



Our Favourites





Västerbottensost® is a strong-tasting, crispy cheese, with a delicious golden surface.

The cheese is produced near the Arctic Circle in West Bothnia, Sweden, and has been made there exclusively since 1872. It is highly-praised for its superb quality and is certainly a delicacy worthy the attention of the most demanding gastronome.

Not surprisingly, Västerbottensost® has been enjoyed by the Swedes for more than a century. It has become a natural ingredient in the Swedish Kitchen and is essential in Modern Swedish Cuisine.

The cheese is sure to add a special touch to your cooking and please your guests as they delight in the taste of fine food!

Bon appétit!





Asparagus pie

Makes 4 individual pies

Pastry:

150 g/5 oz plain flour

75 g/3 oz butter

½ tbsp cold water

Filling

2 tbsp pine nuts

200 g/7 oz asparagus

2 eggs

200 ml/7 fl oz double cream

75 g/3 oz grated Västerbotensost*

1 pinch salt

1 pinch pepper

Mix the ingredients for the pastry and chill for 30 mins. Preheat the oven to 200°C/400°F/Gas 6. Line four individual pie dishes with the pastry, prick with a fork and bake blind for approx. 7 mins. Toast the pine nuts in a dry pan on medium heat. Remove the tough ends of the asparagus. Cut the asparagus in thin slices starting at the bottom, until only the top part is left.

Divide the top lengthwise. Arrange the asparagus in the pie cases.

Mix eggs, cream, pine nuts and cheese. Season with salt and pepper. Divide the mixture among the pies and bake for approx. 15 mins. Garnish with extra pine nuts and some pea shoots.



Luxurious shellfish pizzas

Makes 20

25 g/1 oz fresh yeast
150 ml/5 fl oz water
1 tsp caster sugar
1 tbsp rapeseed oil
225–275g/8–10oz plain flour
½ tsp salt
1 tbsp fennel seeds or dill seeds
10 pilgrim scallops

20 fresh mussels
20 scampi
2 sliced red onions
1 pack fresh spinach
150 g/5 oz grated Västerbottensost*
Black pepper

Preheat the oven to 250°C/475°F/Gas 9. Mix the yeast with water warmed to 37°C/98°F. Add sugar, oil, flour, salt and fennel

seeds and knead for 10 mins until the dough is smooth and elastic. Leave to rise for 30 mins.

Halve the pilgrim scallops. Wash the mussels and tap them sharply. Discard any that do not shut. Divide the dough into 20 small pieces. Roll out each one thinly. Arrange the filling on top and sprinkle with cheese. Bake for 10 mins or until the mussels have opened and the pizzas are golden brown. Sprinkle lightly with pepper.

Luxurious salmon au gratin

Serves 4

1 kg/2.2lbs potatoes,
almond potatoes work well
2 egg yolks
2 tbsp butter
Approx. 100 ml/3 ½ fl oz single cream
Salt and pepper
Approx. 600 g/1lb 8oz salmon fillets, salt
and pepper
2 tbsp butter
2 tbsp plain flour
1 fish stock cube
100 ml/3 ½ fl oz water
150 ml/5 fl oz white wine
300 ml/10 fl oz double cream
150 g/5 oz grated Västerbottensost*
4 tbsp whitefish roe
2 finely chopped red onions
2 limes
Dill

Boil the potatoes and mash them. Add egg yolks and butter. Mix with single cream. Season with salt and pepper. Cut the salmon fillets into 16 cubes. Season with salt and pepper. Melt the butter for the sauce. Stir in the flour and crumbled stock cube. Add water, wine and double cream while whisking constantly. Allow the sauce to simmer for approx. 5 mins. Preheat the oven to 225°C/425°F/Gas 7. Dot the mashed potato along one long side of an ovenproof dish. Arrange the salmon pieces along the other side. Pour on the sauce and sprinkle over the cheese. Bake in the oven for about 15 mins. Serve with whitefish roe, finely chopped onion, wedges of lime and dill.



