

Cheese Recipes

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Brie En Croute

From: mnh@catfish.ocpt.ccur.com (Michele Hardy)

Date: Fri, 8 Oct 1993 14:17:34 GMT

1 sheet Pepperidge Farm frozen Puff Pastry
1 lb Brie Cheese (round)
1 pkg Boursin Cheese
1 egg
1 tsp water

Beat the egg and water together in a small bowl.

Thaw pastry 20 minutes; on a floured surface roll to a 15-inch circle.

Preheat oven to 400F degrees.

Slice Brie in half horizontally. Spread Boursin cheese on one half. Re-assemble Brie and place in the center of pastry.

Brush pastry edges with egg wash, and pull up sides to enclose Brie. Place seam side down on ungreased baking sheet. If desired, decorate the top with pastry scraps. Brush with egg wash.

Bake for 20 minutes. Let stand 10 minutes (at least) before serving.

Makes 12 servings.

Source: Adapted from recipe included with Pepperidge Farms Puff Pastry (They 'stuff' the Brie with 1/4 cup sliced, toasted almonds and 1/4 cup chopped parsley instead of Boursin)

* Boursin cheese is a spreadable garlic and herb cheese. Boursin Poivre contains a lot of black pepper for those who like pepper. Boursin is available in many grocery stores but can almost certainly be found in higher quality produce and specialty stores. If Boursin or Boursin Poivre cannot be found, Alouette can be used as a substitute although it is not as high quality as Boursin, in my opinion.

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From: jmk5u@virginia.edu

Date: Mon, 19 Jul 1993 18:55:06 GMT

Cheese is especially difficult to make because of the difficulty of finding what is called a starter --the bacteria culture added to the milk to start the curd formation. It is possible to make cheese without a starter, but the starter is what gives different cheeses their distinctive flavor, and without one the cheese almost always ends up tasting like pot cheese, more commonly known as farmer's cheese or cottage cheese.

To make cheese: Take a hell of a lot of milk (10 gallons will make less then 1/2 a gallon of cheese) and cook it slowly on the stove. For flavorful cheese, it is best to use unpasturized milk, which is almost impossible to buy and must be obtained from a cow, or goats milk, which tastes good even when pasturized. As the curds form, add a cube or two of rennet, found at most specialty stores. This will cause the curds to coagulate. Constantly stirring the curds at this point will give you something more like mozzarella, which can be great. Instead, let the curds for naturally for something more like a jack cheese. Let the curds cook until you are satisfied with your yield, and then remove, placing them in cheese cloth and allowing them to drain. Then press into a mold.

Before you begin this adventure, remember that the reason there are 1000's of varieties of cheese is because there are 1000's of variations on the process outlined above. Whatever the case, good luck--you'll need it.

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Cheese Fondue

From: Jody Rae Prival jp56+@andrew.cmu.edu
Date: Mon, 27 Sep 1993 11:46:48 -0400 (EDT)

4 oz. Gruyere cheese
8 oz. Swiss cheese
1+ tbsp. cornstarch
1 clove garlic
3/4 to 1 cup white wine
1 tbsp. kirsch
French bread cut into 1" cubes

Grate cheese and mix with cornstarch. Cut garlic clove in half. Rub 1/2 of garlic over inside of fondue pot. Cut the other 1/2 clove up finely and add to pot. Add wine to pot and heat slowly until it just bubbles. Slowly add the cheese mixture, stirring as it melts. When smooth, add kirsch and serve with French bread. Serves 3-4.

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Cheese-Garlic Biscuits (As served at Red Lobster)

From: "Maureen Sgambelluri"

Date: 21 Oct 1993 13:27:35 -0500

Heat oven to 450#161#

2 cups Bisquick(r) Baking Mix
2/3 cup Milk
1/2 cup shredded cheddar cheese (2 ounces)
1/4 cup margarine or butter, melted
1/4 tsp. garlic powder

Mix baking mix, milk and cheese until soft dough forms; beat vigorously 30 seconds. Drop dough by spoonfuls onto ungreased cookie sheet.

