture resembles breadcrumbs. Use a knife to stir in enough milk to form a soft dough. Turn out onto a lightly floured board and gently roll out to 2cm thickness. Use a floured 5-6cm cutter, cut out 12 scones and place into a greased 18cm x 23cm slice pan. Spoon a dollop of the cheese mixture onto each scone. Bake in a very hot oven 220°C for 12-15 minutes or until golden brown. Serve immediately.

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Cheese should be stored in the refrigerator between 4 and 6°C
Cheese Tips

Grating cheese for cooking allows it to melt evenly and quickly. Generally the firmer the cheese the smaller the grate. E.g. Fine for parmesan as opposed a medium sized grate for cheddar cheese varieties and larger holes for a softer cheese like mozzarella.

Cheddar cheese can keep for up to several months when stored correctly loosely wrapped in plastic.

Try and use different varieties of cheese to provide a mix of textures, flavours and colours.

### Cheesy Breakfast Buns

**SERVES:** 4  |  **PREP:** 10 mins  |  **COOK:** 20 mins

- 1 tablespoon oil
- 100g mushrooms, sliced
- 25g baby spinach leaves
- 5x 9cm round bread rolls
- 50g sliced ham
- ½ cup grated KRAFT Colby Cheese
- 4 eggs

**HEAT** the oil in a frypan and sauté the mushrooms 3-5 minutes or until softened, then stir in the spinach and allow to wilt. Set aside.

**CUT** the top 1/4 off each roll and hollow out the crumbs leaving a 2cm thick crust. Reserve the tops and crumbs for another use. Place the rolls on a baking tray. Fold and lay a slice of ham in each roll then divide ½ cup cheese between each. Divide the mushroom mixture between the rolls, crack an egg into each and sprinkle over the remaining cheese.

**BAKE** in a moderate oven 180°C for 10-12 minutes or until the egg is cooked. Serve immediately.

### Cheesy Pizza Pull Apart

**SERVES:** 4  |  **PREP:** 15 mins  |  **COOK:** 20-25 mins

- 2 cups SR flour
- 50g softened butter
- ½ cup milk
- ½ cup pizza sauce
- 100g sliced smoked ham or salami, cut into strips
- 1x 225g canned pineapple pieces, drained
- 50g shredded Cream Cheese
- ½ cup chopped green capsicum, optional
- ½ cup grated KRAFT Colby Cheese
- ½ teaspoon mixed herbs

**SIFT** the flour into a bowl then rub in the butter until mixture resembles fine breadcrumbs. Make a well in the centre and stir in milk, to make a soft dough. Roll out to a 25cm x 30cm rectangle.

**SPREAD** pizza sauce over dough and top with ham, pineapple, capsicum, cheese and herbs. Roll up along the long side of the dough to enclose filling. Cut into 10 rounds and place, cut side up in a greased and base-lined 22cm round springform pan.

**BAKE** in a hot oven 200°C for 20-25 minutes or until golden brown. Serve warm.
**Vegetable Slice**

SERVES: 6-8 | PREP: 15 mins | COOK: 30 mins

- ½ cup oil
- 5 eggs
- 1 cup self raising flour
- 1 cup grated KRAFT Colby Cheese
- 1 large zucchini, grated
- 4 cups chopped leftover roasted vegetables eg red onion, parsley, kumara, pumpkin, red capsicum
- Salt and pepper, to taste
- 8 cherry tomatoes, halved
- ½ cup grated KRAFT Colby Cheese, extra
- Salad, for serving

In a large bowl stir together the oil, eggs, flour and cheese. Stir in the vegetables and seasonings. Pour into a greased and lined 22cm x 30cm baking pan. Dot the tomatoes over the top and sprinkle over the extra cheese.

BAKE in a moderate oven 180oC for 30 minutes or until firm to the touch. Slice and serve warm or cold with salad.

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**Kraft Kitchens**

**Cheese Board Tips**

Ensure you have a clean knife for each cheese you serve.

Allow 30g of each cheese per person when serving more than one cheese, 2 or 3 cheeses is sufficient.

Most cheeses will benefit from some time at room temperature prior to serving. Be sure to cover with a damp towel to prevent the cheese from drying out.

Always check the ‘best before’ date. Cheese is often ripe and at is best when close to this date.
The Best Moussaka Ever!

