



SHAVUOT
RECIPES

Israeli Cheesecake

Dairy, Yields 1 9" cheesecake

Ingredients

2 sleeves tea biscuits (about 200 g total)
1/2 c butter, melted
1 c heavy cream
1# (16 oz) farmer cheese
3/4 c sour cream

3 T instant vanilla pudding mix
1/3 c sugar
Zest of 1/2 lemon
1/2 tsp vanilla

Instructions

1. Crush biscuits to crumbs by processing in a food processor or placing in a ziploc bag and using a rolling pin to crush.
2. Place crumbs in a bowl, add melted butter and stir well to coat.
3. Pour 1/2-2/3 of the buttered crumbs into a 9" springform pan and press evenly along the bottom of the pan.
4. Whip heavy cream to a stiff peak and set aside. Combine all remaining ingredients in a medium bowl and whisk gently.
5. Fold in whipped cream in increments using a whisk or spatula. Pour cheesecake mixture into the springform pan and spread evenly, then top with remaining biscuit mixture.
6. Chill at least 8 hours or overnight before serving.



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Cheese Souffle

Dairy, Yields 10 servings

Ingredient

Butter, softened	1/2 tsp pepper
1/4 c grated parmesan or cornmeal	6 large eggs
6 T butter	2 1/4 c grated cheese (about 8 ounces), plus 1/4 c reserved for top
6 T all purpose flour	3 T chopped herbs of choice
2 c milk	
1/2 tsp salt	

Instructions

1. Preheat the oven to 400 F. Use the softened butter to grease a 2-qt gratin casserole dish, then sprinkle bottom and sides with the parmesan or cornmeal.
2. In a medium saucepan, melt 6 T butter, then whisk in flour. Over medium heat, cook the roux, stirring constantly as it bubbles. Cook for one minute, then pour in milk all at once, stirring constantly and bring to a boil.
3. Boil for two minutes, whisking constantly, as cream sauce becomes thick, smooth and shiny. Remove from heat and add the salt and pepper. Cool for 10 minutes.
4. Whisk eggs well, then add to the sauce along with the cheese and herbs. Pour into the baking dish, top with remaining 1/4 c cheese, and bake for about 40 minutes. Souffle will be jiggly but tall and browned on top. Serve immediately.
5. Option: add cooked vegetables such as broccoli, spinach, or even chiles and corn.



All recipes provided by Chef Melinda McNeil of the East Valley JCC's Challah Factory.