



TOTAL CHEESE DELICIOUSNESS

Easy, home-made recipes for
everyday cooking and
special occasions





WELCOME!

Welcome to Volume I of the Sirimon recipe book. A delightful compilation of our much loved recipes using your favourite artisanal cheese, Sirimon of course.

We take our craft seriously, rigorously combining process and artistry. It starts with the best ingredients and practices that have been tried, tested and refined over time. Our cheeses have a distinct taste because we invest in the finest starter cultures, natural rennet and whole milk harvested from local communities.

With 21 recipes, we present a quick and easy approach to cooking with many cheese varieties, whether it's Gouda, Feta, or just tried-and-true Cheddar. We've added our favourite recipes that we've discovered and created overtime and hope you enjoy them as well – there's options for vegetarians and non-vegetarians alike.

We hope you'll love using our e-book as much as we loved putting it together for you.

The Sirimon Team
#SirimonCheesePlease

No genetically modified, synthetic or artificial ingredients are used in the processing of our cheese. All our products are vegetarian and our factory is HACCP & Halal Certified.

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(v) - vegetarian • (n) - nuts



CHEDDAR CHEESE RECIPES



Spicy Chaat in a Chilli Cheese Basket (v)

Ingredients

- 250g Sirimon Chili Cheddar, grated
- 200g roasted sweet potato
- 200g roasted red potato
- 1 small tomato, finely chopped
- 2 tablespoons apple, finely chopped
- 2 tablespoons pomegranate seeds
- 3 tablespoons lemon juice and lemon zest
- 2 teaspoons chaat masala
- Salt, to taste

Method:

1. For the chilli cheddar basket, place 4 tablespoons of the grated cheese on a non-stick frying pan and spread evenly. Let it melt on low heat. Once cooked on one side, flip and cook. Remove from the pan and lay it on upturned bowl to shape into a basket as the cheese cools. Repeat it with the rest of the cheese.
2. Mix the other chaat ingredients together and then place two tablespoons onto a chili cheddar basket and serve.



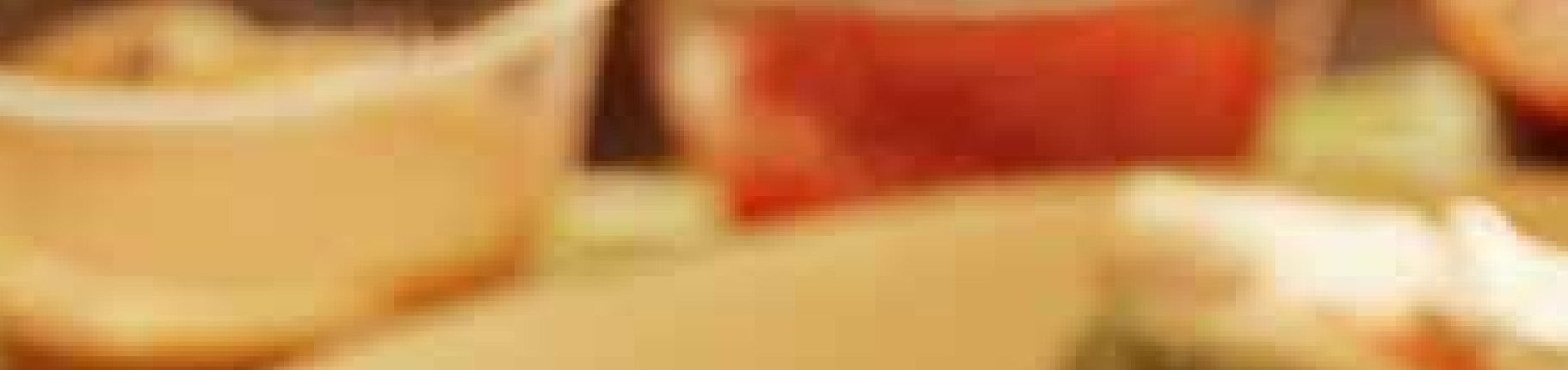
Savory Bread & Cheese Pudding (v)