SERVES: 6 | PREP: 35 mins | COOK: 60 mins

- 2 eggplants (800g) cut into 5mm thick slices
- Oil spray
- 2 teaspoons oil
- 1 onion, chopped
- 2 cloves garlic, crushed
- 500g lean beef mince
- ½ teaspoon cinnamon
- 1 x 550g jar pasta cooking sauce
- 20g butter
- 2 cups milk
- ¼ cup flour
- ¼ teaspoon nutmeg
- 3 cups grated KRAFT Tasty Cheese
- 1 egg, lightly beaten
- 3 potatoes (750g), peeled, sliced and steamed until tender
- Green garden salad, for serving

SPRAY eggplant with oil and grill both sides until golden. HEAT the oil and sauté onion and garlic until soft. Add mince and brown well. Stir in cinnamon and pasta sauce and simmer for 5 minutes.

MELT the butter in a saucepan, stir in the flour and cook for 1 minute. Add the milk, bring to the boil, stirring until thickened. Add the nutmeg and 1½ cups cheese. Cool, then whisk in the egg to combine.

PLACE half the potatoes in the base of a greased 3 litre shallow ovenproof dish. Top with half the mince, eggplant and ½ cup cheese. Repeat potato, mince and potato layer. Sprinkle with remaining cheese. BAKE in a moderate oven 180°C for 40-45 minutes or until golden. Stand for 10 minutes before slicing. Serve immediately.

Cheese Crusted Fish

SERVES: 4 | PREP: 5 mins | COOK: 15 mins

- 4 x 150g fish fillets
- 1 cup coarse breadcrumbs eg Ciabatta or Turkish bread
- ½ cup flat leaf parsley, roughly chopped
- 1 tablespoon thyme leaves
- Grated rind of 1 lemon
- ¾ cup grated KRAFT Colby Cheese
- 60g butter, melted
- Salad, for serving

PLACE fish on a paper-lined baking tray. In a bowl toss together the remaining ingredients. Top each fillet with the crumb mixture. BAKE in a moderate oven 180°C for 15 minutes or until fish is cooked through and crumbs are golden. Place onto serving plates with salad. Serve immediately.
Roasted Pumpkin and Two Cheese Risotto

SERVES: 4 | PREP: 10 mins | COOK: 40 mins

- 2 tablespoons oil
- 1 small onion, finely chopped
- 1 clove garlic, finely chopped
- 2 cups Arborio rice
- ½ cup white wine
- 8 cups hot chicken stock
- 600g butternut pumpkin, chopped into 2 cm pieces and roasted until just cooked
- 50g blue cheese, crumbled or 50g Parmesan cheese, grated
- 1 cup grated KRAFT Colby Cheese
- 2 tablespoons finely chopped parsley
- 2 tablespoons finely chopped chives
- Salt and pepper, to taste

HEAT oil in a large saucepan and saute onion and garlic gently until onion has softened. Add rice and cook, stirring for one minute. Add the wine and cook, stirring until absorbed. Add the stock gradually in small amounts, stirring and allowing each amount to be absorbed by the rice before adding more. Continue until rice is just about cooked. STIR in the pumpkin, cheeses, herbs and seasonings and heat a further 2-3 minutes before spooning into serving bowls. Serve immediately.

Serve cheese with crackers, breads and complimentary fruits that do not over power the flavour of the cheese.

Cheesy Stuffed Chicken Fillets

SERVES: 4 | PREP: 15 mins | COOK: 35 mins

- ¾ cup coarse fresh breadcrumbs
- ¾ cup grated KRAFT Light Cheese
- 3 spring onions, chopped
- 50g ham, chopped
- 2 tablespoons chopped flat leaf parsley
- 4 x 250g chicken breast fillets
- ¼ cup seasoned flour
- 2 tablespoons oil
- 1 cup chicken stock
- ¼ cup white wine

PLACE breadcrumbs, cheese, onions, ham and parsley in a food processor and pulse to combine. Cut a deep pocket in the side of each fillet and press in crumb mixture. Secure with toothpicks and roll in flour. HEAT oil in an ovenproof skillet or frypan and cook chicken 2 minutes each side or until just browned. Pour over stock and wine, cover with foil and bake in a moderate oven 180oC for 20-25 minutes. Remove chicken, wrap in foil and keep warm. BOIL pan juices for 4-5 minutes or until reduced slightly. Remove toothpicks and serve chicken, sliced if desired, with pan juices, vegetables and mash. Serve immediately.