Bake 8 to 10 minutes or until golden brown. Mix margarine and garlic powder; brush over warm biscuits before removing from cookie sheet. Serve warm.

(10 to 12 biscuits)

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Fondue Savoyarde

From: "Dan Nesmith" nesmith@cs.uni-sb.de

Date: Mon, 27 Sep 93 21:23:28 +0100

Cross-Indexed Cheese, French

Here's a recipe from the Savoy region of France.

(serves 6)

12 oz. Emmental cheese, shredded

12 oz. Beaufort (or other Gruyere) cheese, shredded

12 oz. Tomme cheese (if you can't find this, substitute with Beaufort), shredded

6 glasses dry white wine (from the Savoy if possible)

1/2 glass kirsch liqueur

1 clove garlic, peeled and crushed

white pepper

1 or 2 loaves French bread, wholewheat or white

(amount of bread depends on how hungry you are, figure a large handful per person. Better too much than not enough)

1 egg

On the day before or the morning of the meal, cube the bread, and leave it out to let it dry a little.

Rub the bottom and sides of an earthenware pot or cast iron saucepan with the garlic. Pour wine into pot and place on stove over medium-high heat. Bring wine to boil, add cheese and stir slowly with a wooden spoon. Before cheese is fully melted, take pot off the stove and place on a lighted fondue burner.

Season with pepper and add kirsch while stirring. Once cheese has entirely melted. Serve with bread and fondue forks, stirring occasionally. If cheese bubbles rapidly, turn down heat.

When cheese is almost gone (maybe 3/4 cup left), break a raw egg into the pot and stir rapidly with the cheese. After a minute, dump remaining bread into pot and stir together with cheese and egg. Then turn off the burner and enjoy what's left.

Options: Wear a beret and listen to a Jacques Brel album. Assess penalties for losing bread in the fondue.

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Fondue vaudoise

From: r.gagnaux@chnet.ch (Rene Gagnaux)

Date: Sat, 25 Sep 1993 12:00:00 +0200

Servings: 4

200 g Gruyere cheese (7 oz)	2 tb Corn starch
135 g Emmental cheese (5 oz)	3 tb Kirsch
135 g Raclette cheese (5 oz)	Freshly ground pepper
135 g 'Vacherin de Fribourg'- - cheese (5 oz)	Nutmeg
1 x Glove garlic	White bread (preferably 2-3 - days old
3 dl Dry white wine	

Grate or shred the cheese.

Cut the bread into cubes.

Peel the garlic, halve, rub the inside of a cast iron fondue dish (caquelon) with the garlic.

Pour the wine into the dish, place the dish on the hot stove (not too hot !), add the cheese and stir CONTINUOUSLY until it has melted.

Blend the corn starch with the kirsch. Stir into cheese fondue. Bring back to a boil, STIR CONTINUOUSLY !! Season with pepper and nutmeg.

Transfer the dish to a burner and let simmer.

Impale a piece of bread on the fondue fork and dip into the cheese.

Serve a dry white wine or black tea with a fondue. Top the meal with a 'small' glass of kirsch !

(Kirsch = 'Cherry schnaps')

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Mozzarella Cheese Sticks

From: kbs@ai.mit.edu (Karen B. Sarachik)

Date: Fri, 1 Oct 93 09:52:19 EDT

Mozzarella Milanese (Mozzarella Cheese Sticks)

Ingredients:

1 lb packaged mozzarella
2 eggs, beaten
1/2 cup flour
1 cup flavored bread crumbs
Vegetable oil for frying

Procedure:

Slice the mozzarella into flat wedges (it's easier to fry this way).
Set up 3 bowls, one with flour, one with egg, one with the bread crumbs.

Coat each piece of cheese first with flour, then egg, then bread crumbs, then throw immediately into the hot oil to fry (the coating doesn't turn out as well if you let it sit around inside its coating).

Fry for a minute or two on each side until coating is golden brown and the cheese is melted.

Sprinkle with lemon juice and serve.

Note: The difficult part of this is keeping the cheese from escaping the coating while it's frying. For best results, don't let the oil get too hot while frying, and try to keep the oil level at about 1/4 inch deep at all times during the process (i.e., do not deep fry).

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