Ingredients

- 1 large bread loaf cubed
- 1 small butternut squash parboiled
- 500ml milk
- 3 eggs
- 2 onions
- 1 tbsp butter
- 1 tbsp dried thyme
- 300gms Cheddar cheese shredded
- 1 tsp black pepper
- 1 tsp salt
- 1/2 tsp chilli flakes

Method of Preparation

1. Cook the onions and garlic in the butter till translucent. Add salt, pepper and chilli flakes
2. Add the butternut squash and cook 3 minutes
3. Cut the bread into cubes and place in a casserole.
4. Mix thyme, milk and eggs
5. Add the onions and butternut mixture to the bread. Add shredded cheddar.
6. Pour milk mixture and let soak for 30 minutes
7. Bake in oven at 180 degrees celcius for 20 minutes



EVERYDAY
CHEESE
RECIPES





Devilled Eggs (v)

Ingredients

- 6 eggs
- 200g bacon
- 3 tbsp Sirimon Everyday Cheese, shredded
- ¼ cup spiced mayonnaise
- 1 tbsp chilli sauce
- Paprika

Method of preparation

1. In a large pot, cover the eggs with cold water and bring to a boil. Remove from heat, cover and let sit for 15 minutes. Submerge the eggs in ice water until cool, then peel.
2. While the eggs are cooling, fry the bacon in a pan until crispy. Drain on a plate covered with paper towels, then crumble 4 of the bacon pieces, reserving one piece.
3. Peel the eggs and slice in half length-wise. Transfer the yolks to a small bowl and add salt and the spiced mayonnaise. Mix it all up together.
4. Using a spoon or piping bag with a large tip, fill the egg white halves with the mixture. Crumble the remaining one slice of bacon and top each egg half with a few pieces.
5. Dust lightly with paprika. Cover loosely with plastic wrap and refrigerate until serving. Enjoy.



Mini Tortilla Salad

Ingredients

- Half kilo lean ground beef
- 100ml Teriyaki sauce
- ½ cup water
- Sirimon Everyday Cheese, shredded
- 2 tomatoes, diced
- Lettuce, shredded (optional)
- Salsa, store bought or homemade
- Sour cream (optional)
- Tortilla chips, whole or crushed
- Coriander, if desired

Method of preparation

1. Cook the ground beef over medium heat until browned slightly.
2. Add teriyaki sauce and half cup water. Cook over medium-low heat until the water dissolves.
3. Season with salt and pepper.
4. Chop up all your other additions and set them aside.
5. Start stacking, the wet ingredients at the bottom and the drier ingredients at the top.
6. Add the tortillas, sour cream (optional) and coriander just before serving.



Cheesy Pepper Spring Rolls (v)

Ingredients

- Spring roll sheets – 6 to 8 sheets.

For the filling:

- 1.5 cups Sirimon Everyday Cheese, grated
- 1 bell pepper, finely chopped
- 1 green chilli, finely chopped
- 3 tbsp coriander leaves, finely chopped
- 1 tsp red chilli flakes
- Salt, to taste
- 1 tbsp oil

Method of preparation

1. Sauté the onions, peppers, coriander and chillies under medium heat for 5-6 minutes.
2. Take a spring roll sheet, spoon some filling in.
3. Top it up with some Sirimon Everyday Cheese.
4. Roll it carefully into spring rolls, sealing the sides as well.



Cheesy Breakfast Boat

Ingredients

- 3 mini baguettes
- Sirimon Everyday Cheese, shredded
- 6 pieces of preferred sausages
- 4 eggs
- 1 medium onion, diced
- Bell peppers (red, yellow or green)
- Salt and pepper, to taste

Method of preparation

1. Cut and pull out the middle of the baguettes, leaving ½ inch of the bread in the bottom and on the sides. Set baguettes aside.
2. Cook your sausages as per the package directions and cut them into bite-size pieces and set aside.
3. In a small bowl, lightly beat together the eggs. In a pan, sauté your onions and bell peppers and scramble your eggs, add in some Sirimon Everyday Cheese and your sausages.
4. Evenly divide and pour the mixture into each baguette boat and top up with shredded cheese. If you prefer melted, microwave or place under a griddle until the cheese is melted



Steak Stuffed Peppers (v)

