



vermont BUTTER & CHEESE creamery

Holiday recipes



Warm Toasted Bijou Salad

SERVES > 4

INGREDIENTS:

4 leeks, the white and light-green section only,
cut in half lengthwise and washed
½ cup olive oil
Salt and freshly ground pepper
1 tablespoon Dijon mustard
3 tablespoons balsamic vinegar
4 Bijou, cut in half horizontally
8 slices French baguette, ¾ inch thick
1 head romaine lettuce, trimmed, washed, and spun
1 cup cherry tomatoes, cut in half

DIRECTIONS:

- › Pat dry and toss leeks with a splash of olive oil and season with salt and pepper. Broil in the oven for about 5 minutes until tender but not mushy! Let the leeks cool, then chop thinly and put in a medium-size bowl.
- › Prepare the dressing. Mix together the mustard, vinegar, olive oil, and leeks, and let sit for 4 hours to 1 week.
- › Put a medallion of the Bijou, rind facing up, on each baguette slice and place under the broiler until the cheese is soft to a little runny. The rind should be slightly golden (about 2 to 3 minutes).
- › Serve immediately over mixed greens tossed in the leek vinaigrette and the tomatoes.



Sea Salt Butter Basted Chicken

SERVES > 4

INGREDIENTS:

4 ounces cultured butter with sea salt crystals, softened
¼ cup mixed herbs (thyme, rosemary, and parsley),
chopped
2 cloves garlic, minced
1 teaspoon freshly ground pepper
1 tablespoon lemon zest
1 chicken (3 to 6 pounds)

DIRECTIONS:

- › Preheat oven to 450°F.
- › In a bowl, mix the butter with the herbs and seasonings until incorporated.
- › Gently pull away the skin on the chicken and stuff in two-thirds of the butter, then flatten with your hand. Melt the rest of the butter in a pan and brush the outside of the chicken. Baste every 15 to 20 minutes with the juices from the pan. Roast until done, about 50 to 60 minutes.
- › For a supermoist, juicy bird, allow the chicken to rest for 15 minutes once it's out of the oven. The juices in the pan make a wonderful butter-rich gravy.

TURKEY ALTERNATIVE:

- › For a 14- to 18-pound turkey, soften 8 ounces of cultured butter with sea salt crystals in a bowl. Add ½ cup of fresh herbs (parsley, sage, and thyme) and 1 teaspoon freshly ground pepper. Mix until incorporated, and then follow chicken basting directions. Roast on lower level of the oven at 450°F for 30 minutes, then cover with aluminum foil and reduce the temperature to 350°F. A 14- to 16-pound turkey requires 2 to 2½ hours. Let the turkey rest, loosely covered, for 15 minutes before carving.



Crème Fraîche Potato Gratin

SERVES > 6

INGREDIENTS:

- 1 ounce cultured butter lightly salted**
- 3 leeks, white and a little of the green parts only, sliced in half lengthwise, cleaned, and chopped
- 2 cloves garlic, minced
- Salt and freshly ground pepper to taste
- 1 tablespoon fresh thyme, chopped
- 1½ cups whole milk
- 8 ounces crème fraîche**
- 4 pounds Yukon Gold potatoes, peeled and sliced thin
- 1 cup cheddar or gruyère, grated

DIRECTIONS:

- > Preheat oven to 400°F.
- > Melt butter in a large sauté pan over medium heat. Add leeks and garlic, stirring occasionally to allow the leeks to become somewhat translucent and caramelized. Add salt, pepper, thyme, and milk, and allow to come to a boil, stirring frequently. Lower heat and stir in the crème fraîche.
- > Add the sliced potatoes and allow to simmer for a few minutes. Make sure to gently stir the potatoes so all are coated. Butter a 10- x 14-inch gratin or casserole dish, and pour the potatoes and cream sauce into it. Sprinkle with the cheese, and bake for 1 hour, until potatoes are soft.



Four Season Mascarpone Cheesecake

SERVES > 8

CRUST INGREDIENTS:

- 2 cups shortbread-cookie or graham-cracker crumbs (16 ounces)
- 3 tablespoons cultured butter lightly salted**, melted and cooled

FILLING INGREDIENTS:

- 32 ounces mascarpone**
- 1¼ cups sugar
- 4 large eggs
- 2 egg yolks
- 1 tablespoon vanilla extract

DIRECTIONS:

- > Preheat oven to 350°F.
- > Tightly wrap the outside of a 9-inch springform pan with foil and set aside. Prepare the crust by placing shortbread-cookie or graham-cracker crumbs and butter in a food processor and pulsing until it is the texture of rough meal. Press crumb mixture into the bottom of the pan and one-third of the way up the sides of the pan. Bake until light brown, 10 to 12 minutes. Cool to room temperature.
- > Using an electric mixer, beat the mascarpone and sugar on medium for just a few minutes, until light and fluffy. Continue to mix on low, adding the eggs one by one and the yolks until incorporated, then add the vanilla extract.
- > Scrape down the sides of the bowl with a rubber spatula and mix on medium for 30 seconds. Pour filling into pan with cooled crust, and place in a large roasting pan. Pour enough warm water in the roasting pan to come halfway up the sides of the springform pan.
- > Bake for 1 hour and 15 minutes. Turn off the oven and leave cheesecake in the oven with the door ajar for 1 more hour.
- > Remove from oven and finish cooling cheesecake on a wire rack to room temperature.
- > Refrigerate for at least 8 hours before serving.



Seasonal Variations

Winter: *Grand Marnier Cheesecake:* Replace the vanilla extract with 2 tablespoons of Grand Marnier and 1 tablespoon of orange zest. Use chocolate cookies for the crust.

Spring: *Lemon Cheesecake with Blueberry:* Add 2 tablespoons of lemon zest and 1 tablespoon of lemon juice to the filling. For the crust, use 1½ cups of shortbread cookie mixed with ½ cup of ground almonds and 3 tablespoons of butter. Serve with blueberry compote.

Summer: *Vanilla Bean Cheesecake:* Slice 2 vanilla beans in half and scrape the seeds from the beans into the batter. Serve with fresh summer peaches and raspberries.

Fall: *Cinnamon Spice Cheesecake:* Add 1 tablespoon of cinnamon and 1 teaspoon of nutmeg to the batter. Serve with warm apple compote. Use ginger snaps for the crust.



Recipe adapted from “In a Cheesemaker’s Kitchen”