

The background is a vibrant red, decorated with various Christmas ornaments and white stars. The ornaments include green and gold polka dots, a dark red one with a white dot pattern, a green one with a white zigzag pattern, and a gold one with a red and white pattern. There are also several white four-pointed stars and small white dots scattered across the background.

★ CHRISTMAS EDITION ★
Quescrem

Christmas Recipe Book

quescrem.es

In the bottom right corner, there are decorative elements including a blue and white speckled gift box, a gold gift box, and a stack of gold gift boxes.



Héctor López

Galician chef member of Grupo Nove.

From a hospitality family, Héctor trained at the Centro Superior de Hostelería de Santiago de Compostela, and shortly after went on to take over from his father at the Restaurante España (Lugo), which he currently owns. In which they have 2 Repsol stars.

He is part of Grupo Nove, a group of Galician chefs that came together to reclaim the modernity and validity of new Galician cuisine, combining tradition and innovation.

In this process of disseminating all things good, creative and Galician, he contacted Quescrem directly, where he has been actively collaborating in showcasing cream cheese applications for 7 years, both in schools and at conferences and seminars; creating recipes enhanced with cream cheese; participating as a juror in competitions held by the company and advising the business.

To produce excellent dairy products, with passion, that help make people's lives more enjoyable. This is Quescrem's mission and therefore the premise that inspires this recipe book that invites you to discover a new world of flavours.

Colours, Flavours, textures... Each of these recipes shows the importance we place on Innovation. Our challenge is to create by innovating on different recipes that make us grow together, not only as an organisation, but involving our suppliers, our clients, and people.





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SCALLOP, QUESCREM CHRISTMAS FOAM, CARAMELISED ONION AND POWDERED HAM

For the Quescrem foam

- 200 grams of Quescrem Christmas
- 100 grams of milk
- 130 grams of cream
- Salt to taste

For the caramelised onion puree

- 2 onions
- Oil
- Salt
- Pepper

Other ingredients

- 6 thin slices of ham
- 5 pieces of scallops

Preparation

For the powdered ham

1. Roll out the ham slices between two baking sheets.
2. Cook at 100°C for about 1 hour until the ham is crispy.
3. Crush the crispy ham in a mortar until you obtain a powder.

For the caramelised onion puree

1. Cut the onion into julienne strips and sauté in a frying pan with a little oil, salt and pepper over low heat. Let the onion caramelise, stirring from time to time to prevent sticking.
2. Drain the excess liquid and oil from the saucepan and mash the caramelised onion until you obtain a puree.

For the Quescrem Christmas foam

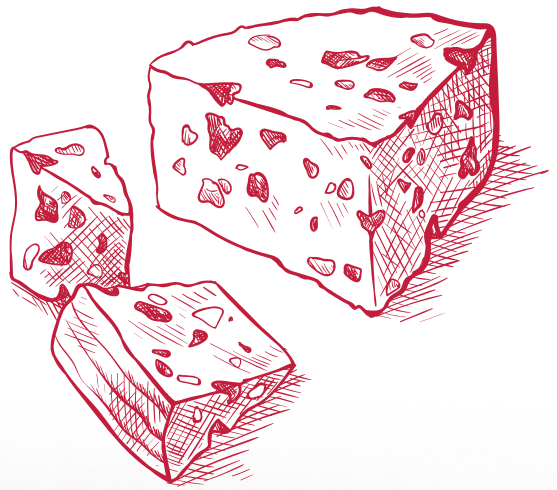
1. Melt the cheese in a saucepan with a little cream and milk (adjust the amount of liquid according to the desired texture for the foam).
2. Place the mixture in a sieve.

Assembly and plating

1. Sear the scallops in a frying pan on both sides.
2. On a plate, arrange the Quescrem Christmas foam.
3. Accompany with a portion of caramelised onion.
4. Place the scallops on top of the foam and season with the powdered ham.

Enjoy your Scallop, Quescrem Foam, Powdered Ham and Caramelised Onion!







BOLETUS MUSHROOM, YOLK AND TRUFFLE CREAM

For the cream

- 2 cloves of garlic
- ½ onion
- 1 leek
- 500 grams of boletus
- 1 litre of vegetable broth
- 200 grams of Quescrem Christmas

For the cured yolk

- 4 yolks
- 0.2 litres of soya sauce

Decoration

- Seasonal truffle slices

Preparation

For the boletus cream

1. In a saucepan, sauté the garlic cloves, onion and leek until soft.
2. Add the chopped boletus and sauté all together.
3. Cover the mixture with the vegetable stock and cook for 15 minutes.
4. Mash the preparation and then pass it through a chinois strainer.
5. Return the cream to the saucepan and bring to a boil.
6. Remove from the heat and add the Quescrem Christmas Cheese.
7. Stir with a whisk until the cheese is completely melted and the cream acquires a smooth texture.