Ingredients

- Half kilo ground beef, lean
- 1 cup Sirimon Everyday Cheese, grated
- 5 bell peppers
- Half cup tomatoes
- 1 white onion, small
- Salt and freshly cracked black pepper, to taste
- 2 tbsp butter

Method of preparation

1. Preheat your oven to 180°C. Cut the top of the peppers and remove the seeds. Dice the top of the peppers to use in the stuffing.
2. Heat 1 tablespoon of butter in a large skillet over medium heat and brown ground beef until almost half of the beef is browned. Remove the beef and set aside.
3. In the same skillet, melt the remaining tablespoon of butter. Add the onion and tomato and brown for one minute before stirring, then brown for another minute before stirring again. Add diced bell pepper and continue cooking for one minute or so.
4. Adjust seasoning with salt and pepper. Stir in shredded Sirimon Everyday Cheese and mix well until cheese is melted.
5. Scoop the mixture into the bell peppers and top with more cheese. Bake for 15-20 minutes or until bubbling and cheese is completely melted. Garnish with fresh chopped parsley and serve. Enjoy!



Cheesy Breakfast Muffins (v)

Ingredients

- 6 large eggs
- 1 small red, yellow and green pepper, diced
- 1 medium red onion, diced
- 4 slices of ham, diced
- 1 ½ cup Sirimon Everyday Cheese, grated
- Butter

Method of preparation

1. Crack your eggs into a bowl and whisk. Add the peppers, red onions, ham and cheese and whisk some more.
2. Grease your muffin tin with butter and then pour the egg mix in and put it into the oven at 180 for 15 minutes.
3. Serve as part of your breakfast or as a snack on the go!



Pasta Salad (v)

Ingredients

- 200g of pasta (your choice)
- 1 cup cherry tomatoes
- 200g Sirimon Everyday Cheese, shredded or cubed
- Broccoli florets
- 1 green and 1 red bell pepper, diced
- 100g cooked bacon, diced
- 50g peas
- Salad dressing

Method of Preparation.

1. Add pasta to a pot of water and cook until al dente. You want your pasta firm.
2. Drain and rinse with cold water. Set aside. Repeat the process with your broccoli and peas.
3. Cook the cherry tomatoes to release some flavour.
4. In a large bowl, combine the pasta with tomatoes, cheese, pan fried bacon, green pepper, broccoli and peas.
5. Pour the dressing over the top. Add in the Sirimon Everyday Cheese and stir to coat.
6. Let sit in the refrigerator for at least one hour for the flavours to come together. Serve and enjoy.



Beef & Cheese Casserole

Ingredients

- 2 tbsps sunflower oil
- 1 red onion
- 3 cloves garlic, minced
- 1 red bell pepper
- 5 tomatoes, chopped
- 1 tsp oregano
- 1 tsp garlic powder
- 1 tbsp chives, chopped
- 1 1/2 tsps salt
- 1 tsp black pepper
- 1 tbsp homemade chilli salsa sauce
- 250gms pasta
- 200ml sour cream
- 250gms shredded Sirimon Everyday Cheese
- 400gms grounded beef

Method of Preparation

1. Heat the oil in a pan. Cook the onions and garlic till fragrant. Add the chives, tomatoes, marinara and red bell pepper. Add the ground beef and spices.
2. Cook till the meat turns brown.
3. Boil the pasta till tender. Toss with the sour cream.
4. Layer the pasta onto a baking dish and spread the beef mixture over it. Top it off with shredded Everyday Cheese.
5. Bake in a pre-heated oven for 25 mins at 200 degrees Celsius.
6. Remove from oven. Decorate with chopped parsley (optional) and serve warm. Enjoy!



Bean & Cheese Burrito (v)

Ingredients

- 2 tbsps sunflower oil
- 1 red onion
- 3 cloves garlic
- 1 red bell pepper, chopped
- 1 tsp paprika
- 1 tsp garlic powder
- 1 tsp salt
- 1/2 tsp black pepper
- Homemade chilli salsa
- 1 tbsp mayonnaise
- 250gms shredded Sirimon Everyday Cheese
- Homemade flour tortillas
- 1/2 cup water
- 2 cups black beans, cooked
- Lettuce leaves

To make the flour tortillas, you'll need:

*2 cups all-purpose flour
1/2 teaspoon salt
3/4 cup water
3 tablespoons olive oil*

How to make the flour tortillas:

1.) In a large bowl, combine flour and salt. Stir in water and oil. Turn onto a floured surface; knead 10-12 times, adding a little flour or water if needed to achieve a smooth dough. Let rest for 10 minutes. Cover with a kitchen cloth.