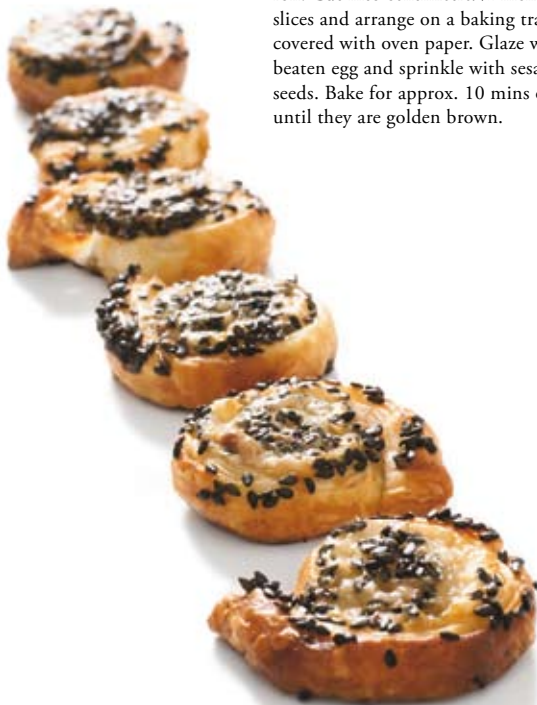


Salmon and spinach lasagne

Serves 4

8 lasagne sheets
200 g/7 oz creamed spinach
100 g/4 oz gravlax in thin slices
12 slices Västerbottensost*
Grated rind from ½ lemon
Dill
Black pepper

Boil the lasagne sheets until they are “al dente”. Warm the spinach. Layer the folded sheets of lasagne with spinach, cheese and gravlax. Scatter with grated lemon rind. Garnish with dill and freshly milled pepper.



Anchovy-filled puff pastry rolls

Makes about 20

2 sheets of puff pastry
55 g/2 oz anchovy fillets
3 ½ tbsp grated Västerbottensost*
1 egg for glazing
2 tbsps sesame seeds, preferably black

Preheat the oven to 225°C/425°F/ Gas 7. Place 2 sheets of puff pastry so they slightly overlap lengthwise and roll out on a floured surface into one thin sheet. Finely chop the anchovy fillets and arrange on the puff pastry, scatter the cheese on top. Roll up lengthwise into a roll. Cut into centimetre/½ inch slices and arrange on a baking tray covered with oven paper. Glaze with beaten egg and sprinkle with sesame seeds. Bake for approx. 10 mins or until they are golden brown.

Västerbottensost® Cheese and onion bread

Serves 4

1 kg Flour
250 gr butter – room temperature
10 gr instant yeast
50 gr sugar
½ litre milk
5gr black Pepper
10 gr Salt
2 medium Sliced onions
150 gr Cheese crumbled

Add the flour, yeast, salt and sugar to the mixing bowl, mix together then add in the butter and mix for a few minutes, then lastly the lukewarm milk. Allow to form a soft dough. Prove for 30 minutes, knock back and tear the dough open and add the cheese and the onions on top. Place in a warm part of the kitchen and allow the dough to prove again. Then put the bread in the oven for 20 minutes at 180 c.

Serve warm out of the oven with butter or olive oil.



Beef Wellington

Serves 4

600 g/1¼ lbs fillet of beef,
in one piece
Salt and pepper
1 knob butter
4 garlic cloves
1 tbsp thyme, chopped
1 ready-rolled chilled sheet
of puff pastry, approx.300
g/11 oz
50 g/2 oz grated Västerbot-
tensost*
1 egg yolk
300 g/11 oz celeriac
1 potato
1 chicken stock cube
500 ml/18 ½ fl oz water

Preheat the oven to 200°C/400°F/Gas 6. Season the fillet of beef with salt and pepper. Sear each side of the beef until golden brown in a little butter in a hot frying pan. Slice the garlic thinly and strip away the stalks from the thyme. Place the fillet of beef slightly off-centre on the puff pastry sheet and scatter garlic, thyme and cheese around the meat. Roll the beef up in the pastry and seal the join securely. Glaze with egg all the way round and bake in the oven approx. 20-30 mins (until the internal temperature is 60°C/140°F). Allow the beef Wellington to rest for about 15 mins before serving.