For the cured yolk

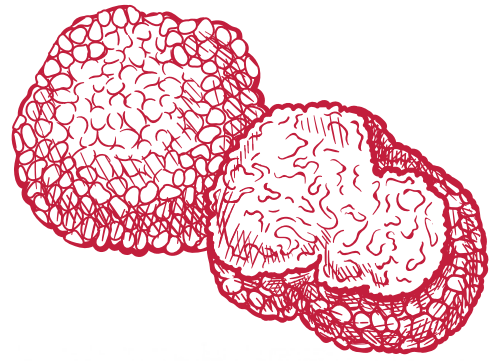
1. Separate the yolks from the eggs.
2. Submerge the yolks in the soy sauce for 1 hour.
3. Remove the yolks from the sauce and temper them slightly with a kitchen blow torch.

Presentation

1. Plate the boletus cream on individual plates.
2. Place a cured yolk in the centre of each plate.
3. Just before serving, grate slices of seasonal truffle over the cream.

Enjoy your Boletus Mushroom, Yolk and Truffle Cream!







CECINA AND QUESCREM CHRISTMAS CROQUETTES

INGREDIENTS

- 750 ml milk
- 75 grams of butter
- 75 grams of flour
- 45 grams of cornflour
- 100 grams of cecina
- 100 grams of Quescrem Christmas

Preparation

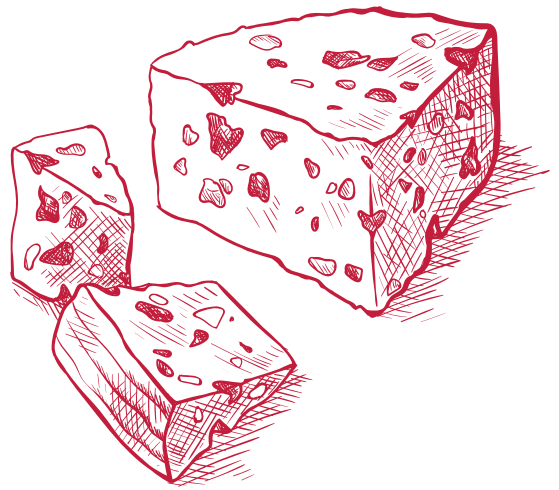
1. Mix 0.5 litres of cold milk with the cornflour.
2. In a saucepan, prepare a roux by melting the butter and adding the flour. Cook until golden brown.
3. Add the remaining milk and the **Quescrem Christmas** cheese. Cook over medium heat for 5 minutes until you obtain a homogeneous mixture.
4. Add the chopped cecina and the milk with cornflour. Continue cooking until the mixture thickens.
5. Let the dough cool.
6. Once the dough has cooled, form balls (croquettes).
7. Coat the croquettes and fry them in hot oil until golden brown and crispy.

Presentation

1. Serve the croquettes on a plate.
2. Place a thin slice of cecina on top of each croquette.
3. Add a dot of **Quescrem Christmas** cheese as a garnish.

Enjoy your Cecina and Quescrem Christmas Croquettes!







RUMP STEAK, VEGETABLES AND QUESCREM CHRISTMAS PAELLA

For the broth

- 1 kg beef bones
- 1 head of garlic
- 1 leek
- 1 onion
- 1 carrot

For the rice

- 550 grams of Bomba rice
- 2 litres of broth
- 1 tablespoon sweet paprika
- 2 tablespoons of tomato pulp

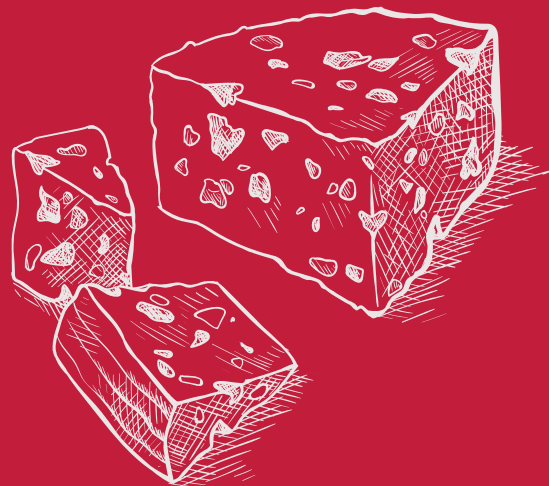
For the plate

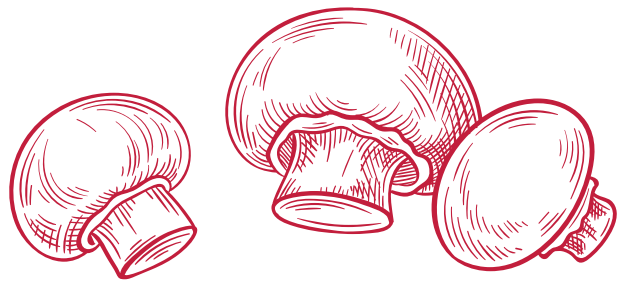
- 2 250-gram rump steak filets
- 150 grams of Quescrem Christmas