2.) Divide dough into 8 portions. On a lightly floured surface, roll each portion into a 7-inch circle.

3.) In a greased cast-iron or other heavy skillet, cook tortillas over medium heat until lightly browned, 1 minute on each side. Keep warm.

Method of Preparation

1. Heat the oil in a pan. Cook the onions and garlic till fragrant. Add cooked black beans, water and spices. Simmer for 5 minutes to reduce the water. Remove from fire.
2. To assemble the burrito, place the cooked black beans, red bell pepper, lettuce, chilli salsa, mayonnaise and shredded Everyday Cheese on the flour tortilla. Fold to form a wrap. Enjoy!



Mac & Cheese

Ingredients

- 400gms Macaroni pasta
- 3 1/2 cups water
- 2 cups milk
- 50gms butter
- 120gms broccoli florets
- 300gms chicken breast, cubed and cooked
- 2 tsps salt
- 1 tsp black pepper
- 1 tsp garlic powder
- 250gms Sirimon Everyday Cheese, shredded

Method of Preparation

1. Bring the water to a boil and add the pasta. Cook for about 5 mins then add the broccoli florets. Add salt, pepper and garlic powder
2. To the pasta and broccoli pot, add 1 cup milk and butter. Let it simmer for 5 mins. When the liquid reduces, add the remaining 1 cup of milk and simmer again 3 mins. Remove the pot from the fire.
3. For the Chicken: add oil to a hot skillet. Add the cubed chicken breast and cook for about 6 minutes. Season with salt and pepper.
4. Add the cooked chicken to the broccoli and pasta. Mix well.
5. Pour mixture into a casserole dish then sprinkle the shredded Everyday Cheese to cover the top.
6. Bake at 180 degrees Celsius for 15-20 minutes. Serve warm. Enjoy!



FETA CHEESE RECIPES





Feta and Tomato Pesto Canapes (v)

Ingredients

- 30 gms fresh basil
- 2 tbsps pine nuts
- 1 clove garlic, crushed
- 250gms feta cheese
- 4 tbsps olive oil
- 12 small cherry tomatoes, halved
- 24 crackers

Method of Preparation

1. Tear the leaves from the basil stalks, keep the small springs for the decoration.
2. Put basil leaves with pine nuts and garlic in a food processor and whiz until you have a thick crumbly paste.
3. Add feta cheese and olive oil and whiz until you have a thick spread.
4. Dollop a spoonful of the feta spread onto each snack cracker and top each one with a cherry tomato half.
5. Garnish with the reserved basil sprigs.



GOUDA
CHEESE
RECIPES





Cheesy Hassleback Potatoes

Ingredients

- 1 kg Clean russet potatoes
- 500 grams Sirimon Gouda, grated
- 1 red onion, sliced into semi circles
- 5 sprigs of spring onion, finely chopped
- Melted butter
- 250g streaky bacon, cooked and finely chopped

Method of preparation

1. Pre-heat your oven to 180 and line a baking tray with foil.
2. Hold the potato on either side and carefully cut the potato into thin slices about 1/8- to 1/4-inch-thick, without cutting through the bottom. Repeat with the remaining potatoes.
3. Place the potatoes on the prepared baking sheet and brush each potato with some of the butter. Sprinkle each potato with salt and pepper and wrap them into a parcel with the foil.
4. Put the potatoes to bake on the middle shelf.
5. After 30 minutes take out the potatoes and unwrap them. The potatoes should have cooked through and spread. Place the cheese and onion in between the sliced potato and put back into the oven for another 5 minutes or until all the cheese is melted.
6. Sprinkle the chopped bacon and spring onion over the cheese and serve while hot.



