

PRÉSIDENT® CHEESE FLIGHT

EUROPE'S LEADING CHEESE EXPERT



RECIPE
PASSPORT





Add a few stamps to your cheese flight passport with our European-inspired recipes. With flavors from France, Greece, Spain and beyond, these dishes are your ticket to the taste of a trip abroad.

Explore more recipes at [PresidentCheese.com](https://www.PresidentCheese.com)



@presidentcheese #lifewellpaired





PRÉSIDENT EUROPEAN CHEESE BOARD

With so many distinctive cheeses, this board features some of the most memorable tastes and textures from around Europe.

Ingredient:

- 3-4 oz Président® Goat Cheese
- 3-4 oz Président® Brie
- 3-4 oz Président® Don Bernardo® Manchego
- 3-4 oz Président® Comté
- 3-4 oz Président® Le Blue
- Pumpkin Spiced Pecans
- Apricot Preserves
- Quince Paste
- Whole Grain Pommery Mustard
- Candied Orange Peel

Method:

- On a cheese board, arrange the cheese in a circle, starting with the most mild (Président® Goat Cheese) to the most intense (Président® Le Blue).
- Pair the Président® Goat Cheese with the pumpkin spiced pecans.
- Pair the Président® Brie with the apricot preserves.
- Pair the Président® Don Bernardo® Manchego with the quince paste.
- Pair the Président® Comté with the whole grain pommery mustard.
- Pair the Président® Le Blue with the candied orange peel.

Prep Time: 30 minutes

Servings: 8

WINE PAIRINGS: Crianza Rioja, Ribera del Duero, Tempranillo, Grenache, Cabernet Sauvignon





BAKED PRÉSIDENT BRIE

with
SHAVED PROSCIUTTO,
FIG & HONEY JAM



BAKED PRÉSIDENT BRIE

with
SHAVED PROSCIUTTO,
FIG & HONEY JAM

Sweet and savory come together perfectly when Italian prosciutto and French Brie meet fresh fig.

Ingredients:

- 8 oz. Président® Brie round
- 5 slices prosciutto
- 1 puff pastry (store bought)
- 1/4 cup honey
- 1 cup fresh figs, quartered
- Fresh cracked black pepper

WINE PAIRINGS: Champagne, Cru Beaujolais, Sauvignon Blanc, Syrah, pinot noir

Method:

- Preheat oven to 425°F.
- Lay the prosciutto down, then wrap around the Président® Brie round.
- Wrap the puff pastry around the prosciutto-wrapped Brie, and bake at 425°F for 15 minutes.
- In a saucepan, cook the honey, figs and cracked black pepper for 10-12 minutes.
- Cut out one wedge of the baked Brie pastry, and top with a scoop of the fig marmalade. Serve with a spoon, as the delicious hot Brie will ooze out!

Prep Time: 5 minutes
Cook Time: 10-12 minutes
Servings: 4-6





PRÉSIDENT FETA AND COMPRESSED MELON SALAD



PRÉSIDENT FETA AND COMPRESSED MELON SALAD

Picture yourself on a Santorini beach as you enjoy the perfect pairing that is melon and Président® Feta.

Ingredients:

- 1 package Président® Feta Crumbles (substitute with Président® Feta Marinated Cubes Olive Oil)
- 1 honeydew
- 1 watermelon
- 1 cantaloupe
- Saba vinegar (for drizzling)
- Pistachio oil (for drizzling)
- 1/2 cup chopped pistachios
- 4 whole mint leaves
- 4 whole (small) basil leaves

Method:

- Cut melons into 2-inch cubes.
- Compress melon cubes in vacuum-sealed bag, and marinate for 24 hours.
- Open vacuum-sealed bag and place melon cubes evenly among four plates.
- Drizzle with saba vinegar and pistachio oil.
- Top with Président® Feta.
- Garnish with pistachios, mint and basil.

