



Cheese Inspired Recipes

By Naples Executive Chef, Lauren Simon

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BLUE CHEESE TRUFFLES

INGREDIENTS

8 ounces blue cheese

8 ounces mascarpone
cheese

½ cup green olives

Salt and Pepper to taste

Chopped Toasted
Walnuts

DIRECTIONS

Whisk together the orange juice, sage, orange zest, honey,
and apple cider vinegar.

Slowly drizzle in the olive oil while whisking.

Whisk in salt and cracked black pepper to your taste.

You can also put all ingredients into a good blender and buzz.

Drizzle over Golden Bee Steaks with Micro Green Salad.

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HOMEMADE RICOTTA CHEESE

INGREDIENTS

½ gallon whole milk

⅓ cup - fresh lemon juice
or distilled white vinegar

1 teaspoon salt, optional

DIRECTIONS

In a 4 quart pot, slowly warm the milk to 200°F over medium heat.

Once the milk reaches 200°F, remove from heat and stir in lemon juice and salt.

Let the milk sit for 10 minutes. It will divide into curds and whey. If the curds are not forming, add a little more vinegar or lemon juice (about a tablespoon) and let sit an additional 10 minutes.

Strain the curds in a strainer over a bowl and line the strainer with cheese cloth. Let drain for at least 10 minutes for soft ricotta and up to 60 minutes for a drier ricotta.

Store in an airtight container for up to a week in the fridge.

CHEF TIPS

Save the whey! It's very nutritious in smoothies!

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MANGO CHEESECAKE SHOOTERS

INGREDIENTS

1 mango, peeled and chopped
Juice from one lime
Pinch of salt
1 - 8 oz container cream cheese
1 cup heavy cream
 $\frac{3}{4}$ cup powdered sugar
3 - 4 graham crackers
2 tablespoons softened

DIRECTIONS

In a small bowl, combine mango with lime juice and salt and let marinate while making the filling

In a stand mixer using the whisk attachment, mix the cream cheese a little until it is smooth. Add about half the heavy cream and whisk until smooth. Add the powdered sugar and combine. With the mixer running on low, gradually stream in the remaining cream until light and fluffy.

In a big, sturdy plastic bag, crush the Graham crackers onto crumbs. Work in the softened butter and sugar.

Layer the crumbs, then the mousse and top with mango in a shooter cup. Chill before serving.