



Welcome to **taste** the npd newsletter from Dairygold Food Ingredients UK. Each issue we will be bringing you our latest innovations, and looking at trends in the Dairy Ingredients sector. So sit back, read and enjoy, and if there is anything that you'd like to find out more about, please get in touch.

## Continental Cheese



Continental cheeses encompasses so many varieties of cheeses from around the world and with retailers and consumers alike, continually searching for new and exciting cheeses, the supermarket shelves are packed full. More and more different cheese requests are flooding in to **taste** so we have taken this opportunity to show you our core range as well as any market and future trends.

Dairygold can source cheeses from all countries. France, Spain, Italy, Germany, Switzerland and Greece are to mention a few. Our core range consists of Emmental, Gruyere, Provolone, Feta, Mozzarella and Jarlsberg.

Continental cheese sales account for 20% of market by value, second largest sector in the market – 25% increase 2000-04.

Most formats are available on request. Typical examples below

CHEESE	GRATED	SLICES	CUBES	SHAVINGS	CRUMB	OTHER
Emmental	✓	✓	✓	✓	✓	Block
Gruyere	✓	✓	✓	✓	✓	Block
Provolone	✓	✓	✓	✓	✓	Block
Feta			✓			Block
Mozzarella	✓	✓	✓	✓	✓	Block, Pearls, IQF
Jarlsberg	✓	✓	✓	✓	✓	Block

## Market & Future trends

Recently we have seen a renewed interest in Gorgonzola in a 20ml diced format. This appears to be featuring in both Pizza and Ready Meal areas. Gorgonzola is a traditional, creamy blue cheese. The greenish – blue penicillin mould imparts a sharp, spicy flavour and provides an excellent contrast to the rich, creamy cheese. Gorgonzola is made in the northern Italian village from which it derives its name. It can be made from either pasteurized or unpasteurized milk and ripens in 3 to 6 months. It is also excellent in salads and dips.

### Manchego

An excellent cheese with a lovely slightly briny, nutty taste. Named from the Spanish region of La Mancha, also home of Don Quixote. It is produced from pasteurized sheep's milk. The interior ranges from stark white to yellowish, depending on age. It is sold at various stages of maturation. At the age of 13 weeks it is described as curado (cured) and, when over three months old it is referred to as viejo (aged.) There is a peppery bite to cheeses that have reached the more mature age.



### TASTE'S Tip for next year!

With the ever increasing growth of the Tapas market. New dishes appearing on menus. New Spanish Tapas bars & restaurants popping up and now even sections in large retailers. This will be the cheese for 2008. Fantastic grated for adding to sandwiches / wraps as well as ready meals for that point of difference topping.



## Manchego Recipe

### Red rice with spicy chicken

#### For the rice

1 tbsp olive oil  
1 garlic clove, finely sliced  
¼ red onion  
1 tsp paprika  
1 tbsp tomato puree  
50ml / 2froz red wine  
150g / 5 ½ oz rice, cooked  
according to packet instructions  
Salt and freshly ground black pepper

#### For the chicken

½ tsp cayenne pepper  
1 tsp paprika  
1 tbsp olive oil  
½ lemon, juice only  
½ tsp dried chilli flakes  
100g / 3 ½ oz chicken breast

To serve: 2 tbsp grated Manchego cheese, 25g / 1oz Greek yoghurt

Preheat the oven to 200°C/400°F/Gas Mark 6. For the red rice, heat the olive oil in a frying pan over a medium heat. Add the garlic and onion and fry for 2-3 minutes, until softened. Add the paprika, fry for one minute, then add the tomato puree and red wine. Bring to the boil then simmer to reduce the liquid by half. Add the cooked rice, stir well and season, to taste, with salt and freshly ground black pepper.

For the chicken, place the cayenne pepper, paprika, oil, lemon juice and chilli flakes into a bowl and mix together well. Add the chicken breast, turn in the spice mixture to coat and leave to marinate for 10 minutes. Heat an ovenproof griddle pan until smoking. Rub off the marinade and chargrill the chicken breast for 2 minutes on each side, until brown griddle marks appear. Transfer to the oven and cook for 10-12 minutes, or until completely cooked through (the juices should run clear when the breast is pierced with a skewer). Remove the chicken from the oven and slice the chicken into bite size pieces.

To serve, place the chicken on a warm plate with the red rice alongside. Garnish the red rice with grated Manchego, garnish the chicken with the Greek yoghurt.



### Dairygold Food Ingredients Recent Product Launches

Product Description	Launched into	Product Description	Launched into
Maryland Vint Ched 10 x 10 x 32mm	Deli Counter	Gruyere Std Grate 2 x 5Kg	Ready Meals
De-Rinded Gorgonzola 11Kg	Burger	100% Blue Stilton Crumb 10Kg	Sandwich
Davidstow Mat Ched Std 2 x 5Kg	Burger	White Mat Ched Std 2 x 5Kg	Burger
Dolcelatte 12Kg	Ready Meals	ezycheese 10Kg	Cheese and onion rolls
Lye Cross Fine Crumb 2 x 5Kg	Quiche	ezycheese 10Kg	Quiche
Grana Padano Fine Crumb 4 x 2.5Kg	Sandwich Fillings	3% ezycheese	Sandwich fillings
Organic Wht Mild Ched Std 2 x 5Kg	Pizza	Full Fat Soft Cheese	Pate
Greek Feta 15mm Cubes 7Kg	Ready to Eat Salad	Full Fat Soft Cheese	Sandwich Fillers
Hard Goats Cheese Grated 6 x 2Kg	Roasted Vegetables	Full Fat Soft Cheese	Sandwiches
West Country Farmhouse Mat Slc	Sandwich	Low Fat Soft Cheese	Cheesecake
Parmesan Shavings 25 x 1Kg	Sandwich & Snack	American Style Soft Cheese	Cheesecake