Prep Time: 30 minutes

Cook Time: 15 minutes

Servings: 4 salads

WINE PAIRINGS: Metaxa, Ouzo, Sauvignon Blanc, Dry Greek wines, Retsina, pinot noir, light reds, Beaujolais, Gewurztraminer



PRÉSIDENT® FRESH GOAT CHEESE STUFFED PEPPERS

with
RICE, ORANGE & OREGANO



PRÉSIDENT® FRESH GOAT CHEESE STUFFED PEPPERS

with
RICE, ORANGE & OREGANO



Kick off your next gathering with these risotto-stuffed peppers that highlight the fresh taste of Président® Fresh Goat Cheese.

Ingredients:

- 4 oz. package of Président® Fresh Goat Cheese
- 12 piquillo peppers
- 1/4 cup extra-virgin olive oil
- 6 garlic cloves, freshly shaved
- 1 onion, julienned
- 15 heirloom or cherry tomatoes
- 1 cup white wine
- 2 bunches kale
- Oregano
- Chili flakes

WINE PAIRINGS: Metaxa, Ouzo, Sauvignon Blanc, Dry Greek wines, Retsina, pinot noir, light reds, Beaujolais, Gewurztraminer

Method:

- Drain and remove seeds from piquillos, then spoon in about 1 tbsp saffron risotto into each pepper.
- In cast-iron skillet, warm onion, garlic and chili in olive oil on medium for 2-3 min, until toasted.
- Add the tomatoes, kale and stuffed piquillo peppers. Cook on stovetop for about 7 min.
- Add white wine to deglaze and cook until dry.
- Place mixture in 400°F oven for 8-10 min, until vegetables have softened and rice is warm.
- Top with Président® Fresh Goat Cheese and oregano.

Prep Time: 10 minutes

Cook Time: 18 minutes

Servings: 8



PRÉSIDENT® MARINATED FETA CUBES SUNSET PIZZA

Fresh veggies mingled with tangy feta to create a pizza like nothing you've ever had before.

PRÉSIDENT® MARINATED FETA CUBES SUNSET PIZZA



Ingredients:

- 1 package Président® Feta Marinated Cubes
- 1 peeled sweet potato, whole shallot & 2 whole radicchio leaves, all thinly sliced
- 1/2 tsp of: sea salt & red pepper flakes
- 3 tbsp olive oil
- 1 whole clove garlic, minced
- 10 whole Castelvetrano olives, coarsely chopped
- 1/2 cup of: lemon juice & lemon zest
- 1 pre-baked 12-inch thin pizza crust
- 3 cups crème fraîche or sour cream
- 1 1/2 cup parsley, coarsely chopped

Method:

- Preheat oven to 375°F.
- Heat skillet over medium-high heat. Add sweet potato, not overlapping. Add 2 tbsp water and cover pan. Steam for 3 min, then flip and repeat. Repeat with remaining slices then toss in bowl with 1/4 tsp salt.
- Add 1 tbsp olive oil to skillet. Add shallots and garlic, and cook for 4-5 min, until soft. Remove and toss in separate bowl with radicchio, olives, red pepper flakes, lemon juice, remaining 1/4 tsp salt, and 1 tbsp olive oil.
- Spread crème fraîche on pizza crust. Distribute sweet potato slices, and add radicchio mixture on top. Top with Président® Feta Marinated Cubes. Bake for 5 min, until crust is golden brown and feta is lightly melted.
- Sprinkle parsley and lemon zest, then drizzle with 1 tbsp olive oil. Serve.

Prep Time: 4 minutes

Cook Time: 30 minutes

Servings: 4

WINE PAIRINGS: Metaxa, Ouzo, Sauvignon Blanc, Dry Greek wines, Retsina, pinot noir, light reds, Beaujolais, Gewurztraminer



———— TASTING NOTES ————



EUROPE'S LEADING CHEESE EXPERT