HALLOUMI
CHEESE
RECIPES





Grilled Halloumi and Chicken Salad

Ingredients

- 40gms arugula
- 250 gms sirimon halloumi
- 15 small cherry tomatoes, halved
- 300 gms chicken strips
- 1 red onion
- 1 yellow bell pepper
- 1 cucumber
- 1 tbsp olive oil
- 1/2 tbsp balsamic vinegar
- 1/2 tsp black pepper
- 1/2 tsp salt

Method of Preparation

1. Pan sear the halloumi and chicken strips separately
2. Mix the cut yellow bell pepper, cherry tomatoes, onion, cucumber and arugula to a bowl.
3. Mix in the halloumi and chicken then sprinkle the olive oil and vinegar. Enjoy!



MOZZARELLA CHEESE RECIPES





Beef Lasagna

Ingredients

- 700gms ground beef
- 1 red onion
- 3 cloves garlic
- 2 tbsps oil
- 1 tsp Spanish paprika
- 1 tsp coriander powder
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1 cup homemade marinara sauce
- Lasagna pasta
- 1 cup homemade white sauce
- 500gms shredded Sirimon Mozzarella
- 500gms shredded Sirimon Paneer

Method of Preparation

1. Cook the onions and garlic till fragrant. Add the ground beef and spices.
2. Cut the cheese into cubes and place each on a dough square. Form into a ball
3. Arrange in the shape of a tree on a baking tin lined with parchment paper
4. Brush with egg wash and bake at 180 degrees celcius for 20 minutes.
5. Remove from oven. Decorate with chopped parsley and red bell pepper



Chicken Quesadillas (v)

Ingredients

- 1 tsp cumin
- 4 garlic cloves, minced
- 1 bunch Coriander
- 1 pack Tortillas
- 500 grams Sirimon Mozzarella
- 1 large red onion, sliced
- 4 Habanero chilli, chopped

Method of Preparation

1. Put some oil in a pan and add your chicken, cumin and garlic and cook on a medium heat for 5 minutes. Add the red onion and cook for another 5 minutes and take off the heat
2. Place one tortilla on a plate and load with some of the chicken and then layer it with some mozzarella, coriander and Habanero chillies and finish off with another tortilla. Brush the tortilla with some oil.
3. Heat a large non-stick frying pan with a drizzle of oil, then place the stuffed tortilla, oil-side down, for 3 mins. Carefully turn over then cook for 2 mins on the other side until golden. Cut into wedges and serve.



PANEER
RECIPES





Roasted Garlic Paneer Steak with Curried Potatoes (v)

Ingredients for the Paneer steak:

- 250g Sirimon Paneer, whole
- 4 bulbs garlic
- 125g butter, melted
- Salt, to taste
- 1 tablespoon crushed green chillies
- 3 stems curry leaves
- 2 tablespoons olive oil

Method of Preparation:

1. Roast the garlic with some olive oil until soft.
2. Heat the butter and add curry leaves to infuse flavour. Add the garlic, green chillies and salt. Stir well.
3. In a griddle pan, heat some oil and sear the Paneer on both sides while brushing it with the butter mix.

Ingredients for the curried potatoes:

1. 4 medium sized potatoes, cubed into 1cm size
2. ½ teaspoon cumin powder
3. ½ teaspoon turmeric powder
4. ¼ teaspoon cinnamon powder
5. Crushed green chillies
6. 1 teaspoon lemon juice
7. 2 tablespoons sesame oil
8. 2 tablespoons sesame seeds
9. Salt, to taste

Method of Preparation:

1. Steam the potatoes until soft.
2. In a pan, heat the sesame oil, add the sesame seeds, cumin powder, turmeric powder, green chillies and lemon juice.
3. Add the potatoes and mix well. Add salt and stir. Serve with the Paneer steak.