Preparation

1. Prepare a broth: In a large pot, boil the beef bones with garlic, leek, onion and carrot until you get a flavourful broth. Strain and reserve the broth.
2. In a paella pan, brown the rump steak until reaches the desired level of doneness. Remove it and set aside.
3. With the same fat in the paella pan, sauté the vegetables until tender. Then, remove them and set aside.
4. Add the rice to the paella pan and fry briefly.
5. Stir in the paprika and tomato pulp. Mix well.
6. Add the hot broth to the paella pan and cook for 16 minutes until the rice is ready.
7. Fillet the rump steak.
8. When serving, place the rump steak filets on top of the paella and add dots of **Quescrem Christmas** on top.
9. Mix the rice with the cheese before serving to achieve a creamy texture.

Enjoy your Rump
Steak, Vegetables and
Quescrem Christmas
Paella!







PASTA WITH QUESCREM CHRISTMAS, CURED EGG YOLK AND TRUFFLE

INGREDIENTS

- 400 grams of penne rigate
- 150 grams of Quescrem Christmas
- 0.2 litres of soya sauce
- 4 egg yolks
- Seasonal truffle slices

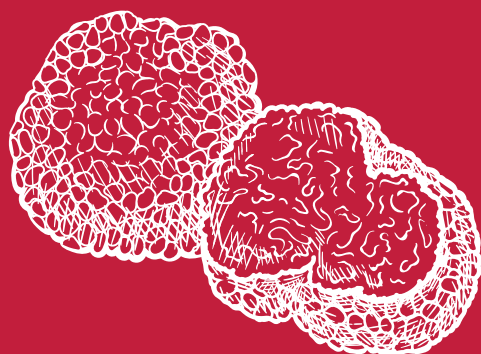
Preparation

1. Cook the pasta until al dente and then let it cool.
2. Place the pasta in a mould. Using a piping bag, distribute the Quescrem Christmas between the pastry layers and on top.
3. Bake in the oven for 4-5 minutes.

For the cured yolk

1. Coat the yolks with soya sauce and let sit for about 1 hour.
2. Right after removing the pasta from the oven, place the yolks on top to take advantage of the pasta's heat.
3. When serving, grate slices of seasonal truffle on the plate.

Enjoy your Pasta with Quescrem Christmas, Cured Yolk and Truffle!







ROASTED PUMPKIN AND QUESCREM CHRISTMAS QUICHE

For the roasted pumpkin

- Pumpkin
- Salt and pepper
- Olive oil

For the quiche shortcrust pastry

- 200 grams of flour
- 100 grams of butter
- 1 egg
- Salt

For the quiche

- 500 ml cream
- 4 eggs
- 200 grams of Quescrem
Christmas
- Roasted pumpkin

Preparation

For the roasted pumpkin

1. Cut the pumpkin into quarters, remove the seeds and season with salt, pepper and a dash of olive oil.
2. Roast at 200°C for about 20 minutes.
3. With a spoon, separate the skin from the flesh of the pumpkin and cut it into 2 cm squares.

For the quiche shortcrust pastry

1. Mix the flour, butter, egg and a pinch of salt. Stretch the dough in a mould and blind-bake for 8 minutes at 180°C.

For the quiche

1. In a bowl, mix the cream, eggs and Quescrem Christmas.
2. Add the roasted pumpkin to the mixture.
3. Pour the mixture into the mould with the pre-cooked shortcrust pastry.
4. Cook for 25 minutes at 160°C until the quiche is firm and golden.

Enjoy your Roasted
Pumpkin and Quescrem
Christmas Quiche!







VEGETABLE AND QUESCREM CHRISTMAS RISOTTO, BEEF LOIN AND TERIYAKI SAUCE

For the risotto

- 450 grams of arborio rice
- 2 litres of beef stock
- 1 carrot
- 1 clove garlic
- ½ onion
- ½ red pepper
- 8 wild asparagus
- ½ courgette
- 150 grams of Quescrem Christmas

For the meat

- 2 220-gram beef entrecotes

Preparation

For the risotto

1. In a saucepan, brown the meat in oil. Then, remove the meat and set aside.
2. Add the vegetables (carrot, garlic, onion, pepper, asparagus and courgette) to the same frying pan, with the same oil used to cook the meat. Sauté and add a tablespoon of tomato pulp.
3. Add the rice and sauté briefly.
4. Add half of the broth and cook the rice. As the broth reduces, add the other half of the broth so that the rice releases more starch.