Peel celeriac and potato and cut into small pieces, cook in chicken stock. Drain and reserve the chicken stock. Mix to a smooth purée, adding more stock if necessary. Season with salt and pepper. Cut the beef Wellington into slices. Serve with a dollop of celeriac purée. Boiled beans and cherry tomatoes tossed in butter also make good accompaniments.





Chicken fillets filled with parsley pesto

Serves 4

200 g/7 oz parsley
 2 tbsp pine nuts
 2 garlic cloves
 2 tbsp rapeseed oil
 150 g/5 oz grated Västerbottensost*
 Salt and pepper
 4 chicken fillets
 4 slices Parma ham

2 tbsp butter
 4 servings of pasta
 3 tbsp pitted green olives
 3 tbsp pitted black olives
 Salt and pepper

Preheat the oven to 175°C/350°F/
 Gas 4. Blend parsley, pine nuts, garlic and oil in a food processor. Add cheese. Season with salt and pepper. Slit the chicken fillets lengthwise, season with salt and pepper and

fill with pesto. Wrap a slice of ham around each fillet. Sear the chicken in butter. Finish cooking in the oven approx. 15-20 mins or until the chicken is cooked through and the juices run clear.

Boil pasta in salted water. Cut the olives in rings and mix with the pasta.

Serve the chicken with the pasta. Sprinkle with freshly milled pepper. Garnish with chopped parsley and slices of Västerbottensost*.

Chicken and mango salad

Serves 4

1 grilled chicken
 1 mango
 1 avocado
 1 pack rucola salad
 100 g/4 oz Västerbottensost*
 salt and freshly milled pepper

dressing:

1 shallot, finely chopped
 Juice of 1 lemon
 1 tbsp sesame seeds
 1 tbsp Dijon mustard
 1 tbsp soya
 1 tsp honey
 1 tbsp oil

Cut the chicken into small pieces. Peel and cube the mango and avocado. Whisk together the ingredients for the dressing. Arrange everything on a large serving dish. Pour over the dressing and decorate with sliced cheese. Season with salt and pepper.



Red pesto

Serves 4

150 g/5 oz grated Västerbottensost®

150 g/5 oz oil-packed sun-dried tomatoes

1 garlic clove

1 red chili fruit

3 tbsp hazelnuts

100 ml/3½ oz soured cream

Crostini

Blend all the ingredients in a food processor. Serve the pesto with pasta or on crostinis.



”Västerbottensost” butter”

1 tub

250 g/9 oz butter, at room temperature

150 g/5 oz grated Västerbottensost®

Beat the butter and cheese together until white, fluffy and creamy. Delicious on flat bread or crispbreads.





Roasted red pepper soup with grilled scampi

Serves 4

4 red peppers
5 unpeeled garlic cloves
Rapeseed oil
1 chicken stock cube
500ml/18 fl oz water
Juice and rind of 1 lemon
½ tsp salt
2 pinches pepper
50 g/2 oz dark rye bread
12 scampi
7 tbsp grated Västerbottensost®
Flat leaf parsley, chopped

Preheat the oven to 225°C/425°F/Gas 7. De-seed the peppers. Arrange peppers and whole garlic cloves on a baking tray. Drizzle a little oil over and roast in the oven approx. 20 mins. Remove and allow to cool. Bring water and stock cube to the boil. Peel the peppers and garlic cloves and place in a food processor with stock and lemon juice. Blend to a smooth soup; if necessary, add more water to improve consistency. Season with salt and pepper.

Crumble the bread and fry in a little oil in a frying pan on medium heat. Fry the scampi in a hot frying pan approx. 1 min and thread three onto each skewer. Mix cheese, bread croutons, grated lemon rind and parsley. Reheat the soup if necessary and pour into four bowls. Serve with a scampi skewer and the cheese mixture.





Crème Ninon with Västerbottensost® brittles

Serves 4

150 g/5 oz grated Västerbottensost®
250 g/9 oz frozen peas
1 shallot, finely chopped
1 tbsp butter
500 ml/18 fl oz chicken stock
200 ml/7 fl oz crème fraîche
Salt and pepper
4 tbsp whitefish roe
2 tbsp grated horseradish
dill

Preheat the oven to 175°C/350°F/Gas 4. Arrange the cheese in small piles on a baking tray covered with oven paper. Bake until they are golden brown, approx. 5-10 mins. Remove and use as a tasty garnish with the soup.