Paneer Achari Momos (v)

Ingredients for the filling:

- 250g Sirimon Paneer, cubed
- 1 pack ready made pickle mix
- 3 tablespoons corn starch
- 1 onion, finely chopped
- ½ capsicum, finely chopped
- 2 cloves garlic, crushed
- 1-inch ginger piece, minced
- ½ teaspoon green chillies, minced
- Oil, for frying
- Salt, to taste

Ingredients for the momos:

- 2 cups plain flour
- ¾ cup water

Method of Preparation:

1. In the corn starch, add salt. Toss the Paneer in it and shake off the excess flour in a sieve. Deep fry the Paneer until golden brown. Sprinkle 1 teaspoon of the pickle mix and let cool.
2. Heat 1 teaspoon of oil in a pan, sauté the onions, garlic, ginger and green chillies. Once cooked, add the capsicums and cook for a minute.
3. Add the Paneer and mix well. Cook until mixture is semi dry.
4. For the momos, knead the flour and water to create a dough with soft consistency that bounces back when you poke it. Keep in an airtight container for 2 hours.
5. Once the dough is rested, cut into portions and roll out dough disks of 2 inches in diameter.
6. Put some Paneer filling on half of the disk, fold and seal.
7. In a steamer, steam the momos until the dough doesn't feel sticky to touch.
8. Heat some oil in a pan and caramelize the momos on both sides.
9. Serve with a chilli soy sauce.



Paneer, Mango and Coconut Salad (v)

Ingredients:

- 2 ripe mangoes, cubed (0.5cm size)
- ½ cup fresh shredded brown coconut
- 250g Sirimon Paneer, cubed (0.5cm size)
- 3 tablespoons corn starch
- 2 tablespoons chaat masala
- Salt, to taste
- 1 teaspoon chilli powder
- Oil, for frying
- 60ml coconut milk
- 60ml fresh coconut water
- 1 teaspoon lemon juice
- 2 tablespoons mint leaves

Method of Preparation

1. Whisk the corn starch, salt and chaat masala together and toss the Paneer in it. Shake off the excess flour using a sieve. Then deep fry the Paneer until golden brown and let cool.
2. Season the mango with salt and chilli powder.
3. Put the dressing together by mixing coconut milk, coconut water, salt and chilli powder. Stir well and keep aside.
4. In a medium serving bowl, combine the mango, coconut shreds and Paneer. Drizzle the dressing over and serve chilled.

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Devilled Eggs: Sheila Rabala

Mini Tortilla Salad: Sheila Rabala

Cheesy Pepper Spring Rolls: Sheila Rabala

Breakfast Boat: Sheila Rabala

Steak Stuffed Peppers: Sheila Rabala

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Pasta Salad: Sheila Rabala

Beef Casserole: Patrick Gitau

Burrito: Patrick Gitau

Mac and Cheese: Patrick Gitau

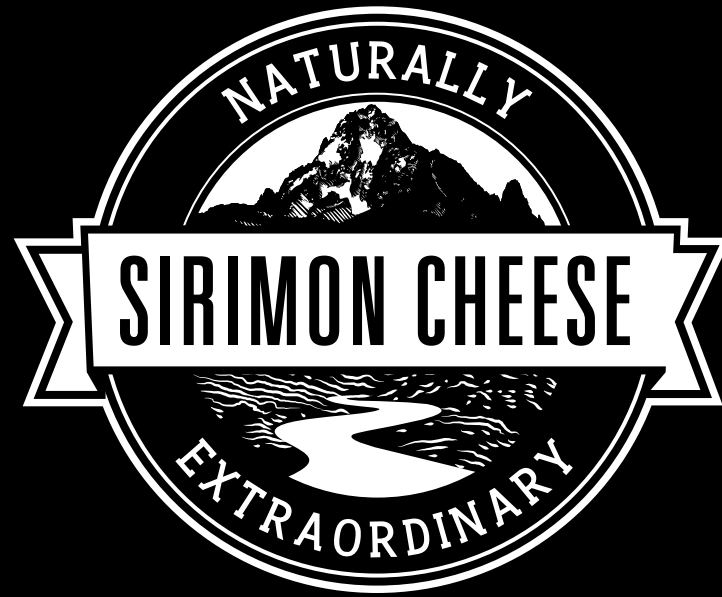
Hasselback Potatoes: Tamara Nerima

Lasagna: Patrick Gitau

Quesadillas: Tamara Nerima

Halloumi Salad: Patrick Gitau

Feta canapes: Patrick Gitau



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