5. When the rice is ready, remove it from the heat and add the **Quescrem Christmas**. Stir until the risotto has a honey-like texture.

For the meat

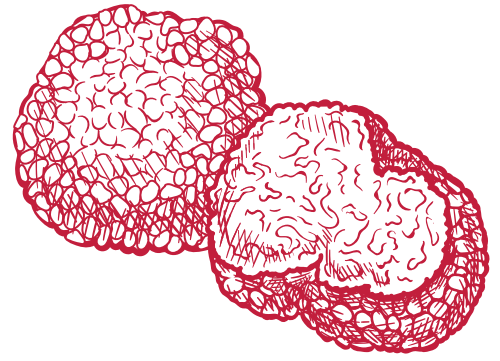
1. Preheat the oven and finish cooking the entrecotes for a few minutes.
2. Then, fillet the meat.

Presentation

1. Place the risotto on a plate.
2. Arrange the filets of beef on top of the risotto.
3. Garnish with a line of teriyaki sauce.

Enjoy your Vegetable Risotto and Quescrem Christmas, Beef Loin with Teriyaki Sauce!







ROAST BEEF TOAST, JALAPEÑO MAYONNAISE, PICKLED ONION AND QUESCREM CHRISTMAS

For the roast beef

- 1 kg of supreme Galician sirloin fillet
- Salt
- Black pepper

For the jalapeño mayonnaise

- 1 egg
- 10 grams of vinegar
- 200 grams of oil
- Salt to taste
- 20 grams of mashed potato
- pickled jalapenos

Pickled red onion

- 1/2 purple onions
- 75 grams of sugar
- 250 ml vinegar

For the assembly

- Quescrem Christmas

Preparation

For the roast beef

1. Preheat the oven to 200°C.
2. Season the meat with salt and pepper and place it on a baking tray.
3. Grill the meat for 15-20 minutes.
4. Then, reduce the temperature to 120°C and cook until the internal temperature of the meat reaches 50°C.

For the jalapeño mayonnaise

1. Crush a jar of pickled jalapeños.
2. Assemble a classic mayonnaise by mixing an egg, vinegar, oil and salt to taste.
3. Add the mashed potato to the mayonnaise and mix well.

Pickled red onion

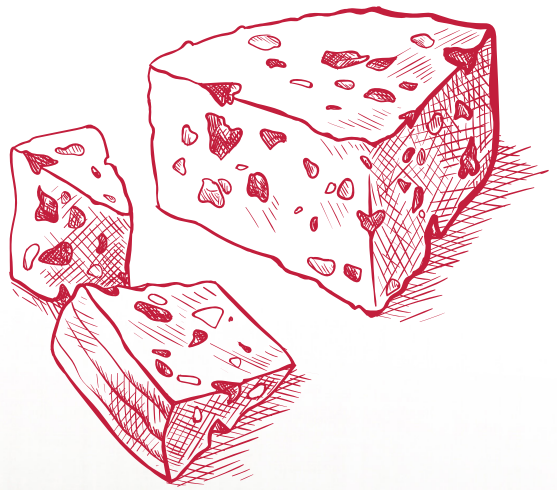
1. Dissolve 75 grams of sugar in a litre of vinegar in a saucepan over medium heat.
2. Cut the red onion into julienne strips and place in a bowl.
3. Pour the hot vinegar and sugar mixture over the onion.
4. Cover and leave to macerate for 24 hours.

Assembling the toast

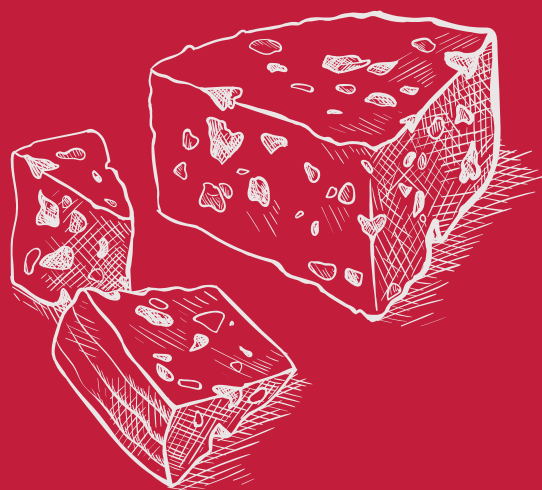
1. With the help of a piping bag, spread **Quescrem Christmas** on the bread.
2. Cut the roast beef into thin slices and place them on the **Quescrem Christmas**.
3. Finish with dots of spicy mayonnaise on top of the meat and pickled onion.

Enjoy your Roast Beef, Jalapeño Mayonnaise, Pickled Onion and Quescrem Christmas!





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