Fry the shallot in butter in a saucepan until it is soft.

Pour in the chicken stock and add the peas. Bring to the boil and simmer for about 1 min. Purée the soup.

Add crème fraîche and season with salt and pepper. Serve the soup with a dollop of whitefish roe, grated horseradish and a sprig of dill.

Sprinkle with freshly milled black pepper and serve with the Västerbottensost® brittles.



Vegetarian carpaccio with sliced Västerbottensost®

Serves 4

4 yellow beets or red beetroots
4 tbsp pumpkin seeds or pine nuts
100 g/4 oz Västerbottensost®
3 tbsp rapeseed oil
flake salt and freshly milled pepper

Boil the yellow beets in salted water until they are almost cooked. Allow to cool, then peel and slice thinly. Toast the pumpkin seeds in a dry pan on medium heat. Arrange one layer of yellow beet slices on each of four plates.

Drizzle the yellow beets with a little rapeseed oil, scatter with the toasted pumpkin seeds and cover with slices of Västerbottensost®. Season with flake salt and freshly milled black pepper.



Cheese cream Perfect for dipping

200 g/7 oz Västerbottensost®
200 ml/7 fl oz reduced-fat crème fraîche
Salt and pepper

Grate the cheese finely in a food processor or with a grater. Stir in reduced-fat crème fraîche and chill for 1 hour before serving. Perfect to serve with vegetables like chicory, celery and carrots.



Pie with Västerbottensost® and roe mix

pastry:

125 g/4½ oz butter
 225g/8 oz plain flour
 1 tbsp water

filling:

150 g/5 oz grated
 Västerbottensost®
 3 eggs
 200 ml/7 fl oz double cream
 1 pinch salt
 1 pinch pepper

roe mix:

1 fennel bulb or ½ cucumber
 Juice of 1 lime
 3 tbsp whitefish roe
 100 ml/3 ½ fl oz crème fraiche
 Small pinch black pepper
 1 pinch finely chopped dill

Preheat the oven to 225°C/425°F/Gas 7. Mix the ingredients for the pastry. Chill the pastry for at least 1 hour. Use the pastry to line a pie dish, prick base with a fork and bake blind for approx. 10 min. Whisk eggs and cream, add cheese. Season with salt and pepper. Pour the cheese mixture into the pastry case and bake for approx. 20 min until the pie filling is set. Allow to cool. Divide the fennel in the middle and remove the root. Shred the fennel very thinly and mix with the lime juice. Add whitefish roe, crème fraiche, a little black pepper and dill. Serve the pie with the roe mix.



Västerbottensost® olives

Makes 24

24 green olives with pimiento
 150 g/5 oz grated
 Västerbottensost®
 2 tbsp butter
 110 g/4 oz plain flour
 2 tbsp water
 1 pinch cayenne pepper
 3 ½ tbsp sesame seeds

Preheat the oven to 200°C/400°F/Gas 6. Drain the olives on kitchen paper. Mix the cheese with the butter, add flour, water and cayenne pepper. Divide into 24 pieces and place on oven paper. Put an olive on each piece, roll up and coat in sesame seeds. Bake in the oven for approx. 15 mins.



Risotto with crayfish tails

Serves 4

2 carrots
1 whole fennel bulb
Butter for frying
200 g/ 7 oz arborio rice
2 finely chopped shallots
200 ml/7 fl oz dry white wine
5-600 ml/1 pint warm chicken stock
400 g/14 oz grated Västerebottensost*
400 g/14 oz crayfish tails
3 tbsp cut basil

Peel and slice carrots.

Clean and cut the fennel lengthwise, cut each half into 6 wedges. Melt the butter in a large saucepan and gently fry rice, shallots, carrots and fennel on a low heat until the shallots have softened. Add wine and 100 ml/3 ½ fl oz stock. Allow to simmer and then add the rest of the stock a little at a time until the rice is cooked but still firm.

Stir in cheese, crayfish tails and basil. Top with a little freshly milled pepper and sliced cheese.





