

Ireland

KERRYGOLD CHEDDAR

Cheddar is a grainy, firm cheese with a consistent flavour. It was originally produced in the town of Cheddar in Somerset, England. Cheddar is now made in different countries, including Ireland. Kerrygold Mature Cheddar is a cheese that has been perfectly aged for more than 12 months.



PERFECT FOR MANY
DIFFERENT DISHES



Mature 200 g and 400 g portion

Ireland

In Ireland, two thirds of the land is used for agriculture, and 80% of these two thirds for crops. It has ast expanses of green meadows for estock. Thanks to its regular rainfall, Irish soil is highly irrigated. Irish farmers have been milking cows and producing the best dairy products for more than 6,000 years.

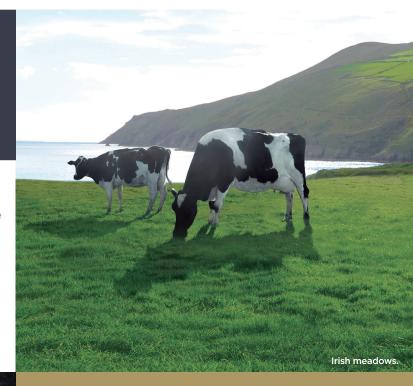
History and production

In the sixties, on 17th May 1961 to be precise, An Bord Bainne (Irish for the Irish Dairy Board) was established to promote, facilitate and develop the export of milk and dairy products in Ireland and England. The Kerrygold cooperative had been born. The firm now distributes products around the world and has a firm foothold in the markets with products of an excellent quality, including cheeses and butters.



Irish producers.

Kerrygold represents the interests of over 82% of Irish milk farmers. Their cows graze in the green fields of Ireland 300 days a year. This makes the flavour of their milk so exceptional and rich in betacarotene. Kerrygold works persistently on guaranteeing sustainability throughout the production process.



PAIRING

Accompany with: dried figs or apricots, chutneys or quince jelly.

Wine: white or rosé wine. Cava. Light, fruit red.

Beer: Ale, bitter with hops. Modelo stout.

Bread: cereal bread, bread with walnuts, crackers, wheat or corn tortillas (quesadillas).





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Diced/Cubes



- · Topping on pizzas or coca bread
- Cheese board
- Nibbles/on cocktail sticks
- · Cheddar and tomato tartar (see Recipe 1)

Grated Shavings



- Au gratin on pizza, pasta or coca bread
- Quiche
- · Cheddar and chicken quesadillas (see Recipe 2)

· Assorted salads (pulse, pasta, green salad, etc.)

Loncha



- · Grilled canapé
- · Beefburger with Cheddar (see Recipe 3)

Canapés

Sandwiches

En salsa



- Pasties
- Croquettes
- Fritters

· Sauce for pasta salad

RECIPES

INGREDIENTS FOR THE "TARTAR"

- 100 g tomato
- 60 g Cheddar 40 g breadcrumbs
 - 10 g olive oil
- 1 teaspoon diced

INGREDIENTS FOR THE TARTAR SAUCE

- capers • 2 teaspoons diced parslev
- 2 tablespoons mayonnaise
- · A few drops of Worcester sauce (optional)
- 1 teaspoon Dijon mustard
- · 2 teaspoons chives



PREPARATION

Break up the cheese into small pieces using the tip of a knife. Dice the tomato finely. Crumble the bread, mix the breadcrumbs with the olive oil and toast in the oven at 1800 for a few minutes until crunchy. Prepare the tartar sauce by mixing all the ingredients. Mix the cheese with the tomato and the tartar sauce. Serve the crunchy breadcrumbs on top before adding the diced chives.

INGREDIENTS

- 120 g Cheddar
- 100 g chicken breast Olive oil

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• 50 g onion

CHEDDAR AND TOMATO

'TARTAR' WITH

CRUNCHY BREAD

- 150 g red pepper
- · 4 Mexican wheat tortillas
- Salt



PREPARATION

Slice the chicken into thin strips and season with salt Cut the vegetables into julienne strips. Brown the strips of chicken in a frying pan with very hot olive oil and reserve. In the same frying pan, sauté the vegetables over a high heat with olive oil. Mix the sautéed vegetables and the chicken. Grate the Cheddar cheese.

Place 1/4 of the mixture of vegetables and chicken on top of each tortilla, covering half. Place the Brown the "quesadillas" on both sides in a pan and the grated cheese on top and seal the "quesadillas". frying pan with a little oil over a medium heat.





INGREDIENTS

- 60 g Cheddar
- 3 g de salt
- 30 g pickled gherkins
- 300 g minced beef 90 g tomato
 - 2 burger buns
- · Olive oil
- · 30 g Bio ketchup
- 30 g mezclum



PREPARATION

Slice the cheese. Mix the meat with salt and shape the burgers. Slice the gherkins and the tomatoes. Cook the beefburger on one side, turn and place the cheese on top.

Spread the bread with ketchup and assemble the burger with the remaining ingredients.

VIDEO OF THE RECIPES AVAILABLE ON OUR APP



AND ALSO AT www.iberconseil.es