Crostini au gratin with walnuts and pears

Serves 4

½ baguette
2 tbsp rapeseed oil
150 g/5 oz grated Västerbottensost®
200 ml/7 fl oz crème fraîche
2 pears
2 tbsp light muscovado sugar
1 large pack mixed salad e.g. frisée, radicchio and lollo rosso
75 g/3 oz walnuts, salt and pepper

Preheat the grill to 250°C/475°F/High. Cut the baguette into 1 cm/½ inch slices, brush both sides with a little oil and toast under the grill for a couple of minutes until golden brown. Mix the cheese with the crème fraîche and put a dollop on each crostini. Cut the pears into 12 wedges. Brush with oil and arrange with the crostini on a baking tray. Sprinkle a little sugar over both creamed cheese and pears and grill until the creamed cheese is nicely browned. Remove and serve on a bed of lettuce leaves.

Scatter with walnuts and drizzle with rapeseed oil if desired. Season with salt and pepper.



Quesadilla filled with Västerbottensost® and smoked salmon

Makes 8 sections

1 jar roasted peppers
300 g/11 oz smoked salmon, thinly sliced
12 slices Västerbottensost®
2 large tortillas
3 tbsp chopped basil
½ tsp ground cumin

Cut the peppers into small pieces. Arrange salmon, cheese, peppers, basil and cumin on one half of each of the tortillas. Add a final layer of cheese and then fold the other half over. Toast the tortillas in a dry frying pan on medium heat until they are nicely brown. Turn and toast them on the other side. Cut each quesadilla into four sections. Can be served with fresh spinach.



Minced beef or lamb pie with a soufflé topping

Makes 4 individual pies

pastry:

125 g/4½ oz butter
225g/8 oz plain flour
1 tbsp water
2 tbsp chopped tarragon or parsley

filling:

½ chopped onion
½ aubergine, cubed
Butter for frying
1 tbsp curry powder
200 g/7 oz minced beef or lamb

50 ml/1 ½ fl oz meat stock
1 apple, cubed
½ tsp salt
1 pinch pepper

soufflé topping:

4 egg whites
1 egg yolk
600 g/1 lb finely grated
Västerbottensost*

Mix the ingredients for the pastry and chill for 30 mins. Preheat the oven to 200°C/400°F/Gas 6. Line four individual pie dishes with the pastry, prick with a fork and bake blind for approx. 7 mins.

Gently fry the onion and aubergine until they are soft. Sprinkle on the curry powder. Add the minced lamb and stock.

Fry for a couple of minutes until the meat is almost cooked. Add the apple and season with salt and pepper. Arrange the meat mixture in the pie cases. Turn the oven up to 250°C/475°F/Gas mark 9. Whisk the egg whites until stiff. Beat the egg yolk with the cheese and then stir in the egg white.

Cover the meat mixture with the soufflé and bake for approx. 10 mins or until the soufflé is golden brown.



Local cape cheese scones with Västerbottensost®

1 cup Cheese - grated
1 cup Flour
1 cup Milk
4 tspns baking powder
10 gr Smoked paprika
Salt to taste

Grated or shaved cheese as an accompaniment. In a mixing bowl add the flour, cheese, baking powder, paprika and milk, mix together, season and spoon into a muffin tray and bake for 8- 10 min at 210c.

Tomato jam

1 jar

5 red tomatoes
1 lemon
150 g/5 oz caster sugar
6 sprigs tarragon or basil
3 tbsps roughly chopped almonds

Cut the tomatoes and lemon into small pieces. Put them with the sugar into a saucepan. Simmer gently until all the liquid has boiled away, approx. 20 mins. It should have a jam-like consistency by this point. Add tarragon and simmer for further two mins.

Add the almonds just before removing the saucepan from the stove. Pour into a cleaned and sterilised jar. Serve the tomato jam with Västerbottensost®.





IN 1872 VÄSTERBOTTENSOST® WAS BORN IN THE SMALL VILLAGE OF BURTRÄSK, WEST BOTHNIA SWEDEN. THE DAIRY OF BURTRÄSK STILL PRODUCES THE CHEESE VÄSTERBOTTENSOST®. THERE AND ONLY THERE THE KNOWLEDGE AND EXPERTISE IS AT HAND. A CLASSICAL SWEDISH CRAFTSMANSHIP. A MIX OF LOVE AND DEVOTION.

